

**NORMAN HENSHILWOOD HIGH SCHOOL**  
**EXAMINATIONS**



<b>DATE</b>	JUNE 2011
<b>GRADE</b>	ELEVEN
<b>SUBJECT AND PAPER</b>	CONSUMER STUDIES
<b>TIME</b>	TWO HOURS
<b>MARKS</b>	150
<b>EXAMINER</b>	RUTH PRIMO
<b>MODERATOR</b>	VERDA ALEXANDER

*D. [Signature] Principal*  
*Checked 20.5.2011*

## **INSTRUCTIONS AND INFORMATION:**

1. All sections are COMPULSORY. Section A, B, C, D and E. SECTION A to be answered on an answer sheet provided and SECTION B,C,D and E to be answered on paper provided.
2. Number the answers correctly according to the numbering system used on the question paper.
3. Begin each question on a NEW and CLEAN page. Underline the previous question.
4. Pencilled answers will not be marked. Write only in BLUE(not light blue)or BLACK ink.
5. No tippex is allowed.
6. A calculator may be used where applicable.
7. Write clearly, neatly and legibly.

## **SECTION A: SHORT QUESTIONS**

### **QUESTION 1**

Multiple Choice: Various possible options are provided as answers to the following questions. Choose the correct answer and write only the letter (A - D) next to the question number on the answer sheet provided.

- 1.1 The Consumer Affairs Act, 1988 (Act No. 54 of 1988)
- A protects consumers against misleading and false advertisements.
  - B protects consumers from misleading packaging with regard to measurements and weights.
  - C protects consumers by providing for the prohibition and control of certain business practices.
  - D protects the consumer buying goods on lease, hire-purchase or credit. (2)
- 1.2 The limitations of a budget are
- A self – discipline and cooperation from all involved.
  - B proper administration and an automatic process.
  - C good communication somehow can solve all financial problems.
  - D efficient organisation and unpredictable forecasting. (2)
- 1.3 Complete proteins are nutrients which are
- A of a low biological value and lack all of the essential amino acids.
  - B of a high biological value and do not support growth and build tissue.
  - C of a high biological value and contain all the essential amino acids.
  - D of a low biological value and are found in soya beans only. (2)

- 1.4 The design principles that creates an impression of movement in an arrangement as well as unity in line and shape is
- A form and balance
  - B harmony and rhythm
  - C rhythm and proportion
  - D harmony and colour
- (2)
- 1.5 A house designed with good accessibility and design
- A protects from extreme heat or cold and provides space for movement.
  - B provides a good flow of air and protection from extreme cold and heat.
  - C creates human comfort and safety with effective entrance and exit movements.
  - D takes care of good lighting and privacy.
- (2)

/10/

**QUESTION 2**

Matching items: Match an item in Column B that best suits the description in Column A. Write down only the answer, the correct letter, next to the number on the answer sheet.

COLUMN A Description	COLUMN B Statement/ Term
2.1 These cannot be manufactured by the body and must be supplied by the food eaten.	A. Fortification
2.2 A water-soluble vitamin	B. Water
2.3 When essential nutrients are added to food during the manufacturing process.	C. Cholesterol
2.4 A non-starch polysaccharide	D. Hydrogenation
2.5 Naturally occurring substances and chemicals that enhance the taste and smell of food.	E. Negotiation
2.6 An agreement of the terms and conditions of a buying and selling transaction that pleases both parties.	F. Fibre
2.7 Consumers will receive a gift or a discount if they provide names of new potential buyers.	G. Shortfall
2.8 Documentation reflecting all income and expenditure filed in an orderly manner.	H. Flavouring substances
2.9 Liquid oils are converted to solid margarine and cooking fat by adding hydrogen	I. Surplus
2.10 An excess of finances remaining when applying a budget plan on a monthly basis.	J. A proper administration system
	K. Referral sales
	L. Vitamin C
	M. Essential amino acids
	N. Fake contest
	O. Enrichment

(10)

**QUESTION 3**

Matching items: Match the correct answer in Column B to the term in Column A.  
Write down only the letter in the space provided on the answer sheet.

<b>COLUMN A TERM</b>	<b>COLUMN B DESCRIPTION</b>
3.1 Line	A. The manner in which internal spaces relate to one another and linked and connected to each other.
3.2 Value	B. This includes our awareness, knowledge and wisdom through culture, education and experience
3.3 Green design	C. The basic unit of all design.
3.4 Intellectual resources	D. Red and green
3.5 Complementary colours	E. A mirror image of a design
3.6 Floor plan layout	F. This indicates the comparison between size, shape and quantities position and mass.
3.7 Proportion and scale	G. The study of personal space and a comfortable, non-threatening distance from others.
3.8 Circulation	H. The route and traffic paths made by which the occupants movements
3.9 Proxemics	I. Using eco-friendly materials and volatile organic compounds for housing resources
3.10 Radial balance.	J. The lightness and darkness of a colour.
	K. Objects in a design placed around a central point.

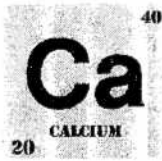
(10)

**TOTAL: 30**

## SECTION B: FOOD AND NUTRITION

### QUESTION 1

1.1 Read the following extract and then answer the questions that follow.



#### Calcium intake and knowledge among adolescent girls in South Africa

Schools selected randomly for survey. Adolescent girls aged between 15 and 17 years old were questioned.

**RESULTS:** Mean calcium intake according to food frequency questionnaire was 811 mg/day( adequate intake 1 300 mg/day).

51% of the participants had no previous knowledge nor information relating to calcium and its benefits. Teachers are the most noted source of information and 31% knew that adolescence was the most important period for calcium absorption.

**CONCLUSION:** Adolescents have a low intake of calcium compared to what is recommended. It is important to develop intervention programmes that target children, adolescents, teachers and mothers alike.

