

## BDT-HOME ECONOMICS 2

### 1. GENERAL COMMENTS

The standard of the paper compares favourably with those of previous years. All questions were on topics from the syllabus and candidates appear to have performed better generally than the previous years' paper.

### 2. SUMMARY OF CANDIDATES' STRENGTHS

- Candidates appeared to have understood rubrics well. They attempted the question one which was compulsory and two other questions as instructed.
- Handwriting had improved slightly.
- Sentence construction had improved marginally.

### 3. SUMMARY OF CANDIDATES' WEAKNESSES

- Poor spellings.
- A lot of cancellations
- Limited knowledge of subject matter.
- Some candidates answered all four questions instead of the three.

### 4. SUGGESTED REMEDIES

- Spellings: terminologies and new words should be written out on the board and students made to pronounce them and later tested in the form of dictation.
- Cancellations: candidates to be taught well for them to grasp the subject matter well.
- Candidates to be impressed upon to read and understand instructions on question papers.

### 5. DETAILED COMMENTS

#### Question 1

- (a) Define a seam in clothing construction.
- (b) (i) Give one example each of the following:
  - ( $\alpha$ ) conspicuous seam;
  - ( $\beta$ ) inconspicuous seam.
- (ii) List two moist methods of cooking food.
- (c) (i) List two types of perspective drawing;
- (ii) List three types of pictorial drawing;
- (iii) Name two stages of the design process.
- (d) (i) Explain the spectrum of colour.

**(ii) List the secondary colours.**

**(iii) Explain the term complementary colours.**

(a) A seam is a method of joining two or more pieces of fabrics together using stitches.

Or

A seam is made when two or more pieces of fabric are joined together securely using permanent stitches.

Majority of candidates answered this question. However, some key words such as 'stitches', 'pieces of fabric', 'securely' were missing from the definition.

(b) (i) Expected answers were:

**Conspicuous**

- Run and fell seam
- Machine fell seam
- Overlaid seam
- Welt seam

**Inconspicuous**

- open/dressmaker's/plain/flat
- mock French seam/mantua.
- French seam

In most cases, candidates interchanged the examples given, these open seams were stated under conspicuous and overlaid under inconspicuous seams.

(ii) Answers include:

- Boiling
- Steaming
- Poaching
- Stewing
- Braising
- Pressure cooking

This was quite well answered. With the exception of braising and pressure cooking, all the moist methods were mentioned.

Candidates however stated frying as a moist method of cooking which was incorrect. Other incorrect methods were roasting and baking.

## Question 2

- (a) Outline three rules for patching.
- (b) Re-arrange the steps provided below to demonstrate how to thread the sewing machines.
- (i) Pass the thread through the thread guide;
  - (ii) Pass the thread through the pressure regulator;
  - (iii) Fix the thread onto the spool pin;
  - (iv) Pass the thread through the eye of the needle;
  - (v) Pass the thread down to the needle thread tension regulator to the take-up lever.
- (c) List five parts of a garment where facing can be done.
- (d) State two reasons for facing in garment construction.
- (e) Explain the following sewing terms:
- (i) Layout
  - (ii) Seam allowance
- (f) List three articles that can be made using French seam.

(a) These were the expected answers:

- if anew fabric is used for patching, wash it first to prevent shrinkage;
- Choose fabric that matches the article in colour, texture and design;
- Match the grains of the patch with that of the article.
- Stitches should be neat and flat;
- Make the patch flat, neat and strong;
- Fix the patch on the article before cutting away the worn-out part;
- The colour of thread should match that of the fabric.

(b) The re-arrangement was poorly done. This is a practical question and it was clear that candidates did not do any practical work. For example, candidates would: 'Pass the thread through the eye of a needle' before 'fix the thread onto the spool pin'

(c) Answers expected include:

Armhole edge

- Sleeve edge
- Collars
- Front/back openings
- Waist edge of skirt/shorts
- Hems of garments
- Pockets
- Neck edges/lines
- Waist of garments
- Cuffs.

This section was averagely well done. However, candidates wrote ‘armhole’, ‘sleeve’, without adding the edges to them.

(d) Answers expected:

- Facings are used as decorative features;
- Facings are used to strengthen raw edges of garments;
- Facings are used to neaten the raw edges;
- Facing are used at the waist/sleeve edges/neck line edges to help keep strains or cords in position.

This section was not well answered. Very few of the candidates were able to give one or two correct answers.

- (e) (i) Layout: This is the arrangement of pattern pieces on the fabric ready for cutting out.
- (ii) Seam allowance: This is the extra fabric left beyond the stitching line in a seam.

Majority of the candidates who attempted this question stated that ‘Layout is the arrangement of the site for settlement’, which had nothing to do with clothing construction.

Others explained the seam allowance as the area between the stitching line and the edge of the garment; which made some sense. Only a handful of candidates were able to answer this question.α

(f) Answers:

- Baby’s dresses;
- Waist slip/under skirt;
- Cushion covers;
- Pillow cases/slips;
- Pyjamas/night gowns;
- Blouses;
- School uniform.

Candidates were able to state baby’s dresses and children’s clothes as correct answers. They were writing ‘underwear’ which was not specific enough.

