

Province of the **EASTERN CAPE** EDUCATION

NATIONAL SENIOR CERTIFICATE

GRADE 11

CONSUMER STUDIES

NOVEMBER 2009

PUNTE: 200

TYD: 3 uur

This question paper consists of 13 pages and an answer sheet.

INSTRUCTIONS AND INFORMATION

- 1. SECTIONS A, B, C and D are COMPULSORY. Choose ONE question from SECTION E according to the practical option you selected.
- 2. SECTION A must be answered on the ANSWER SHEET provided and should be placed in the BACK of the ANSWER BOOK.
- 3. Number the answers correctly according to the numbering system used in this question paper.
- 4. Start each question on a NEW PAGE.
- 5. Write neatly and clearly.

SECTION A

QUESTION 1 MULTIPLE-CHOICE ITEMS

Various possible options are provided as answers to the following questions. Choose the correct answer and draw a cross (X) over the correct letter next to the question number on your answer sheet. No marks will be awarded if more than one cross (X) appears for an answer.

- 1.1 1.1.1 Before carbohydrates are used as energy in the body, it must be broken down into ...
 - A glucose.
 - B lactose.
 - C maltose.
 - D fructose.
 - 1.1.2 The following food products contain mainly unsaturated fats:
 - A nut oil and milk products
 - B sunflower oil and oily fish
 - C olive oil and chicken
 - D peanut oil and red meat
 - 1.1.3 Which is the most valuable nutrient provided by beans, lentils and soya?
 - A Calcium
 - B Starch
 - C Vitamin C
 - D Protein
 - 1.1.4 Insured income includes ...
 - A bonuses and medical contributions.
 - B salary and interest on savings.
 - C commission and renting out of property.
 - D car allowance and wages.
 - 1.1.5 The financial personality type that understands financial planning:
 - A Miser
 - B Dreamer
 - C Planner
 - D Spender

(2)

(2)

(2)

(2)

(2)

(2)

(2)

(2)

(2)

1.1.6 The func	tions of labels are to
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- 1. create loyalty.
- 2. identify the manufacturer.
- 3. increase the selling price.
- 4. cause awareness.
- A 1 and 2
- B 2 and 3
- C 1 and 4
- D 3 and 4
- 1.1.7 When everything in an outfit goes well together, the design has ...
 - A rhythm.
 - B focal point.
 - C good proportion.
 - D harmony.
- 1.1.8 This type of micro-organisms that causes the deadliest form of food poisoning:
 - A Clostridium botulinium
 - B Salmonella
 - C Staphylococcus auras
 - D Streptococcus
- 1.1.9 A set of measuring cups hanging on the wall on hooks, are an example of ...
 - A radical balance.
 - B proportion.
 - C gradation.
 - D scale.
- 1.1.10 This type of line suggests activity. Too many of this type of line can create an uneven balance.
 - A Horizontal line
 - B Diagonal line
 - C Vertical line
 - D Curved line

(2) (10 x 2) (20)

1.2 MATCHING ITEMS

Choose the consumer organisation in COLUMN B that matches the function in COLUMN A. Write only the correct letter (A - F) next to the corresponding number on your answer sheet:

COLUMN A			COLUMN B		
	FUNCTIONS		ORGANISATIONS		
1.2.1	Gives legal advice on all aspects of low cost housing	Α.	Direct Marketing Association		
1.2.2	If a builder goes out of business or fails to honour his contract for any reason	В.	Rental Housing Tribunals		
1.2.3	For any complaint about advertising that you consider to be unethical, untrue or misleading	C.	Housing Consumer Protection Trust		
1.2.4	Covers mail order and direct marketing either by television, telephone or fax	D.	Advertising Standards Authority		
1.2.5	Deals with all types of illegal or unfair practices relating to the landlord/tenant relationship	E.	National Home Builders Registration Council		
		F.	South African National Consumer Union		
			(5 x 2) (10)		

1.3 For each group of three items in COLUMN A, choose the appropriate colour harmony from COLUMN B. Write only the letter (A – H) next the number on the answer sheet.

	COLUMN A				COLUMN B
	WALL COVERING	FLOOR COVERING	ACCENTS	CC	DLOUR HARMONY
1.3.1	White	Pink	Red	Α.	Cool monochromatic
1.3.2	Grey	Blue	Dark blue	В.	Warm monochromatic
1.3.3	Blue-grey	Yellow	Red-purple	C.	Split complimentary
1.3.4	Orange	Green	Purple	D.	Cool analogue
1.3.5	Green	Blue-green	Blue	E.	Double complimentary
				F.	Triadic
				G.	Complimentary
				Η.	Warm analogue

(5 x 2) (10)

