

BDT – HOME ECONOMICS 2

1. GENERAL COMMENTS

The standard of the paper compares favourably with that of previous year and candidates' performance was better than that of the previous year.

The Questions were based on topics from the syllabus and were within candidates' capability. There were no ambiguities.

2. A SUMMARY OF CANDIDATES' STRENGTHS

- (1) Handwriting seems to have improved this year compared to that of previous year.
- (2) Spellings improved marginally and there was also slight improvement in sentence construction
- (3) Most of the candidates followed the rubrics by answering two other questions in addition to the compulsory one.

3. A SUMMARY OF CANDIDATES' WEAKNESSES

- (1) It appears that some candidates do not have knowledge about any topic at all. This is evident in the blank spaces in the booklets.
- (2) A few candidates could not spell some common words. E.g. **lunch** spelt as 'lanch', 'launch', luuck'. Breakfast spelt as 'brakefast', '**breakfast**', etc. **supper** spelt as 'super', 'sapper', etc.
- (3) Candidates are still shying away from the Clothing and Textiles questions.

4. SUGGESTED REMEDIES

- (1) Teachers should continue to educate their students on how to answer questions.
- (2) Qualified teachers should be employed to handle the BDT programme. This will help students to have the requisite tuition to be able to answer the questions appropriately.
- (3) Teachers should write new words that emanate from topics treated on the board for students to be familiar with them.
- (4) Teachers could also conduct spelling drills for students to learn how to spell and use new words.

4. DETAILED COMMENTS

Question 1

- (a) **State one advantage of baked foods.**
(b) **State two disadvantages of freehand cutting.**

- (a) The expected answers are:-
(i) Baked foods look attractive.
(ii) Baked foods are appetizing.
(iii) They last longer as compared to boiled foods.
(iv) They do not need much attention.
(v) Shape of the food is maintained.

Candidates did well in this particular question.

- (b) Answers expected:-
(i) It is not easy for beginners because they cannot cut accurately and precisely.
(ii) Mistakes made cannot be easily corrected.
(iii) It can result in waste of fabric.
(iv) It is difficult to estimate or determine the exact quantity of fabric needed.
(v) It is sometimes difficult to match motifs and lines.
(vi) It leads to change in lifestyle.

In sum, this section was poorly answered. Very few candidates were able to mention the first 3 points only; some points such as 'pay attention when baking', 'baking is easy, etc. were given. This sub-question was not very well answered.

Question 2

- (a) **State four important reasons of using body measurements when making a garment.**
(b) **Explain three factors to consider when taking body measurements.**
(c) **State four measurements needed for making each of the following garments:**
• sleeveless blouse;
• trousers;
• straight dress;
• long skirt with side opening;
• a child's dress.
(d) **State one advantage of a hand sewing machine.**

- (a) This section was generally poorly answered. Some of the wrong answers given were: 'wearer material can spoil', 'garment can be spoilt', 'material can be cut wrong'.

The expected answers were:-

- (i) Helps the worker to sew accurately.
- (ii) Saves time when making garments.
- (iii) Prevents waste of fabric.
- (iv) Saves energy when sewing.
- (v) Makes the garment fit well.

(b) This was also poorly answered by most candidates.

Candidates gave answers such as:-

- (i) 'remove your coat when taking your measurement'
- (ii) 'check the length of the person'

Expected answers include:

- (i) Take measurement over well-fitted foundation garments.
- (ii) Use a firm, well graduated tape measure for accurate measurement.
- (iii) For accuracy, body measurements should be taken by another person.
- (iv) Measurement should be recorded in a measurement book for safe keeping and reference when needed.
- (v) Wearer should be in the correct posture when measurement is being taken.

A few candidates were able to state the correct points though.

(c) This was one of the poorly answered sections. The few who attempted this question were not able to give the relevant body measurements to be taken; for instance, candidates stated sleeve length as a body measurement for sleeveless blouse.

(d) This question was very unpopular and the few that attempted it performed abysmally. A few however were able to state that it was not expensive and can be used where there is no electricity.

Answers expected from candidates were:-

- (i) Portable; can be carried about easily.
- (ii) Easy to operate, hence, can be used by beginners.
- (iii) Not expensive in terms of cost and operating as compared to treadle machine.
- (iv) Can be used everywhere.
- (v) Does not need much storage place.

