

PRINCIPAL EXAMINER'S REPORT



BOTSWANA
EXAMINATIONS
COUNCIL

JCE HOME ECONOMICS

2022



Component 1

General Comments

The examination targeted the candidate's skill areas of Knowledge & Understanding, Handling Information & Problem-Solving, Experimental Skills & Product Development. The 2022 candidates were able to display their knowledge just like the previous cohort. They easily identified the processes shown through illustrations but failed to display understanding as they could not describe the processes.

Section A:

Question 1

The majority of candidates were able to give one type of goal correctly.

Question 2

Most candidates managed to give the two types of bank accounts as required. Common answers given were current and savings accounts.

Question 3

The majority of candidates correctly gave advantages of buying goods using cash. Examples of their correct answers were, it is cheaper as customers may be given a discount.

Question 4

Most candidates were able to give examples of food-related business with a few failing to describe the given answers. Common answers were restaurants and fast food outlets with a lot of them giving their answer as street vendors.

Question 5

- a) A good number of candidates were able to label a dart, a few of them incorrectly called it darting
- b) Although most candidates were able to identify the given part, lengthening and shortening lines only a few of them could describe its use.



Question 6

Generally, candidates were able to give the parts of a sewing machine but most of them found it difficult to give the required function.

Question 7

A well-answered question with candidates giving the correct two dry methods of cooking.

Question 8

The majority of the candidates managed to correctly answer this question as they managed to give correct ways of finishing an open seam.

Question 9

Most candidates could not give reasons for applying the given processes during garment construction.

Question 10

This question was fairly attempted as most candidates managed to correctly write the functions of vitamin C and gave food sources of iron.

Question 11

Fairly attempted as candidates' responses were 50/50. A common answer was zip.

Question 12

This question was exceptionally answered as the majority of candidates were able to give the correct answers as tailor's chalk, dressmaker's carbon paper and a tracing wheel.

Question 13

The candidates' performance was just above average as they were able to explain a way of conserving nutrients when preparing a green salad.



Section B

Question 14

- (a) Most candidates were able to give the two issues for each area. They were giving answers such as vegetables give the body vitamins and minerals which protect the body against diseases. They were able to give factors to consider when buying vegetables.
- (b) This question was moderately answered with some candidates managing to correctly give reasons why individuals become vegetarians. Common answers were health reasons and personal preferences.
- (c) Few candidates managed to give correct responses.

Question 15

- a) Candidates were able to identify the given illustration as macrame a fabric construction technique. A few candidates gave incorrect answers such as weaving. Almost all of them were able to give the items that can be made from the technique illustrated. However, a good number of candidates were not able to correctly outline the steps to be followed when making macrame.
- b) Candidates gave plain and twill weave as answers.
- c) Candidates were able to complete the table by giving the 2 classes of fiber and the example.



COMPONENT 2

GENERAL PREPARATION FOR THE EXAMINATION

The majority of centers provided planning sheets arranged into sessions of eight candidates. However, there are some centers that did not put candidates into sessions, nor separate the planning sheets. Almost all centers provided sealed envelopes even though some envelopes were not clearly labeled. Some centers provided the tossing list while some the session list. In most centres, the shopping lists were still held by the subject teachers, which is not supposed to be the case. The Chief invigilator should ensure that the shopping lists are returned after compiling the shopping list.

SESSIONS OF CANDIDATES

Most centres divided the candidates into sessions of 8-10 candidates each. Although some centres were given enough days to carry out the examination, some decided to congest the candidates into sessions thereby creating 1-2 free days. This practice exacerbated the shortage of equipment and congestion in the laboratories especially in centers where there were special needs candidates who needed 1-2 aides.

MISSING CANDIDATES

There were some cases where candidates missed the practical test due to ill health, truancy and other reasons. Appropriate action was taken by the centre and reports were availed.

LAB PREPARATION

It was evident that most centres did their best to clean the laboratories. The floors, windows, window seals, ceilings and surroundings were very clean. A handful of laboratories were not cleaned to the level of the examination. In such instances, the courtyards were crowded with old equipment sinks blocked and floors untidy. Most centres provided facilities for dumping dirty water.



There were instances in some centres, where the gas ran out during the practical and this delayed the running of the examination as some did not even have gas on standby. Most centres had a shortage of stoves and this affected candidates as they could not complete their tasks on time. Some centres had recently bought the stoves and they were too complicated for the candidates to operate thus some ended up being burnt or could not switch them off after use. Some areas experienced power cuts and this affected candidates who needed to use the electrical appliances.

WORK AREAS AND SETTING THE LABRATORY

The majority of laboratories were distinctively divided into serving areas, cooking areas, workstations and ingredient tables designated and labeled. The majority of centers had arranged labs such that there was free movement in between except for a very few centers which had small labs hence facing challenges of congestion. Almost all labels were visible, and some centres labeled stoves using candidate numbers whilst some used question numbers. Some centres did not have a separate serving area and therefore candidates had to serve on the workstations. This greatly affected those candidates who are slow as they had to clean the area first and cover them before displaying their dishes.

