

Annual Examinations for Secondary Schools 2014

FORM 2	HOME ECONOMICS	MARKING SCHEME
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Question	Answer	Remarks	Level	Mark Allocation	Total Mark								
1	Unit 8.2 Body Building				9								
a	i	milk, yoghurt, tuna, fish, peas, cereal.	5	$\frac{1}{2} \times 6$	3								
	ii	<table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Animal protein</td> <td style="width: 50%;">Plant protein</td> </tr> <tr> <td>fish</td> <td>peas</td> </tr> <tr> <td>milk</td> <td>cereal</td> </tr> <tr> <td>yoghurt</td> <td></td> </tr> </table>	Animal protein	Plant protein	fish	peas	milk	cereal	yoghurt		Accept two from each of the 2 categories.	$\frac{1}{2} \times 4$	2
Animal protein	Plant protein												
fish	peas												
milk	cereal												
yoghurt													
b	i	Protein is needed for growth and repair of body tissue, muscles and blood cells.	7	2									
	ii	They are growing rapidly.	7	2									

Question	Answer	Remarks	Level	Mark Allocation	Total Mark
2	Unit 8.1 Clever with Carbs				8
	i	<ul style="list-style-type: none"> - Likes and dislikes - Knowledge on food - State of health - Texture, colour and flavour - Skills of person preparing food - Nutrient requirements - Resources and equipment available 	7	1 x 4	4
	ii	<p>Example: Knowledge on food: What Jack knows about healthy and less healthy will influence his choice of food.</p>	7	2 x 2	4

		<p>State of health: Certain health conditions that Jack and his sister may be suffering from would affect their choice of food.</p> <p>Texture, colour and flavour: Food should be attractive to look at, colourful and have different textures to provide variety in the diet.</p> <p>Skills of the person preparing the food: Jack's skills would affect his choice of food/recipes prepared.</p>				
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Question		Answer	Remarks	Level	Mark Allocation	Total Mark
3		Unit 8.1 Clever with Carbs				15
a		<p>Sugars: Jam, Honey, Sweets, Cakes, Biscuits, Soft drinks</p> <p>Starches: Bread, Pasta, Cereals such as wheat, maize, oats, rice, barley, corn, rye.</p> <p>Starchy vegetables such as potatoes, beans and sweet corn.</p>	<p>Accept any three of each.</p> <p>Give credit to other food sources which are examples of sugars and starches.</p>	7	½ x 6	3
b		<p>Overweight</p> <p>Obesity</p> <p>Tooth Decay</p>	<p>Give credit for any other disorder which is associated with excessive carbohydrate intake.</p>	7	1 x 3	3
c	i	<p>Paul - Suggestion: Replace the cereal which is high in sugar with a starchy high fibre one.</p>	<p>Give credit for any similar answer.</p>	8	1	
	ii	<p>Reason: Starch takes longer to digest so it fills you up while dietary fibre has several health benefits.</p>			2	


		i	<u>Kirsty</u> - Suggestion: Replace the tuna salad with a pasta salad.			1	
		ii	Reason: Energy from starch is released slowly during training.	Give credit for any similar answer. Accept answers which are high in starch.		2	
		i	<u>Luca</u> - Suggestion: Replace the apple pie with a fresh apple.			1	
		ii	Reason: To balance the meal since it is loaded with pastry and to add natural sugar from the fresh fruit.	Give credit for any similar answer.		2	6

Question			Answer	Remarks	Level	Mark Allocation	Total Mark
4			Unit 8.1 Clever with Carbs Unit 8.2 Body Building Unit 8.3 Fighting Fit				15
	a	i	Cream Cheddar cheese		7	1 x 2	2
		ii	Cream – Ricotta cheese Cheddar cheese - Low-fat cheese		6	1 x 2	2
	b	i	Spinach Tomatoes		6	½ x 2	1
		ii	Vitamins and minerals are important since they help the body function properly. They boost the immune system, support normal growth and development, and help cells and organs do their jobs.	Give credit for any answer which describes fully the function of vitamins and minerals.	7	2	2
	c		Garlic Onions Fresh/dried herbs	Accept any two. Give credit for any other answer that can substitute the identified food.	7	1 x 2	2

	d	Spinach Tomatoes		6	½ x 2	1
	e	<ul style="list-style-type: none"> ● Plan to eat brown rice as a side dish. ● Add brown rice to: <ul style="list-style-type: none"> - salads - stuffing - stew - casseroles - soups ● Use brown rice to make rice pudding or a rice salad. ● Use chicken, vegetable or beef broth as the cooking liquid for extra flavour. ● Use brown rice when you make <ul style="list-style-type: none"> - beans and rice - chicken and rice - rice and tomatoes or other rice dishes. 	Give credit for any similar answer.	7	1 x 5	5

