

BDT (HOME ECONOMICS)

1. GENERAL COMMENTS

The standard of the paper compares favourably with that of the previous year. The questions were clear and within the scope of the syllabus. The overall performance of candidates was above average.

2. SUMMARY OF CANDIDATES' STRENGTHS

- (1) Most candidates presented their answers in clear handwriting.
- (2) Most candidates were able to spell words correctly.

3. SUMMARY OF CANDIDATES' WEAKNESSES

- (1) Some candidates did not adhere to the rubrics of the paper and answered more questions than was required.
- (2) Most candidates were not able to answer questions on the "Clothing" aspect of the syllabus.

4. SUGGESTED REMEDIES

- (1) Candidates should read instructions before answering questions.
- (2) Teachers should help candidates to develop interest in the Clothing aspect of the syllabus.

5. DETAILED COMMENTS

Question 1

- (a) List two uses of a table napkin
- (b) State four causes of food spoilage
- (c) Figure 1 shows two view of a solid:
 - (i) Name the type of solid represented as view Q.
 - (ii) State the type of view represented as view R.
 - (iii) List any three equipment that are used to draw the views Q and R.
- (d)
 - (i) List the primary colours
 - (ii) Name four types of line

- (a) Majority of candidates were able to list two uses of a table napkin.
- (b) Majority of candidates were able to state the causes of food spoilage.
- (c) (i) Most candidates were not able to name the type of solid represented. Candidates provided responses such as: triangle, pyramid, triangular, prism.
The expected answer from the candidates is Cone.
- (ii) A few candidates were able to state the type of view represented. The wrong responses from candidates include: end view, pyramid, cone. The expected answer is: Surface development
- (iii) Almost all candidates were able to list the equipment.
- (d) (i) Almost all candidates were able to list the primary colours correctly.
- (ii) Almost all candidates were able to list the types of line.

Question 2

- (a) (i) **Describe opening in sewing**
- (ii) **State the two main groups of openings**
- (b) (i) **Explain fastening**
- (ii) **Outline three functions each of openings and fastenings.**
- (c) **List five types of fastenings used on adults garments**
- (d) **Enumerate four qualities of a good packaging material for a shirt**
- (e) **State any two rules for patching articles**

- (a) (i) Most candidates were not able to describe 'opening in sewing'.

Wrong answers provided include:

They are garment device that are used to make a garment easy to wear.

Expected answer:

Openings are slits or cuts that are intentionally made on articles for easy opening or closing. E.g. bags

- (ii) A poorly answered question. Wrong answers given by candidates were:
 - face slit open;
 - bound opening;
 - zipping opening;
 - plackets.

The correct answers expected from candidates were:

- opening with a wrap
 - opening without a wrap.
- (b) (i) Most candidates were not able to answer this question well.
- Candidates were expected to state that:
- Fastenings are devices attached to openings and often used to close openings.
- (ii) This question was satisfactorily answered by most candidates.
- They correctly outlined the functions as:
- They allow garments to be put on and off quickly and easily.
 - They make it possible for garments to be made in a close –fitting style,
 - They are used as style features, etc.
- (c) Almost all candidates were able to list the types of fastenings used on adult garments.
- (d) A poorly answered question. Most candidates' were not able to enumerate the qualities of a good packaging material for a shirt.

Wrong answers include:

- It should be environmentally friendly.
- It should be economical
- It should be communicative
- It must be compact for shipping.

Correct answers:

- It must be neatly done
 - It must not be more expensive than the product
 - Material must be durable
- (e) Most candidates were not able to answer this question. Wrong answers include: The needle should match the garment, the patch should be large enough to cover the torn/hole.

Expected answers:

- Choose fabrics that match the article in colour/texture/design
- Use thread that matches the article
- Match the grains of the patch with that of the article.

Question 3

- (a) State any four ways by which a caterer can maintain good health and clean environment**
- (b) State three reasons for storing dried beans**
- (c) Explain food commodities**
- (d) List five examples of food commodities**
- (e) State two reasons why it is necessary for a caterer to stay clean and healthy.**

- (a) This was a popular question. Most candidates were able to state ways by which a caterer can maintain good health and clean environment.
- (b) Most candidates were able to state reasons for storing beans
- (c) Most candidates were able to explain food commodities.
- (d) Most candidates were able to list examples of food commodities.
- (e) Almost all candidates were able to state reasons why it is necessary for a caterer to stay clean and healthy.

Question 4

- (a) Give four reasons why yam is boiled**
- (b) State three disadvantages of frying**
- (c) With the aid of two diagrams explain how to test for the freshness of an egg using the brine test.**
- (d) Explain food preservation**
- (e) In the table below, some food commodities have been provided. List one dish and one cooking method each that can be prepared from the commodities.**

- (a) Most candidates were able to state the reasons for cooking yam.
- (b) Some candidates' were not able to state the disadvantages of frying.

Some of the wrong answers stated by candidates were that:

It waste time, you need experience if not accident can occur, food can burn easily, etc.

Candidates were expected to state that:

- It is an expensive method of cooking.
- It requires constant attention.
- Fried foods are not easily digested, etc.

- (c) Majority of candidates were able to use diagrams to explain how to test for the freshness of an egg using the brine tests. Few candidates used water and egg for the brine test. Others sketched diagrams using items for candling test.
- (d) Most candidates were able to explain preservation. A few were unable to do so and gave responses such as:
- To preserve the food for a period of time
 - It is the process of preserving food in a good condition

Candidates were expected to explain:

‘Food preservation as the treatment given to food to keep it fresh and safe for a longer period or it is a method used to prevent food spoilage.’

- (e) Almost all candidates were able to list dishes and cooking methods for food commodities stated.

