

PRINCIPAL EXAMINER'S REPORT



BOTSWANA
EXAMINATIONS
COUNCIL

JCE HOME ECONOMICS

2021

Component 1

General Comments

Generally most candidates were able to interpret questions very well in this component especially in section A. The paper was fairly performed by most candidates.

Section A:

Question 1

Majority of candidates answered this question correctly as they were able to define the terms “producer” and “budget”.

- (a) Common incorrect responses given to the term “producer” was when it was defined as someone who “produces” making them repeat the same term “produce”.
- (b) Most candidates managed to define the term budget as “a plan of using money wisely”.

Question 2

- (a) Majority of candidates managed to answer the question correctly as they gave three textile items that can be made by joining pieces of fabrics together, examples of answers given were, cushions, place mat, pillow cases, etc.
- (b) Those who answered the question incorrectly gave fabric construction techniques such as weaving, knitting and crocheting.

Question 3

This seemingly was a challenging question as majority of candidates got it wrong. They could not differentiate between cross-way facing and shaped facing, giving incorrect answers like a crossway facing is “a collar, or in the collar”

Question 4

This question was poorly answered as majority of candidates could not state any characteristic to consider when buying a measuring tape. Common incorrect answers were: it should be long; it should be clearly numbered; it should be made of plastic, etc.

Question 5

Most of the candidates managed to correctly identify a way to introduce air into flour mixtures but were unable to describe their point. Common correct responses given were: whisking method, rubbing-in method, addition of raising agents, kneading and creaming method.

Question 6

Generally, there was fair performance by the candidates on this question as they were able to give vitamin C as a nutrient which causes scurvy when it is deficient in a diet, and were also able to give “Rickets” as a deficient disease for lack of vitamin D.

Question 7

- (a) Generally it was fairly answered as some candidates managed to state that, lining of the cake tin is done to prevent the mixture from sticking to the cake tin or to make it easier to remove the cake from the cake tin.
- (b) The question was poorly performed as most candidates could not give a correct reason for pre-heating the oven before baking. Incorrect responses included: to warm it before baking; for food to cook quickly; for the oven to be hot before baking, etc.
- (c) Almost all candidates failed to give a reason for sautéing meat before stewing. Common incorrect answers were: so that the meat becomes brown, or to add flavor and taste, or so that the meat cooks fast.

Question 8

Majority of the candidates managed to correctly answer this question as they managed to give answers like “to prevent cross- contamination when preparing food”.

Question 9

Most candidates managed to write correct responses on ways of conserving family resources and the common given response was budget. Other common given family resources were water, electricity and food.

Question 10

This question was fairly attended as most candidates were able to outline at least one corrupt practices which may take place during purchasing goods. Common incorrect responses were crime, money laundering, tax evasion, etc.

Question 11

The performance in this question was below average as most candidates could not identify a way of investing money and how it may benefit the investor. They commonly gave “pension” among their incorrect responses.

Question 12

This question was excellently answered as majority of candidates, if not all, were able to correctly give 3R's in waste management, being Recycling, Reduce and Re-use.

Question 13

The candidates' performance was just above average as candidates fairly differentiated between short term goals and long term goals. Common responses were: short term goals are short and long term goals are long; short term goals are temporary as long term goals are permanent, etc.

Section B

Question 14

- (a) Candidature performance was average for this question as most candidates were able to give one correct process from the two which were required. Most candidates gave “gathers” and “collars” as their answers.
- (b) Few candidates managed to give “gathers” as a way of controlling fullness but majority of candidates, if not all could not outline steps on how to make gathers.
- (c) i. Most candidates could not suggest a suitable seam to be used on the sides of the child's dress. Incorrect responses given were answers like “double stitched machine seam” and “open seam”. Few candidates managed to give correct

answers as “French seam”, and “Double machine stitched seam” as correct seams.

- ii. Few candidates managed to give correct responses as to why the chosen expected seam being French seam, Machine fell seam and Double stitched machine seam were suitable for the child’s dress.
- (d) Majority of candidates managed to draw a “place on fold” pattern making. However, most candidates did not manage to draw a “Notch” pattern marking, resulting in loss of marks. A good number of candidates were able to draw some markings, however, their placement of the markings on the fabric were wrong.

Question 15

- (a) Performance was above average as majority of candidates were able to give *serobe* as a traditional dish that could be prepared by using intestines and mogodu.
- (b) Candidature performance was excellent in this particular question as majority of them managed to correctly give a pressure cooker as a labour saving device for cooking intestines and *mogodu*.
- (c) Most candidates managed to correctly give boiling and stewing as a suitable method of cooking intestines and *mogodu* dish. However, a few incorrectly describes the method of cooking.
- (d) Candidates did very well on outlining factors to consider when choosing meat by giving correct responses such as: it should be red in colour, it should not have an unpleasant smell; it should be firm and elastic, etc.
- (e)
 - i. Majority of candidates managed to give soya beans as an example source of a complete protein for a strict vegetarian. Most incorrect responses given were meat, fish etc.
 - ii. A good number of the candidates failed to correctly define a strict vegetarian. An incorrect response which was common was “a person who does not eat meat and meat products”.

