

**JUNIOR SECONDARY CERTIFICATE  
EXAMINATION**

Subject code: 1400/1

**Home Economics**

Paper 2

Mark Sheets

2016

This document consists of **6** printed pages.



Republic of Namibia

**MINISTRY OF EDUCATION, ARTS AND CULTURE**

**HOME ECONOMICS GRADE 10**

**PRACTICAL TEST**

**CANDIDATES MARK SHEET**

SCHOOL: .....

TEACHER: .....

DATE: .....

**NAMES OF LEARNERS**

**A WRITTEN PREPARATION SESSION (20 MARKS)**

**1 PLAN OF WORK (5 MARKS)**

- Name of dish
- Listed all ingredients
- Use correct metric units (ml) **or** (g), not both
- Including preparation methods with ingredients
- Ingredients listed in order of use

**2 TIME PLAN (5 MARKS)**

- Divide time and activities into 5 - 15 min slots
- Time spread to complete dish in 90 minutes
- Order of work in a systematic order
- All techniques included/indicate washing up
- Indicate any special points, oven temp. and baking time

**3 SHOPPING LIST (5 MARKS)**

- Transfer all ingredients to shopping list
- Ingredients listed under the correct headings
- Correct total amount per ingredient
- Amounts for similar ingredients added together (one unit)
- Water not transferred

**4 EQUIPMENT LIST (5 MARKS)**

Correct equipment listed for:

- measuring
- preparing
- cooking and
- serving
- cleaning

(Should correlate with equipment listed in "Instructions for Teachers")

HOME ECONOMICS GRADE 10 PRACTICAL TEST		NAMES OF LEARNERS																			
CANDIDATES MARK SHEET																					
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B PRACTICAL COOKING SESSION (50 MARKS)		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
<b>1</b>	<b>ORGANISATION (5 MARKS)</b>																				
	• Appearance: nails short and clean/wounds covered																				
	• Clothing and apron clean/hair tied back																				
	• Orderly: start immediately/no talking or seeking for help/clean cloths and pot holder																				
	• Equipment: correct utensils taken out/orderly organisation of work surface																				
	• Order of work: sensible sequence/adequate timing/ confident attitude ' sparingly with fuel and ingredients																				
<b>2</b>	<b>TECHNIQUES/METHOD/SKILLS (15 MARKS)</b>																				
	• Chop onions and sauté till transparent																				
	• Add meat, stir and fry for 5 min.																				
	• Add flour and cook for 2 min.																				
	• Mix tomato paste, sugar, water + parsley																				
	• Season with salt and pepper																				
	• Cover and simmer, not boil																				
	• Peel the brinjal																				
	• Cut into cubes or slices and fry in hot oil																				
	• Arrange brinjals and meat in layers																				
	Prepare white sauce																				
	• Melt margarine and add flour																				
	• Add milk little by little																				
	• Stir constantly with a wooden spoon																				
	• Beat the egg and add to the white sauce																				
	• Add lemon juice and 100 ml grated cheese																				
	• Pour cheese sauce over and sprinkle remaining cheese on top																				

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		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
<b>3</b>	<b>PRODUCT/RESULTS (15 MARKS)</b>																				
	Appearance (5)																				
	<ul style="list-style-type: none"> <li>Golden brown</li> <li>Not too light or too dark</li> <li>Cheesy sauce on top</li> <li>Layers of meat and brinjals</li> <li>Garnished</li> </ul>																				
	Taste (5)																				
	<ul style="list-style-type: none"> <li>Not too salty</li> <li>Cheesy taste</li> <li>Mince taste</li> <li>Brinjal taste</li> <li>Not burnt</li> </ul>																				
	Texture (5)																				
	<ul style="list-style-type: none"> <li>Not too oily</li> <li>Mince not too hard</li> <li>Brinjals soft</li> <li>Cheese not too stringy</li> <li>W/sauce free of lumps</li> </ul>																				
<b>4</b>	<b>SERVING AND DISPLAYING (5 MARKS)</b>																				
	<ul style="list-style-type: none"> <li>Clean and well-ironed tablecloth</li> <li>Suitable table decoration</li> <li>Dish served warm</li> <li>Casserole/pie dish clean</li> <li>Display aesthetically pleasing</li> </ul>																				

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		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
<b>5</b>	<b>CLEANING UP (10 MARKS)</b>																				
	Washing/cleaning during practical preparation																				
	Removal of waste																				
	Neatness of work surface																				
	Timely washing up of dishes																				
	Correct order of washing up																				
	Stove kept clean																				
	Check if utensils are clean and dry																				
	Check neatness of sink																				
	Check neatness of surroundings																				
	Check neatness of floor at working place																				
<b>C EVALUATION SESSION (10 MARKS)</b>																					
	Evaluate/assess whether learner has commented on the following aspects correctly: should, however, correlate with what happened during the practical.																				
	• Own cooking skills																				
	• Techniques used																				
	• Work plan and time management (allocation of time)																				
	• Rate of success while doing the practical																				
	• Personal satisfaction gained while doing the practical																				
	• Problems encountered/reasons for failure (if applicable)																				
	• Result of prepared dish:																				
	• appearance																				
	• texture																				
	• taste																				
	• Suggestions to improve on the practical																				
<b>C TOTAL OUT OF 10</b>																					
<b>A + B + C TOTAL MARKS FOR PRACTICAL EXAMINATION (80)</b>																					

**HOME ECONOMICS GRADE 10**

PRACTICAL TEST SUMMARY SHEET

APPENDIX B

SCHOOL: .....

CENTRE NO: .....

TEACHER: .....

DATE: .....

NAME OF CANDIDATE	CANDIDATE NUMBER	A WRITTEN PREPARATION [20]	B PRACTICAL COOKERY [50]	C EVALUATION [10]	TOTAL  80