PROVISION OF SAFETY GADGETS

The majority of centers provided safety gadgets such as first aid boxes, fire extinguishers, and fire blankets. Some centers even provided masks and sanitizers for candidates. Most first aid boxes were well equipped with plasters, surgical spirit and other vital products needed in the first aid box.

PROVISION OF TOOLS AND EQUIPMENT

Most centres had a serious shortage of equipment and stoves. There was quite a significant shortage of vegetable knives which prompted the candidates to end up using butcher knives to cut vegetables. On the other hand, the majority of centers



had plenty of electrical appliances which were either never used during the practical examination or candidates did not have the skills to operate them as there were cases where candidates fiddled with them.

CANDIDATES' READINESS AND ATTENDANCE

Almost all candidates were ready for the examination except for a few who were followed. The majority of candidates had menu cards and recipe cards ready. The majority of the candidates were clean i.e., putting on clean school uniforms, polished shoes, combed hair and their nails cut short. Most of them were putting on clean well-ironed aprons and mob caps except for a few centers that used plastic disposable aprons. Centers that used plastic aprons were strongly advised to discontinue using such because of safety reasons. Candidates had labels on the front and back. Candidate numbers and test numbers were used for labeling.

COMPLETION OF PLANNING SHEETS

Planning sheets were completed in most centres. There were handful candidates that left the order of work blank. Most candidates clearly indicated the practical test number they were answering but there were a few who left the portion blank and thereby making it difficult for the examiner to award marks.

PRACTICAL EXAMINATION

ORGANISATION

Most candidates were confident even those that did not carry out procedures correctly. A lot of them displayed a clear understanding of tasks as most barely referred to a written script. There was a free flow of tasks for most candidates.

MANIPULATIVE SKILLS

Most of the candidates were able to follow the procedures on how to prepare the dishes even though a few were unable to follow the methods completely. A lot of the



candidates were able to execute skills when preparing the dishes like rubbing in fat in flour mixtures, candidates were able to rub in fat using their fingertips.

HYGIENE

Most of the candidates did not wash their hands at the start of the examination but most used warm soapy water at the beginning of the examination and used cold dirty water as the examination progressed. Water was not regularly changed. Most of the candidates did not rinse fruits and vegetables before use. A lot of the candidates worked on untidy and crowded surfaces or tables. Most candidates did not immediately wipe off the pills in most cases and thus candidates ended up stepping on them, making the situation worse.

PRESENTATION OF DISHES

Quite a large number of the candidates managed to present completed dishes except for a few who did not manage to finish on time therefore presenting uncooked food/dishes.

COMPLETION OF TASKS

A lot of candidates managed to complete their tasks well on time, they presented well cooked food, they were able to wash used utensils, empty bins and clean the stove. Some failed to complete tasks on time as they did not prepare all the dishes, and empty bins. They cleaned used utensils outside the practical time.

USE OF TOOLS

Some candidates were able to use the correct tools whereas some centers had a shortage of equipment, therefore, candidates compromised and used what was available, for example, some centers had few butcher knives, therefore, candidates ended up using vegetable knives to cut meat. There was a handful of reported cases



where some candidates cut their fingers which demonstrated either a lack of practice or lack of attention when using sharp objects.

QUALITY OF RESULTS

TASTE

In most centers dishes were well seasoned except for a few dishes.

APPEARANCE

A lot of dishes had good color and shape except for a few dishes that were slightly burnt as in baked products, and some grilled and roasted dishes. Some stews were too stiff though.

TEXTURE

In most centers dishes cooked had good textures except in a few cases where stews were not. Some boiled foods were overcooked while fried foods were mostly burnt and dry.

EDIBILITY

In a lot of centers, dishes served were edible except for a few instances where some baked products were not thoroughly cooked or even not baked at all. Some boiled foods e.g. *dikgobe* and boiled rice were not thoroughly cooked.

CORRECT SERVING EQUIPMENT

Most dishes presented were served in correct clean serving equipment except in a few instances where serving dishes used were not clean, not wiped after serving or before cooking and others were chipped e.g. some dinner plates, while some dishes were presented in cooking equipment e.g. in baking trays and saucepans.



GARNISHING /DECORATION

In most centers, the dishes presented were garnished well with suitable garnishes except in a few instances where some dishes presented were not garnished or decorated at all.

PLANNING SHEETS

COMPLETION

The majority of candidates managed to complete the planning sheets except for a few who did not, especially HE3. In some areas, some candidates left the choice of dishes space blank and only completed the recipes section of HE 1. There were a few candidates who wrote methods under the choice.

FORM HE 1-CHOICE OF WORK

The majority of candidates managed to meet the requirements of the questions for both parts A and B and also managed to write correct recipes for the chosen dishes. There were a few cases where candidates chose the wrong dishes and gave the correct ingredients. Some candidates lost marks under recipes because they omitted the major ingredients e.g., liquids for stews.

FORM HE 2-SHOPPING LIST

Major ingredients were transferred to the shopping list except in a few places where some were omitted. Some of the candidates could not quantify their ingredients appropriately for example salt, milk and margarine. The majority of candidates managed to place ingredients under their correct headings. In a few instances, ingredients like parsley, lemon juice, and cooked peas were misplaced.