TOTAL SECTION A: 40

SECTION B

FOOD AND NUTRITION **QUESTION 2**

2.1 Study the case study below and answer the questions that follow:

	Smoking chef fined after health trespassing:					
	A chef kept on smoking while cutting up meat, in front of a health inspector, was heard in court.					
	A senior environment officer said a cat was allowed to walk in the kitchen during food preparation and the workers wore dirty overalls.					
	With a up chic	visit later on, he also saw that the chef was smoking while cutting cken.				
	2.1.1	Identify the pathogenic-organism that caused food poisoning.	(2)			
	2.1.2	Name TWO types of bacteria that will contaminate the food.	(2)			
	2.1.3	List TWO symptoms of food poisoning.	(2)			
	2.1.4	With food hygiene in mind, criticize the kitchen of the restaurant in the case study above.	(6)			
2.2		he following health conditions and suggest a vitamin or mineral ment that would help to improve the symptoms:				
	2.2.1	Zintle is suffering from cramps in her legs.				
	2.2.2	Her granny is worried that she will develop clotting of the blood.				
	2.2.3	Kate wants to ensure that she does not get a cold this winter.				
	2.2.4	Loyiso wants to have good eyesight.				
	2.2.5	Mary's toddler is growing very slowly. (5 x 1)	(5)			
2.3	Teenagers have a reputation for poor eating habits. Give FIVE reasons for this phenomenon.					
2.4	Give FOUR factors that will influence a person's decision in selecting a food distribution store when buying fruit and vegetables.					
2.5	Indicate the difference between a supermarket and speciality store. (2×2)					

2.6 Lumko is 17 years old and in Grade 11. He weighs 75 kg and is very conscious of his body. He plays rugby and uses a lot of energy during the day. He continually has a craving for greasy foods and eats lots of take-aways. Lumko also suffers from constipation.

Use the given information in the tables to answer the questions:

TABLE 1: Dietary reference intakes for teenagers 14 – 18 years old			
	MALE	FEMALE	
Energy needs of active individuals (kJ/day)	13238	9946	
Protein (g/kg)	0,85	0,85	
Vitamin D (milligram)	5,0	5,0	
Vitamin A (microgram)	900	700	
Vitamin C (Ascorbic Acid) (milligram)	75	65	
Calcium (milligram)	1300	1300	
Phosphorous (milligram)	1250	1250	
Iron (milligram)	11	15	

TABLE 2: Foods to choose from			
Cheese	Lettuce	Apples	Brown Rice
Yoghurt	Tomatoes	Eggs	Butter
Fruit Juice	Spinach	Sardines	Brown Bread
Skimmed Milk	Oranges	Fried Beef	Peanuts

2.6.1	Why is the energy requirement for active males more than for females?	(2)
2.6.2	Lumko suffers from constipation because his diet is low in fibre. Give FOUR other functions of fibre.	(4)
2.6.3	Choose FOUR food items from TABLE 2 that would improve his problem.	(4)
	TOTAL SECTION B:	40

(4)

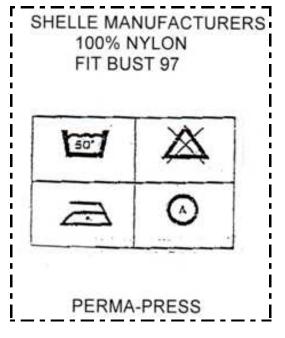
(6)

SECTION C

QUESTION 3: CLOTHING

3.1	Name SIX factors that influence the choice of colour in clothing.		(6)
3.2	Give FOUR ways to create rhythm in an outfit and give an example of each. (4 x 2)		(8)
3.3	Sugges irregula	st guidelines to a person with the following figure shape arities:	
	3.3.1	Wide shoulders	(4)
	3.3.2	Protruding tummy	(4)

- 3.3.3 Short and stout
- 3.4 Study the label below and then answer the question that follows:



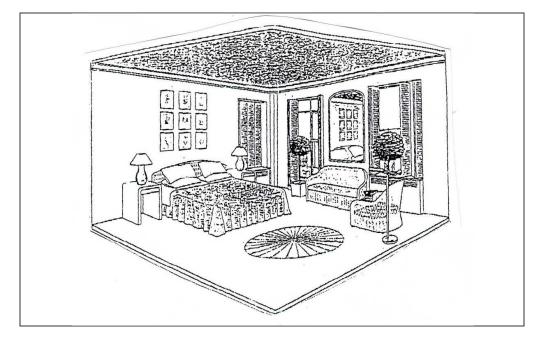
Mention the information available on this clothing label and briefly explain how you would care for this garment. (4×2) (8)

- 3.5 Describe a boutique and give FOUR ways in which you would evaluate this type of clothing outlet.
 - TOTAL SECTION C: 40

SECTION D

QUESTION 4: HOUSING AND SOFT FURNISHING

- 4.1 Lihle is a student at the University, and has found a job at a restaurant to help pay her daily travelling cost.
 - 4.1.1 Explain to her why it is important that she has to draw up a budget.
 - 4.1.2 List the FIVE principles of budgeting.
- 4.2 Study the picture below and answer the questions that follow:



4.2.1 Identify the types of balance that are present in this room and give an example of each. Tabulate your answer as follows:

Types of balance	Example	
*	*	
*	*	
*	*	
		(0, 0)

(3 x 2) (6)

(2)

- 4.2.2 Recommend ONE colour of a monochromatic colour scheme for this room which faces south.
- 4.2.3 Identify TWO types of line used in this room and explain the effect of each type of line. Tabulate your answer as follows:

Types of line	Effect
*	*
*	*
	(2×2) (1)

9

(4)

(5)

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4.3	After Quinton bought a mattress, he found that the mattress had a default. He took it back to the dealer. Indicate to Quinton the correct to complain.	ct way (5)	
4.4	Give any TWO ways to ensure that an upholstered sofa would not g spoilt and dirty easily.	et (2)	
4.5	Explain why plastic as a fibre is a good choice for outdoor furniture.	(4)	
4.6	Disabled persons have certain needs. Make suggestions how to ch a home to be wheelchair friendly and give reasons for your suggesti	0	
	TOTAL SECTI	ON D: 40	

SECTION E PRACTICAL COMPONENT

Choose ONE option according to the practical option in your school.

QUESTION 5:	Food Option
OR	
QUESTION 6:	Clothing Option
OR	
QUESTION 7:	Soft Furnishing Option

QUESTION 5: FOOD OPTION

5.1 Read the following recipe and answer the questions that follow:

Basic BREAD Dough 500 g Cake flour 9 ml Salt 5 ml Sugar 45 g Margarine 10 g Instant yeast (1 packet) 300 ml Lukewarm water Method: Mix the dry ingredients together, rub in the margarine into the 1. flour 2. Add the instant yeast and mix Add enough lukewarm water to make soft dough and knead 3. the dough well until smooth and elastic (±5 minutes) Place the dough on a lightly floured surface, cover with 4. greased plastic and leave to rest for 6 minutes Knock the dough down, press or roll into a rectangle, keeping 5. the width of the dough slightly smaller than the shape of the pan 6. Roll the dough up, starting from the narrow end, and place with the seal side down into a greased bread pan 7. Cover with greased plastic and allow to rise in a warm place until double in volume (20 - 30 minutes)8. Brush with water, dust with flour and bake in a preheated oven at 200 ℃ for 30 – 35 minutes or until golden brown 5.1.1 This flour mixture is called dough. What do you call a mixture with a running consistency? 5.1.2 Identify the raising agent in the above recipe. 5.1.3 Give FOUR reasons why you have to knead the dough.

- 5.1.4 Explain the reasons for the resting period. (3)
- 5.1.5 Explain how to "knock down" bread dough. (2)

(2)

(2)

(4)

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	5.1.6	Give the functions of the following ingredients in the recipe:		
		(a) margarine	(3)	
		(b) sugar	(3)	
		(c) salt	(3)	
		(d) water	(2)	
	5.1.7	Explain the advantages if you replace the water with milk.	(3)	
	5.1.8	Make suggestions why the water must be lukewarm when using yeast in the recipe.	g (2)	
5.2	Give th	he favourable conditions needed for yeast to grow.	(4)	
5.3	Give re	reasons for the following failures in bread:		
	5.3.1	small volume bread	(3)	
	5.3.2	big holes and coarse texture	(4) [40]	

QUESTION 6: CLOTHING OPTION

6.1 Explain the difference between knife pleats, box pleats and inverted pleats to an employee. Tabulate your answer as follows:

Knife	Box	Inverted

(3 x 2) (6)

You produce and sell trousers	s with pleats, ir	nside pockets an	d a zip.
	-	-	

		(8) [40]
6.2.4	Make a checklist for assessing the insertion and completion of the inside pockets.	(6)
6.2.3	Identify all the construction processes you need to produce the trousers. Place the processes in the correct order.	(14)
6.2.2	Where would you apply interfacing in the trousers? (Motivate your answer)	(3)
6.2.1	Where would you use stay stitches in the trousers? (Motivate your answer)	(3)

QUESTION 7: SOFT FURNISHING OPTION

	TOTAL SECTION E:	40
1.0	home.	(3) [40]
7.6	Give THREE different window treatments that can be used at your	
7.5	Explain why the economic viability of a product would influence changes in the pattern and workflow.	(8)
7.4	Make a checklist for assessing the mitred corners for a tray cloth.	(5)
7.3	Identify all the construction processes you need to produce unlined curtains. Place the processes in the correct order.	(12)
7.2	Explain how you would apply batting to a loose cover for a toaster before quilting.	(6)
7.1	Explain how you would take the measurements for a loose cover for a worn upholstery chair.	(6)

GRAND TOTAL: 200