Component 2

Comments on General preparation for the examination

1. Arrangement of planning sheets;

In most centres, the planning sheets were collected from the chief invigilator's office by examiners upon arrival. They were divided into sessions of mostly eight candidates. The envelopes were sealed and labelled except for a few instances where planning sheets were put in one envelope.

2. Laboratory preparation;

Generally, most centres had clean laboratories, especially the inside and the surroundings. The walls and equipment were also clean. The outdoor cooking areas were in some cases neglected. Some centres did not make an effort to clean windows. Working areas, stoves and serving areas were well labelled in most centres. Gas and electricity were available throughout the practical in almost all centres except at few centres where electric cuts and the need to refill gas disrupted the smooth running of the practical examination.

3. Provision of safety gadgets;

Most centres provided fire extinguishers and were well serviced. Some centres had fire blankets and sand buckets. The first box was provided and its contents were mostly enough and had not expired in most cases. Some centres which did not have the first aid boxes or with some basic items of the kit missing, were advised to find a way of sourcing them before the practical could start which they did.

4. Utensils;

Most centres had enough stoves and equipment for the candidates but in a few centres, there was a serious shortage of equipment as candidates had to share especially vegetable knives, peelers, chopping boards and even saucepans. In some centres, utensils, especially saucepans and frying pans were very old and not well cleaned.

5. Candidates' readiness, protective clothing and labelling;

In most centres, candidates were found ready, punctual, clean and in their protective regalia which was also presentable. Candidates wore their masks throughout the practical sessions. Candidates were well labelled with candidate numbers and practical test numbers both at the back and front. In very isolated instances candidates arrived late as they were fetched from home whilst very few missed the practical examination completely due to truancy. Those on either isolation or quarantine, a special arrangement was made for them to access the practical examination separately or at a later convenient date and time upon cessation of the isolation period.

6. Sessions;

Most centres had eight candidates in a session and three sessions were conducted daily. However, there were some centres which had a range of 5-7 candidates per session depending on the number of days the centres were allocated.

7. Completion of planning sheets;

Planning sheets were all completed in all centres except in some few instances where one or two candidates in a centre would skip the choice of work or order of work. Practical test numbers were written by each candidate.

Performance of Candidates

Choice of Work (H.E) ;

Majority of candidates were able to get more than two dishes correct more especially in part (a). They were also able to copy down the recipes correctly. There were some few instances where some candidates left the choice of work blank or just copied the questions instead of giving answers. In some instances candidates wrote recipes under the choice of work column.

Shopping List (HE 2).

Most candidates did well as they were able to correctly place ingredients under the appropriate headings, except those who misplaced dried vegetables. In some cases quantifying ingredients was a problem as some candidates could not accurately add up quantities together

especially those ingredients of different dishes which had used ingredients written in different units like grams and litres. Some candidates had very few ingredients due to omissions made under choice of work.

Order of work (HE3);

Very few candidates were able to score total marks for logical sequence. They failed to meet all the requirements to attain a full mark. Most candidates failed to indicate removal of dishes from stove or that they had done serving of the food. Special points were in most cases clear and well aligned to activities. Wash-ups were indicated throughout the form but there were instances where candidates indicated that they were serving after their final wash-up. Most candidates failed to show clear dovetailing. Methods for most candidates were mostly communicating but not brief. Timing was well done by most candidates except for a few who did not write it as range and or did not consider the preparation and cooking times. Most candidates were able to account for the 2hrs.

Practical Examination

Organisation;

In most cases, candidates were confident and displayed clear understanding of tasks as there was little referral to the planning sheets or work cards. However, in some cases, there was a few candidates who referred a lot to written recipes and were not confident in executing tasks in such cases, candidates resorted to unnecessarily washing up.

Manipulative skills;

Most candidates executed procedures quite well this included rinsing of food before use, boiling water before adding food and preheating of ovens. In some centres though, candidates took short cuts and placed food like rice in cold water and brought both to the boil. Most candidates who were preparing stews did not simmer the food.

Correct use of tools;

Candidates generally used correct tools except for a few who used butchers knives to cut vegetables instead of vegetable knives and chopping board for making pastry instead of the pastry boards.

Skills demonstrated;

Most candidates correctly executed cooking procedures and skills for the dishes chosen but failed to do so for baked products and cutting of vegetables. A good number of the candidates could not rub in, cream and melt correctly.

Hygiene and tidiness;

Candidates were hygienic in most centres. A good number of the candidates washed their hands, equipment and covered the food. Mostly warm soapy water was used for washing up equipment. Some centres whose candidates did not use warm soapy water washed the equipment under running tap water instead. Waste bins were lined but were in most instances not emptied at the end of the practical session.

Economic use of resources;

A good number of the candidates used ingredients which were enough as there was very little wastage. There were however some candidates who used a lot of ingredients particularly those that were preparing flour mixtures and rice dishes. Fuel was used resourcefully in most cases, however there instance where some candidates could not reduce temperatures where needed during cooking. Stoves were switched off after use and appropriate sauce pans for burners were used. In most centres, candidates failed to complete tasks in that, they were not able to empty the bins, clean the stoves and do the final wash-up.