FORM HE 3-ORDER OF WORK

LOGICAL SEQUENCE

There was evidence of collection of ingredients, removal of dishes from heat and serving of dishes for most candidates. The majority of candidates could not arrange dishes appropriately according to cooking times and temperatures e.g. drinks were done at the end of the examination period denying them the opportunity to chill.

SPECIAL POINTS

Special points were given, but some of them were not aligned with the methods. Few candidates have no special points i.e., nothing written at all whilst some just wrote times e.g. 30 minutes under special points.

DOVETAILING

The majority of candidates failed to dovetail. There were a few times of dovetailing while some instances of dovetailing were indicated after the expected time e.g. returning to the dish after an hour instead of 10 minutes.

WASH UP

Most of the candidates indicated wash-ups in their order of work. There were a few occurrences where the final wash-up was done before serving hence were disqualified

BRIEF METHODS

The majority of methods were not brief as they included unnecessary grammar, cooking time and utensils. Some methods were incomplete i.e., the cooking part was not reflected. Only a few candidates had correct brief methods



TIMING OF TASKS

Most candidates allocated too much time for activities e.g. wash-ups allocated for 15 minutes or removing dishes for 5 minutes were way too long, On the other hand, there were some candidates who also under-timed tasks like preparing flour mixtures in 5 minutes

ACCOUNTING FOR TIME

Most candidates managed to account for 2 hours except a few who could not stagger their time appropriately. There were those candidates who could not summarize their methods to the point of extending HE 3, a thing which must be avoided.

QUESTION 1

The majority of candidates met the requirements for both parts A and B. A few failed to follow the arrangement of the question in Part A. Q1 was attempted by most candidates in the country. The most common correct responses for part A were liver pilaf, boiled rice, and deep-fried chicken. A few candidates rather wrote ingredients like rice, chicken, and liver. For part B, the most common correct answers given were beetroot salad and fried spinach.

QUESTION 2

A lot of candidates could not give products from different categories of flour mixtures instead they mostly gave cakes or scones dishes only. The most common responses given were fruit scones, plain scones, chocolate cake, and gingerbread. Part B was fairly done by most students. The most common correct responses given were vegetable soups like minestrone and bread like plain buns. Incorrect responses given were desserts dishes like bread-and-butter pudding.



QUESTION 3

Very well attempted by most candidates as they could give meals suitable for a picnic, notably fried chicken, boiled rice, beetroot salad and orange drink. Some meals had an omission of a vegetable or beverage. For part B a few candidates gave wrong responses such as raw salads e.g. green salads. A lot of candidates chose this question.

QUESTION 4

Some candidates could not follow the arrangement of questions as the dishes were jumbled. The most common correct dishes given included quick cheese pizza, scrambled egg and beetroot salad. Part B was fairly done, some incorrect responses given were ginger nuts, butter nuts and doughnuts.

QUESTION 5

Most candidates met the requirements of the question. Part A was fairly done with common answers like liver pilaf, fried liver, fried chicken, savoury mince all these given for proteins, and boiled rice, boiled macaroni mashed potatoes as starches, carrot salad and beetroot salad. Some candidates did not include drinks. It was also attempted by most candidates in different centers.

QUESTION 6

It was fairly done by most candidates. The correct dishes included macaroni/ samp cheese, and *logala*. A few candidates gave wrong responses such as banana milkshake and egg nog.

Part B was also fairly done with correct dishes such as green salad, and coleslaw.

Those that did not score gave cooked vegetable dishes like beetroot salad, and fried cabbage. Only a handful of candidates attempted this question.



QUESTION 7

The question was well answered by most candidates for part A but there were some who failed to consider the rules for preparing meals for the elderly person and therefore gave fried dishes like fried chicken as a response. Common correct meals given included beef *seswaa*, sorghum porridge, stewed rape, orange juice. For part B, the most common correct response was canned beef relish.

QUESTION 8

There was a good number of candidates who scored all the marks for the choice of dishes. However, some candidates failed to follow the question order while others gave products from the same category like gingerbread and rock cakes. There were some candidates who failed to vary the dishes according to the raising agent stated and instead gave all of those using baking powder as a raising agent. Part B was also terribly attempted as some candidates gave cooked fruit dishes like stewed apples instead of raw ones. The most common correct response given was fruit salad.

QUESTION 9

Most candidates gave correct responses for both part A and part B. There were a few instances where savoury mince was given as an incorrect answer. Correct dishes for Part A included macaroni cheese, soya chunks/mince stew. Examples of incorrect answers included scotch eggs. Part B was well attempted by the candidates as they could give correct cooked vegetable dishes like cooked vegetable salad, beetroot salad and potato salad.

QUESTION 10

Part A was fairly done by most candidates and the common correct meal given was savoury mince, creamy mashed potatoes, green salad, and orange juice. Part B was not well done, some candidates gave raw dishes such as fruit salad instead of cooked fruit dishes. The question was attempted by most of candidates.