

Annual Examinations for Secondary Schools 2014

FORM 1	HOME ECONOMICS	MARKING SCHEME
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1. a) i. measuring jug; wooden/silicone spoon; milk pan; teaspoon

(Level 5: ½ x 4 = 2 marks)

ii. Example:

Other Equipment	Correct Use
Chopping knife	To chop the fruit with it.
Chopping board	To chop the fruit on it.

Give credit for other valid suggestions which are accompanied by their correct use.

(Level 7: ½ x 2 = 1 mark; 1 x 2 = 2 marks)

iii. hazelnuts walnuts almonds dried apricots dried fruit **(Any two)**

Give credit for other valid suggestions.

(Level 6 ½ x 2 = 1 mark)

- b) • Check the best before date on the milk carton.
 • Refrigerate immediately after preparation.
 • Use clean cooking utensils.
 • Wash hands before starting to prepare the dessert.

Give credit for other valid suggestions.

(Level 7: 2 x 2 = 4 marks)

2. a)

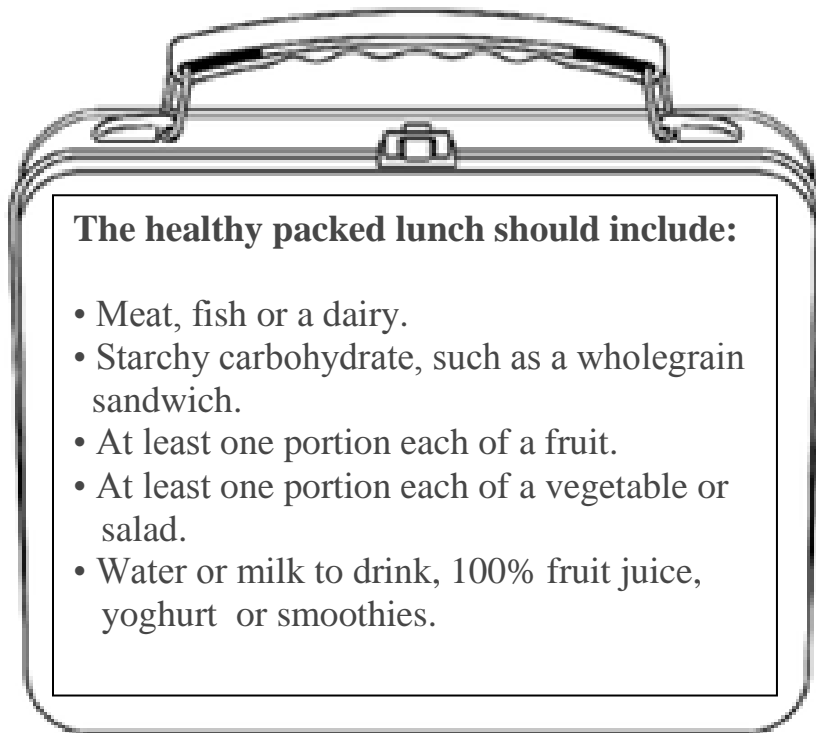
Eat Most	Eat Moderately	Eat Least
White baguette	Cheddar cheese pieces	Bacon slices
		Butter
		Salted Nuts
		Peach Nectar

(Level 7: ½ x 6 = 3 marks)

b) Give credit for any one vegetable and one fruit.

(Level 7: 1 x 2 = 2 marks)

c)



Give credit for other valid suggestions.

(Level 7: 1 x 5 = 5 marks)

d) **Food 1:** Meat, fish or dairy e.g. chicken breast

Reason: Low in fat.

Food 2: Wholemeal bun

Reason: Source of energy

Give credit for any valid answer.

(Level 7: 2 x 2 = 4 marks)

3. a) *Any two of:*
- To maintain body functions such as breathing.
 - To keep us healthy and help fight disease.
 - For growth and repair of body tissues.
 - To stop us feeling hungry.

Give credit for any two valid answers.

(Level 7: 1 x 2 = 2 marks)

- b) Fill in the blanks with the correct word/s from the given list.

The CINDI **Food Pyramid** which is divided into different sections shows the amount of foods we are to consume in our diet. The sections are shaded in green, orange and red. The **green** section shows that we are to consume most from this section, **Orange** means that we are to consume these foods in moderation and **red** means that we are to **avoid** these foods. The Pyramid also shows the importance of **physical activity** for a healthy lifestyle.