Quality of results;

Majority of candidates produced dishes which had good colour and shape except in some flour mixture products which were either undercooked, breaking or burnt. The food was also tasteful and of correct flavour but there were those candidates who added a lot of seasoning. Texture and consistency was also good except in some cases where stews were too thick and or too watery. Most dishes were edible however, mostly, biscuits were too burnt to be eaten. There was a widespread problem of serving vegetable dishes in wrong serving dishes. However, other dishes were served on the right equipment. Generally, the serving equipment was not very clean, a good number of the candidates just took the equipment from the cupboard and started serving without rinsing. Most candidates were able to serve and garnish or decorate their dishes except in cases where time elapsed before some candidates could finish resulting in failure to serve, garnish or decorate their food.

Comments on Individual Questions

Question 1;

Well answered by most candidates as they were able to give different dishes suitable for a manual worker. The most common dishes given were meat stews, *seswaa* and carbohydrates dishes. Part B was also well attempted as candidates were able to give a fruit dish but with a few providing raw dishes.

Question 2;

Well attempted by a few candidates who were able to choose three different flour mixture products using different methods of cooking. Some candidates disregarded the requirement of varied methods of cooking but instead only chose baked items. Part B was well attempted with candidates giving fried or stewed cabbage or rape or spinach as the correct responses. Some candidates gave raw leafy vegetable dishes like lettuce salad, green salad as the incorrect responses.

Question 3;

Most candidates did well in this question as they were able to choose three dishes using indigenous foods. The most common choices were pounded beef, stews, fried chicken, stiff mealy meal porridge and *morogo wa dinawa* dishes. Part B was well attempted as candidates were able to give correct raw vegetable dishes such as coleslaw and green salad.

Question 4;

Most candidates were able to give dishes demonstrating specified uses of eggs. Common choices included;

- (i) Main dish- Egg curry, Fried egg
- (ii) Garnishing- varied savoury dishes were given here.
- (iii) Raising agent- Sponge cake and Swiss roll

However, in some cases candidates gave dishes which do not use eggs as raising agent but rather a chemical raising agent such as baking powder. Most candidates were able to give appropriate snack dishes that included *kabu*, fried fish fingers, mini cheese scones, etc.

Question 5;

Most candidates did well in this question as they were able to answer it in the order given.

Common choices of dishes included

- (i) Meat- beef *seswaa*, fried chicken and meat stews
- (ii) Pasta- macaroni cheese, boiled macaroni
- (iii) Vegetables- beetroot salad, boiled pumpkin stewed *morogo wa dinawa*.

Nevertheless, some candidates did not specify their meat and pasta dishes leading to their loss of marks.

Part B was well done by most candidates. Common choices included milk and milk products dishes. Some candidates chose fish without bones dishes (with no reference to specific type of fish) rendering it a poor source of calcium.

Question 6;

Well attempted by most candidates as they were able to give different dishes suitable for a teenage girl. Common choices included beef stew, fried liver, liver pillaff and steamed spinach. Part B was also well done by most candidates. Suitable choices included Fried Chicken, Popcorns and *Kabu*.

Question 7;

Most candidates were able to choose one course meals suitable for a convalescent using traditional foods. However, some candidates prepared meals suitable for convalescents but disregarded the use of traditional foods. Common dishes included Beef *Seswaa*, Beef and Chicken Stews, Maize / Sorghum meal porridge, Boiled or stewed *morogo wa dinawa*. Almost all meals were accompanied by a drink.

Part B was well attempted with almost all candidates choosing cooked vegetable dishes except for a very few who prepared raw vegetable dishes.

Question 8;

Most candidates were able to plan one course meals for a lacto vegetarian with common choices that included macaroni cheese, bean curry, boiled rice, and stiff m/meal porridge, cooked or raw vegetables. Almost all meals included a drink. Part B was well done with almost all candidates giving a cooked green vegetable dish. Very few candidates chose either

raw green vegetable dishes or vegetable dishes not made from green vegetables such as beetroot salad and boiled pumpkin.

Question 9;

The question was well answered by most candidates with very few not answering according to the order given leading to mixing up of responses. Common answers given included;

- (i) Roasting- Roasted chicken and Roasted potatoes
- (ii) Steaming- Steamed Fish and Steamed Spinach
- (iii) Boiling- Boiled Rice, Boiled Pasta, Stiff Mealie meal Porridge

For Part B most candidates gave cooked desserts but with a few choosing raw fruit salad dishes.

Question 10;

The question was well done by almost all candidates and all meals were accompanied by drinks. Most candidates correctly attempted Part B with almost all providing cooked dishes and made from convenience foods.

Generally candidates were able to meet test requirements for both sections of the questions, except on a few cases where they did not specify their choices, e.g. of meat and pasta dishes and or have methods of cooking not specified nor implied. They were also able to copy food recipes for their choices.

Most candidates were able to correctly compile and quantify their shopping lists under correct headings.