Question		Answer	Remarks	Level	Mark Allocation	Total Mark
5		Unit 8.3 Fighting Fit				9
a		flour, sugar, eggs and margarine		5	½ x 4	2
b	i	A Rubbing-in method B Creaming method		5	½ x 2	1
	ii	Weighing of ingredients The rubbing-in method uses half fat to flour while the creaming method uses equal amounts of fat to flour. Method In the rubbing-in method the margarine is rubbed into the flour until mixture looks like breadcrumbs. Sugar is then added. In the creaming method sugar and margarine are creamed together. Flour is folded in at the last stage.		7	2	4

		iii	cocoa powder, vanilla essence, lemon rind and/or juice, flavourings, coconut, dried fruit, glace cherries	Accept any two.	6	1 x 2	2
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Question		Answer	Remarks	Level	Mark Allocation	Total Mark
6		Unit 6 Planet Cool				12
a		<p>ice-cream fresh milk custard</p>  <p>tomatoes meat to thaw</p>	Do not accept other combinations as correct.	7	½ x 6	3
b	i	<ul style="list-style-type: none"> - cover all food before refrigerating. - cool food well. - keep strong smelling foods away from delicate foods. - refrigerate only for the recommended time. - refrigerate food which is really fresh. - use correct packaging material. 	<p>Give credit for other valid answers.</p> <p>Accept any three.</p>	7	1 x 3	3
	ii	<p>Choosing their new refrigerator:</p> <ul style="list-style-type: none"> - Choose an energy efficient refrigerator, class AA++/A+++. - Choose a size to suit their needs. 	<p>Give credit for other valid suggestions.</p> <p>Accept any two.</p>	7	2 x 2	4

		<p>When choosing packaging materials to store food in the refrigerator:</p> <ul style="list-style-type: none"> - Choose materials which can be washed and re-used. - Choose materials which can be recycled. 	<p>Give credit for other valid suggestions. Accept any one.</p>		2	
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Question			Answer	Remarks	Level	Mark Allocation	Total Mark				
7			Unit 8.4 Retail Therapy				11				
a	i		<table border="1" style="margin-left: auto; margin-right: auto;"> <tr><td style="text-align: center;">3</td></tr> <tr><td style="text-align: center;">1</td></tr> <tr><td style="text-align: center;">4</td></tr> <tr><td style="text-align: center;">2</td></tr> </table>	3	1	4	2		5	½ x 4	2
	3										
1											
4											
2											
	ii	<ul style="list-style-type: none"> • Storage Instructions: To enable the consumer to store the peas correctly. • Use By/Best Before Date: Enables consumer to use product when still fresh. • Nutritional Information: Consumer can check nutritive value of product being bought. Example: Additional Information: <i>List of Ingredients</i> Importance to consumer: <i>Consumers can check the ingredients present in the food.</i> 		<p>Give credit for other valid answers. Accept any two.</p>	6	1 x 2 2 x 2	2 4				
b		<p>Shopping Facility <i>On-Line Shopping</i> Reason for choice: <i>The single parent can do the shopping from the comfort of the home, at a convenient time and the shopping is delivered home.</i></p>			7	1 2	3				

Question		Answer	Remarks	Level	Mark Allocation	Total Mark
8		Unit 8.5 Play it Safe				7
a		<p>Disposable gloves To protect the hands from blood.</p> <p>Scissors To cut bandages and gauze.</p> <p>Bandage To protect an injured limb.</p> <p>Plaster To cover a small cut or gauze.</p>		6	$\frac{1}{2} \times 4$	2
b	i	<ul style="list-style-type: none"> Rinse the burn under cold running water. Cover with gauze and bandage to hold gauze in place. If the burn is larger than a ten cent coin, take patient to the doctor. 	Do not accept any other answers as correct.	7	1 x 3	3
	ii	<ul style="list-style-type: none"> Use oven gloves/mitts to remove a saucepan from heat. Do not use a metal spoon to stir hot food. Handle pans with boiling liquid with care. 	<p>Give credit for other valid suggestions.</p> <p>Accept any one.</p>	7	2	

Question		Answer	Remarks	Level	Mark Allocation	Total Mark
9		Unit 8.6 Planet Cool				14
a	i	Washing your teeth - close tap and fill tumbler with water to rinse your mouth. Avoid washing teeth under running water.		7		
	ii	Washing dad's car - Do not use a hose pipe. Fill a bucket with water and use to wash car with.				
	iii	Using an electric kettle - fill only with the amount of water needed.				

		iv	Using the oven - bake more than one dish at a time / bake two dishes at the same time.			1 x 4	4
	b		<ul style="list-style-type: none"> ● Empty wine bottle - bring-in site ● Old newspapers - recycling bag (for recycle Tuesdays and Fridays) ● A broken fan - Civic Amenity Site ● Used batteries - battery bin ● Used paper napkins - dustbin ● Empty detergent bottle – recycle bag (for recycle Tuesdays and Fridays) 		6	½ x 6	3
	c	i	Food miles / the distance food travels to reach its destination.		6	½	
		ii	Lamb.		6	½	
		iii	Food travels great distances thus increasing the carbon footprint.		7	2	3
	d		<ul style="list-style-type: none"> - Buy fresh and local food as often as possible. - Choose products with no extra packaging. - Take your own shopping bags when you go shopping. - Do not buy more than you require as it could be wasted. 	Accept any two.	7	2 x 2	4

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	8 marks	18 marks	65 marks	9 marks	100 marks

Home Economics

Levels 5 – 8 Marking Scheme

Page 4 Question 4e (4th bullet)

Omit *Use chicken, vegetable or beef broth as the cooking liquid for extra flavour.*