(Level 6: ½ x 6 = 3 marks)

- c) *The following are examples only. Give credit for any other valid answer.*

Any five of:

- Consume snacks which are low in sugar
- Modify recipes to cut down on sugar
- Check food labels and choose foods which are low in sugar
- Choose 100% fresh fruit juices
- Avoid drinking soft drinks and drink water instead
- Choose breakfast cereals that are low in sugar

(Level 7: 1 x 5 = 5 marks)

4. a) • It is important to prepare the body for the day's activity.
• Helps you feel alert, able to concentrate and less likely to eat snacks.

Give credit for any other valid answer

(Level 7: 1 x 2 = 2 marks)

- b) i. **Example:**

- Wholegrain toast
- Scrambled egg
- Choice of vegetable e.g. lettuce
- Low-fat yoghurt
- 100% fresh fruit juice

*Give credit for any other choice of breakfast which incorporates the main recipe given.
The suggested menu should include a drink.*

(Level 8: 1 x 5 = 5 marks)

ii. *The following are examples only. Give credit for any other valid answer.*

High in Fibre: Whole grain toast

Low in Fat: Low-fat yoghurt

(Level 7: ½ x 2 = 1 mark)

5. a) i. iii. Wash hands.

(Level 5: 1 x 1 = 1 mark)

ii. - Hand washing ensures that we remove most of the harmful bacteria from our hands before handling food.

- The food we prepare will be safer to eat.

Give credit for other valid suggestions.

(Level 7: 2 x 2 = 4 marks)

b)

Process	Food Hygiene Precautions
1. Collect all the ingredients.	<i>Check that all the ingredients are fresh. (Given as an example.)</i>
2. Prepare all the ingredients.	<i>Make sure all the equipment is clean. or Use the correct chopping board/knife. (Give credit for other valid answers.)</i>
3. Mix all the filling ingredients together.	<i>Rinse spoon after tasting. or Do not taste by dipping fingers. (Give credit for other valid answers.)</i>
4. Make the sandwich.	<i>Check that the work surface is clean. or Use a clean bread knife and table knife. (Give credit for other valid answers.)</i>
5. Store the sandwich.	<i>Pack well and refrigerate. (Give credit for other valid reasons.)</i>
6. Clean the utensils.	<i>Wash in warm soapy water. (Give credit for other valid reasons.)</i>

(Level 8: 1 x 5 = 5 marks)

6. a) *Any one of:*

- i.**
- Knives or any other sharp objects have been handled badly from the blade.
 - Broken glass has been handled.

Any one of:

- ii.**
- Opening the hot water tap first for washing dishes.
 - Handling hot objects without oven gloves.
 - Leaving cups/glasses/pans with hot liquids at the edge of the table.

Any one of:

- iii.**
- Liquids have been left on the floor.
 - Objects such as toys and stools have not been put in place.
 - Pets have not been kept out of the kitchen.
 - Loose carpet on the kitchen floor has not been removed.

iv. It has been left near the cooker.

(Level 7: 1 x 4 = 4 marks)

- b) i. Mariah can drink the liquid and be poisoned.
- ii. She can get scalded.
- iii. She can get an electric shock.
- iv. She can cut or bruise herself.

(Level 7: 1 x 4 = 4 marks)

c) Any two:

- Bleach should be left in its own bottle and stored in a locked cupboard
- Pan handles must always face the wall.
- Damaged flexes should be replaced immediately and wires should not be allowed to trail on the floor.
- Keep cupboards and drawers closed at all times.

(Level 7: 2 x 2 = 4 marks)

d) calm, control officer, telephone, address, type, persons, ambulance, landmark, hang up, 112.

(Level 6: ½ x 10 = 5 marks)

e) Any two:

- A first aid box must always be portable.
- A first aid box should never be locked.
- It should have the symbol of the cross on the front.