### Question 3

- (a) State four advantages of practicing kitchen hygiene.
- (b) (i) List the three methods of heat transfer used in cooking.
- (iii) List the method of heat transfer that is applied during the cooking of each of the following dishes:
- ( $\alpha$ ) tubani;  
( $\beta$ ) queens cake;  
( $\gamma$ ) khebab.
- (c) State two reasons for preserving fresh fish
- (d) State the portion per head of the following food items:
- (i) Fresh fish;  
(ii) Rice;  
(iii) Egg.
- (e) State one reason for cooking yam.
- (f) The diagram above is an egg. Provide the names of the parts labelled I, II, III, IV, V and VI.

- (a) Candidates answered this question quite well making the first four points quite well, but others dwelt on the attractiveness/neatness of the kitchen which was not really a strong point.

Candidates were expected to write the following answers:

- prevent food spoilage;
  - prevent food poisoning;
  - prevent food contamination;
  - reduce risks and accidents in the kitchen;
  - reduce maintenance cost;
  - maximize profits for establishments due to high patronage;
  - reduce damages to equipment;\prevent pest and rodent infestations;
  - promote self-respect;
  - promotes healthy living.
- (b) (i) This was very well done, except that some candidates' spellings were poor, example **conduction** was spelt 'conndaction', **convection** 'convention/converction', **radiation** 'rediation/radition', etc.
- (ii) This question was equally well answered.
- (c) This sub-section was fairly well answered. The most popular points raised were: to save money, to prevent spoilage/prolong self life, for future use, etc.

Expected answers include:

- to save money;
- to maintain nutritive value;
- to ensure that fish is always available;
- to take care of emergencies/avoid inconvenience;
- for easy transportation;
- for easy storage;
- to prevent spoilage, etc.

(d) It was surprising that candidates did not know the portion controls of the food items we eat. Majority of the candidate's were writing 1 cup of rice without qualifying the cup.

They were expected to write the following:

- (i) 100 gm/1 medium;
- (ii) 1 milk tin/100 gm;
- (iii) 1 egg.

(e) This was very well answered with the exception of the last point, all the points were raised by candidates.

Answers:

- to kill micro-organisms;
- to improve flavour;
- to make it easy to digest;
- to improve appearance;
- to make it soft/edible;
- to bring variety.

(f) This was also quite well answered, however, spelling was a problem e.g. **yolk** was spelt 'yoke or york'; **membrane** was 'membrane/membrain/memory, etc.

#### Question 4

- (a) List two parts of garment that can be neatened using binding.**
- (b) State four factors to be considered when buying a pair of scissors.**
- (c) State three methods of finishing the raw edges of a plain seam.**
- (d) Mention two types of pocket usually found on the uniform of a J.H.S. School Boy.**

- (e) **Distinguish between a dish and a meal.**  
(f) **State two reasons why people become vegetarian.**  
(g) **Explain the following menu:**  
(i) **a à la carte;**  
(ii) **table d'hôte;**  
(iii) **cyclical.**

- (a) This sub-section was not well answered. Those who attempted it wrote wrong answers such as 'edge of garment' or 'edge of fabric' instead of hem of garment.

Expected answers:

- hem of a garment;
- sleeves;
- arm hole;
- neck edges;
- edges of pockets;
- edge of collars.

- (b) This sub-section was poorly answered. Candidates wrote about the sharpness of the scissors. Very few candidates wrote about the quality and intended purpose.

Answers include:

- money available;
- storage;
- intended purpose;
- quality/durability/life span/material used;
- servicing facilities available;
- maintenance, etc.

- (c) This sub-section was well answered. With the exception of herring, boning and over locking, all the correct answers were given, however, spellings of some words left much to be desired.

Expected answers include:

- edge stitching;
- binding;
- overcasting;
- loop stitching;
- herring boning;
- pinking;
- over locking.

- (d) Candidates could not state the correct names of the pockets – they wrote ‘inside pocket, back pocket, front pocket, visible and invisible pockets’.

Expected answers include:

- patch pocket;
- pocket-in-seam;
- bound packet;
- welt pocket, etc.

- (e) Answer: A dish is a prepared food which is served in one dish/bowl/plate, while a meal is a collection of prepared dishes that re eaten at a sitting.

A good number of the candidates were able to state the definitions in part, e.g. a dish is a prepared food item while a meal is a collection of prepared food. A few candidates did not include the conjunction. Some also exchanged the definition of dish for meal and vice versa.

- (f) This sub-section was very well answered. Religious and health reasons were the two most used reasons.

Answers:

- eating animal flesh is unpleasant to them;
- their religion may forbid it/religious reasons;
- their health may not allow it/health reasons;
- they do not like the idea of killing animals;
- they feel more fit and healthy if they do not eat animals and their products/psychological reasons;
- They think meat is expensive/economic reasons, etc.



- (g) Candidates were able to manage the a la carte and table d'hôte to some extent but the cyclical was not attempted at all by majority of the candidates.

For the a la carte, candidates in answering the question, left out the 'by order' in their definition.

- (i) They are dishes prepared by order and priced individually.
- (ii) A set of menu forming a complete meal at a set price.
- (iii) They are menus compiled to over a given period of time e.g. three (3) months, (two) 2 weeks, one (1) month, etc.