- 1.1.1 List TWO benefits of calcium in the diet. (2)
- 1.1.2 Name the disease that can be prevented in later life if sufficient calcium is not taken in the diet at an early age. (1)
- 1.1.3 Describe the symptoms of this disease. (2)
- 1.1.4 Identify TWO foods that are good sources of calcium (2)
- 1.1.5 What measures have been taken in the case study to avoid this situation in future(1)
- 1.2 Describe the main functions of the following nutrients in the body:
- 1.2.1 Vitamins and mineral substances (2)
- 1.2.2 Carbohydrates (2)
- 1.2.3 Iron (2)
- 1.3 Water is vital to life. When the body loses too much water it dehydrates.
- 1.3.1 Discuss the importance of water in the diet on a daily basis. (5)
- 1.4 Explain the term basal metabolic rate. (2)
- 1.5 Name THREE factors that influences the BMR. (3)
- 1.6 List THREE reasons why we need food. (3)
- 1.7 Describe with reasons the foods that teenagers should avoid to prevent overweight and obesity. (3)

**TOTAL: 30**

## SECTION C: CLOTHING

### QUESTION 2

What is fashionable and available, economically accessible, the lifestyle and cultural group, all these play a role in deciding the type of clothes we would like to wear. The type of work, the occasion, the time of day, the event might determine what we wear. We cannot always wear what we want to wear even when prevailing fashion is so tempting and out there.

Style and colour plays an important role in design today. Styles have changed considerably over the years but we see a repeat in design as fashion makes its full cycle. You read a magazine that says...

## WARM UP ... THIS WINTER

Build the ultimate winter wardrobe... step out in style this season

*be FASHIONable*

THE TiMeLeSs TrEnCh ... a fashion perennial. It flatters all shapes and transcends *seasonal fads*. Teamed with a vibrant knit and quirky, colourful heels for a cheery update this winter. Men can wear them too! The trench not the heels!

Top trends for every budget

Must - have accessories

*Some fashion tips...*

*Passionate PURPLE...  
Add rich tones of plum, grape and burgundy to your winter walk wardrobe to liven up grey and black. For a more sophisticated look, make the coat your main event by keeping the accessories neutral*

Vintage Monochrome...  
Cleanse your style palette with a *classic monochromatic colour* combo. Pair a hounds tooth, checked or gingham coat with an elegant pencil skirt. Complete the look with a splash of red and a pair of patent heels

- 2.1 Differentiate between the terms style and design. (4)
- 2.2 Discuss how style can set the mood of an event or function. (3)
- 2.3 Describe briefly how colour plays a role in fashion using the example in the above illustrations. (2)
- 2.4 Explain what monochromatic colours are and name the example used in the above illustration. (5)
- 2.5 Explain the difference between a tint and a shade in colour schemes. (4)
- 2.6 Identify from the above tips the item of clothing that has structural design. (2)
- 2.7 What is the difference between functional design and decorative design? (2)
- 2.8 Identify TWO neutral colours mentioned in the tips above for this winter. (2)
- 2.9 Which line found in the design elements is used when designing the pencil skirt. (1)
- 2.10 Which Figure type should wear this style and Why? (2)
- 2.11 What is optical illusion and how is it used in design? (2)
- 2.12 Briefly debate the relevance of style and design in men's clothing. (2)

TOTAL: 30



**SECTION E**  
**PAT – PRACTICAL ASSESSMENT TASK (Theory Application)**

**QUESTION 4**

Recipe Analysis: Study the recipe below and answer the questions that follow.

**Swiss roll**

Ingredients	Amounts	Method / Action
Eggs	4	Preheat oven 180°C. Line a baking tray with ungreased baking paper / well greased wax paper. Separate the eggs. Beat the whites until stiff, set aside.
Castor sugar	150 ml	Beat together egg yolks and castor sugar until thick and pale yellow.
Cold water Vanilla essence	50 ml 5 ml	Gently beat in the water and the Essence
Cake flour	250 ml	Sift together the flour, baking powder and salt.
Baking powder	10 ml	Sift again onto the egg mixture. Beat until just combined.
Salt	pinch	Add the beaten egg white and fold in gently until evenly blended. Spoon batter into prepared baking tray. Bake for 12 – 15 minutes, until golden brown. Sprinkle a clean towel with water until damp. Sprinkle with sugar. Turn cake onto cloth and cover with another cloth. Leave to soften sides for about 5 mins.
Apricot jam	200 ml	Peel off paper carefully. Spread jam onto warm cake and roll using the cloth. Allow to cool while in the cloth.
Castor sugar	sprinkling	Sprinkle with extra sugar just before serving.
		Presentation and final clean up

- 4.1 Is this a standardised recipe. Motivate your answer. (3)
- 4.2 Name TWO characteristics of a well developed recipe. (2)
- 4.3 Identify and classify the TWO main raising agents in this recipe. (4)
- 4.4 Identify TWO ways in which air is incorporated into the mixture. (2)
- 4.5 List FOUR functions of eggs in this product. (4)
- 4.6 Why is it important to preheat the oven – step 1. (2)
- 4.7 Explain the reason for using well greased wax paper – step 1. (1)
- 4.8 The recipe states that castor sugar must be used instead of granular sugar. Give a reason for this. (1)
- 4.9 Name the equipment used to fold in the eggs whites. Motivate your answer. (2)
- 4.10 Identify the stage the egg white is beaten to before adding the sugar. (1)
- 4.11 Mention TWO characteristics of stiffly beaten egg white. (2)
- 4.12 Explain the concept of emulsification and its function in any food product. (3)
- 4.13 Name the criteria used to evaluate your end product. (3)

**TOTAL: 30**

**GRAND TOTAL: 150**