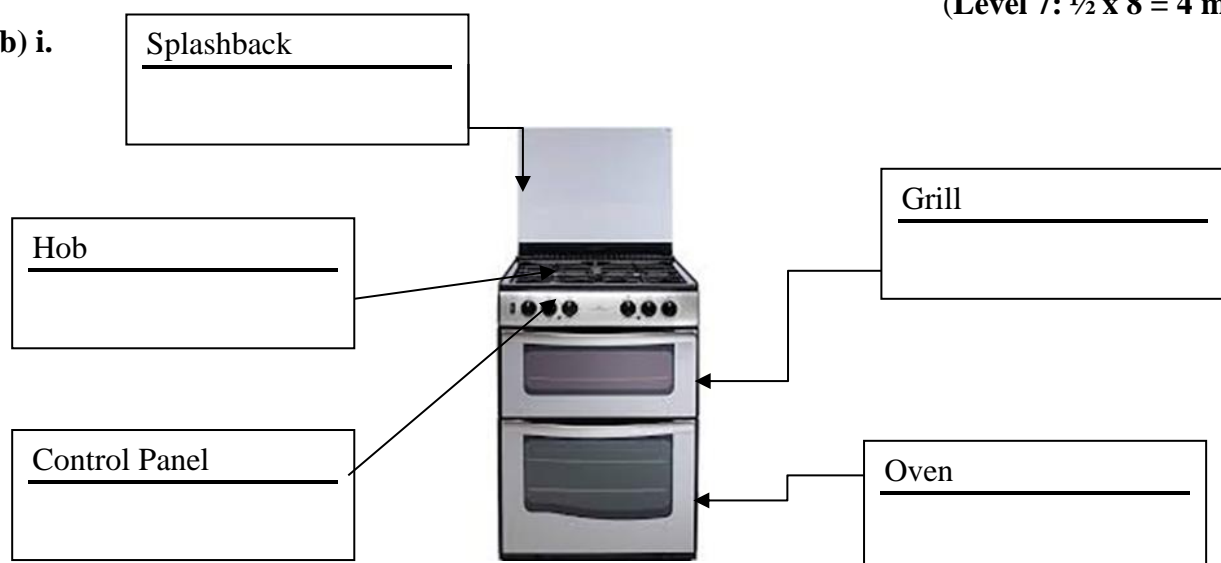
(Level 7: 2 x 2 = 4 marks)

7. a) i. Cooker A is a gas cooker. Cooker B is an electric cooker (Level 5: ½ x 2 = 1 marks)

- ii. - Cooker A has got grids while cooker B has no grids.
- Gas is the source of fuel for cooker A while the source of fuel for cooker B is electricity
- When cooker A is in use a flame is always visible while Cooker B just heats up
- Cooker A has got burners while cooker B has got hot plates.

(Level 7: ½ x 8 = 4 marks)

b) i.







(Level 5: 1 x 5 = 5 marks)

ii.

- grill or oven
- hob
- oven
- hob
- oven
- oven

(Level 5: $\frac{1}{2} \times 6 = 3$ marks)

8. i.

Measuring Equipment	Correct Name	Example of Uses
	<i>tablespoon</i> (Given as an example)	<ul style="list-style-type: none">• Used to measure cocoa powder• Used to measure milk (Given as examples)
	<i>kitchen scales</i>	<ul style="list-style-type: none">• Used to weigh sugar.• Used to weigh margarine. Give credit for other valid examples.
	<i>measuring spoons</i>	<ul style="list-style-type: none">• Used to measure flavouring.• Used to measure raising agent. Give credit for other valid examples.
	<i>measuring cups</i>	<ul style="list-style-type: none">• Used to measure flour.• Used to measure dried fruit. Give credit for other valid examples.

(Level 6: $1 \times 3 = 3$ marks, $\frac{1}{2} \times 6 = 3$ marks)

ii. Ingredients must be measured accurately to obtain the correct consistency, taste and texture.

Award full marks only for a full answer.

(Level 7: $1 \times 2 = 2$ marks)

iii. Rubbing-In method

(Level 6: 1 mark)

b) i.

1. Are Rubbed in:

margarine

flour

2. Is beaten:

eggs

3. Adds flavour:

Vanilla essence

Give credit for other valid flavours

4. Add N.S.P.

Wholemeal flour

Nuts/Dried fruit

(Level 7: $\frac{1}{2} \times 6 = 3$ marks)

ii.

Gas Mark 4 or 180°C

(Level 7: 1 mark)

iii. When a skewer is inserted, it should come out clean.

(Level 7: 1 mark)

Form 2 Examination Paper

Levels	Level 5	Level 6	Level 7	Level 8	Total
Suggested Level Weightings	(5 to 10%)	(15 to 30%)	(60 to 75%)	(5 to 15%)	100%
This Examination Paper's Level Weightings	12 marks	16 marks	62 marks	10 marks	100 marks

Home Economics

Levels 5 – 8

Marking Scheme

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Omit • **scrambled egg**

and insert

• **chicken slices or low fat cheese**