Question 3

- (a) State the three classes of food.**
- (b) Give two examples of each class of food stated in 3(a) above.**
- (c) State any two functions of carbohydrate in the body.**
- (d) List any three portion control equipment.**
- (e) Write out the three main basic ingredients used in preparation of pancake mixture.**
- (f) Mention the three types of meals served in a day.**

(a) Candidates performed very well in this section and were able to provide the appropriate responses such as:

- (i) Body building foods
- (ii) Energy giving foods
- (iii) Protective foods

(b) This section was averagely done. Some candidates mixed up the examples. Examples for protective foods were written for body building foods, and energy giving foods for protective foods.

Again, some candidates wrote dishes like fufu, banku, TZ, etc. instead of food items.

Answers expected from candidates were:-

- (i) Body building foods – meat, fish, eggs, pulses
- (ii) Energy giving foods – cereals, grains, fats, oils, roots, tubers, plantain
- (iii) Protective foods – fruits and vegetables

(c) Candidates were only able to state that it supplies heat and energy for use by the body.

Other answers expected from candidates were:-

- (i) It produces fluids which regulates the body processes.
- (ii) It provides fibre/roughage to aid digestion.

(d) This section was very well done and candidates were able to list the required answer such as:

- (i) Laddle
- (ii) Spoons
- (iii) Empty tins
- (iv) Weighing scales

- (v) Measuring cups
- (vi) Scoops
- (vii) Calabash
- (viii) Tumbler/Drinking glass
- (ix) Bottles
- (x) Dispenser

(e) This was averagely done. Some of the wrong responses provided by candidates were liquid, sugar, margarine, baking powder, cornflour, bean flour and bread flour.

These were the answers expected:-

- (i) Flour
- (ii) Egg
- (iii) Milk/Water

(f) Answers expected from candidates were:-

- (i) Breakfast
- (ii) Lunch
- (iii) Supper/Dinner

This section was well done, but for the wrong spellings such as launch, lanuch, brakefast, backfast, breakfast, etc.

On the whole, the question was popular among the candidates' and performance in it was good.

Question 4

- (a) List five types of kitchen accidents**
- (b) State three causes of accidents in the kitchen.**
- (c) Suggest four ways by which caterers and dressmakers may prevent kitchen and workshop accidents**
- (d) State one function for each of the following food nutrients.**
- (e) State the deficiency disease of the following:**
 - (i) Protein;**
 - (ii) Iodine.**

This was popular question and candidates performance was good.

- (a) This question was poorly answered by candidates. Some candidates could not express their ideas due to spelling mistakes.

For example instead of writing scald, burns and cuts, they wrote scale, burnt and cut respectively.

Expected answers are:

- (i) Burns
- (ii) Scalds
- (iii) Falls
- (iv) Cuts
- (v) Shocks
- (vi) Fainting
- (vii) Choking
- (viii) Suffocation
- (ix) Needle pricks
- (x) Sprains
- (xi) Bruises
- (xii) Fracture

Other candidates exchanged the types of accidents with causes of accidents and vice versa.

(b) A good number of the candidates answered correctly as:-

- (i) Excessive haste
- (ii) Distraction
- (iii) Failure to apply safety rules
- (iv) Using faulty equipment
- (v) Tiredness/Fatigue
- (vi) Carelessness
- (vii) Fire explosion
- (viii) Clutter

Some candidates wrongly stated responses such as “ignorance”, etc.

(c) Answers expected from candidates includes:-

- (i) Not to be in excessive haste
- (ii) Be attentive
- (iii) Apply safety rules
- (iv) Keep kitchen floor clean
- (v) Keep kitchen floor dry
- (vi) Wear thimbles when hand sewing
- (vii) Do not leave pins and needles about
- (viii) Use oven gloves
- (ix) Use pot holders when handling hot pans.

Some candidates were able to state the ways to prevent accident but a good number of them could not express themselves well enough.

- (d) The question was poorly tackled by most candidates. Some candidates wrote wrong responses such as ‘fat makes the body oily’, ‘fat gives the body carbohydrate’, ‘fat regulate body processes’, etc..

The correct responses required from candidates include:-

Fats

- Provides heat and energy
- Satisfies hunger
- Carries fat soluble vitamins to the tissue
- Fat serves as reserved fuel
- Protects vital organs in the body

Vitamins

- Regulates body processes
- Protects the body against infections and diseases

Majority of the candidates were able to state that vitamins protect the body against infections and diseases. However, some candidates decided to give the functions of some specific vitamins. E.g. Vitamin A protects the eye.

- (e) Most candidates were able to state the deficiency disease of protein as kwashiokor and iodine as goitre. Some candidates’ spellings were however poor.