

# NATIONAL SENIOR CERTIFICATE

**GRADE 11** 

### **NOVEMBER 2012**

# CONSUMER STUDIES MEMORANDUM

**MARKS: 200** 

This memorandum consists of 16 pages.

#### **CONSUMER STUDIES ANSWER SHEET**

#### **GRADE 11**

#### **MEMORANDUM**

#### Question 1.1

Questic	,,,	. 1			
1.1.1	Α	B	С	D	1
1.1.2	Α	В	X	D	1
1.1.3	Α	B	С	D	1
1.1.4	Α	В	X	D	1
1.1.5	A	В	С	D	1
1.1.6	Α	В	С		1
1.1.7	A	В	С	D	1
1.1.8	Α	B	С	D	1
1.1.9	Α	B	С	D	1
1.1.10	Α	В	С		1
1.1.11	Α	В	X	D	1
1.1.12	Α	В	X	D	1
1.1.13	A	В	С	D	2
1.1.14	A	В	С	D	3
1.1.15	Α	B	С	D	2
1.1.16	A	В	С	D	2
1.1.17	Α	В	С		1
1.1.18	Α	В	SC.	D	3

## 25

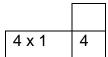
#### Question 1.2

1.2.1	Α	В	С	D	Е	F	G	Н
1.2.2	Α	В	X	D	E	F	G	Н
1.2.3	Α	В	С	D	E	F	G	Н
1.2.4	Α	В	С	D	Е	F	G	$\mathbb{H}$
1.2.5	Α	В	С	D	E	F	Ø	Н
1.2.6	Α	B	С	D	Е	F	G	Н

6 x 1	6

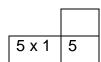
#### Question 1.3

1.3.1	Α	В	С	D	Е	F	G
1.3.2	Α	В	С	D	Е	F	G
1.3.3	Α	В	С	D	Е	F	Q
1.3.4	Α	В	SC.	D	Е	F	G



#### **Question 1.4**

1.4.1	Harmony
1.4.2	Proudly South African
1.4.3	Floor plan
1.4.4	Traffic pattern
1.4.5	Task lighting



TOTAL		TOTAAL
	40	

CONSUMER STUDIES (NOVEMBER 2012)

CECTION D.		A NID NIII	TDITION
SECTION B.	+()()()	AND NU	IRIIION

QU	JEST	IOI	N 2

QUE:	STION 2					
2.1	Explai	n the following:				
	2.1.1	<b>Food infection:</b> Results from eating or drinking food that contains harmful bacteria.	(2)			
	2.1.2	Food poisoning: Results from eating or drinking food in which harmful bacteria have grown in large numbers and have developed a toxin.  REMEMBERING LO 12.3.1	(2)			
2.2	Case S	Study				
	2.2.1	Food – Stuffed chicken	(2)			
	2.2.2	Micro-organism – Staphylococcus aureus / bacteria	(2)			
2.3	<ul><li>Pe</li><li>Pr</li><li>Th</li><li>Cr</li><li>2</li></ul>	ersonal hygiene or specific examples revent cross-contamination by keeping raw and cooked food apart. The meat (chicken) should be cooked thoroughly. Thicken should not be kept at lukewarm temperatures for longer than hours because these are the ideal temperatures for bacteria to ultiply and survive.  (Any 4 x 1)  YING LO 12.3.2				
2.4	2.4.1	Which of the food have the most fibre?				
		All Bran flakes	(2)			
	2.4.2	Why is it important to have fibre in the diet?				
		<ul> <li>Keep the digestive system healthy.</li> <li>Helps with regular bowl movements.</li> <li>Prevents constipation.</li> <li>Makes you feel satisfied/full.</li> </ul>	(3)			
	2.4.3	Which of the above food have the most protein?				
		Milk/low fat milk	(2)			
	2.4.4	Give TWO reasons why proteins are important.				
		Builds new tissue				

Repair worn tissue

Supply heat and energy

(Any 2 x 1)

(2)

#### 2.5 Food outlet:

#### 2.5.1 What is a supermarket?

A supermarket stocks a variety of food products.

2.5.2 Discuss the advantages and disadvantages of shopping at a supermarket. Tabulate your answer as follows:

Advantages	Disadvantages	
<ul> <li>A wide variety of products are available so they offer the convenience of one-stop-shopping.</li> <li>Self-service gives the consumer the opportunity to compare goods and prices.</li> <li>Malls sometimes offer entertainment places to eat and other speciality stores.</li> <li>Prices are normally lower than in smaller outlets.</li> </ul>	<ul> <li>A shopping trip can be tiring, especially for the elderly, disabled people and mothers with small children.</li> <li>Consumers are easily tempted to 'go beyond the shopping list' and so overspend.</li> <li>Queuing at tills can waste a lot of time.</li> <li>Small outlets may not be able to compete and can lose business as a result of competition from large chains.</li> </ul>	
(Any 3 x 1)	(Any 3 x 1)	(6

#### 2.6 FIVE guidelines for the selecting and buying of food.

- Explore various outlets for cleanliness, quality and prices.
- Shop alone with a shopping list.
- Compare prices of different brands of the same product in an outlet.
- Compare differences in prices amongst different outlets.
- Try cheaper brands and grades they may be just as good as the more expensive products.
- Find out what you pay for convenience foods. The price of convenience foods includes the cost of preparation, cooking and packaging. Compare the cost with equal size servings of homeprepared food to make sure that you do not pay too much for convenience.
- Check for seasonal variations in food prices.
- Use the local instead of the imported product.
- Decide on the quality of the product to suit the intended use.
- Buy in bulk if it works out cheaper and when you know that you will use it all.
- Do not be misled by large or fancy containers check the mass of the product and the price per unit.
- Read the labels on food products to help you make wide choices.

(Any 5 x 1) (5)

(2)

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#### 2.7 **Table**

Vitamin	Main Function	Food source
Vitamin A	<ul> <li>Visual acuity in poor light (night vision)</li> <li>Maintenance of skin and membranes</li> <li>Essential for growth and reproduction</li> <li>Reduces the risk of infection.</li> </ul>	<ul> <li>Dairy fats</li> <li>Fish oil</li> <li>Egg yolk</li> <li>Liver</li> <li>Fortified margarine</li> <li>Orange fruit and vegetables</li> <li>Dark green leafy vegetables</li> </ul>
	(Any 2 x 1)	(Any 1 x 1)
Vitamin D	<ul> <li>Calcium         metabolism /         absorption</li> <li>Growth and         maintenance of         skin and         membranes</li> </ul>	<ul> <li>Dairy products</li> <li>Sunlight (through skin)</li> <li>Oily fish, butter/margarine</li> <li>Egg yolk</li> </ul>
	(Any 2 x 1)	(Any 1 x 1)

TOTAL SECTION B: 40

(6)

#### **SECTION C: CLOTHING**

#### **QUESTION 3**

2 1	Tarma	
ა. I	Terms	Š

- 3.1.1 **Style** refers to the line of a garment, how it is cut, the type of fabric used, or what makes it distinctive.
- 3.1.2 **Silhouette** A representation of the outline of something. (2)

(2)

## 3.2 List FIVE factors that can be used to determine the quality of a garment.

- The quality of the fabric.
- The label to find the size, fibre content and care instruction.
- Designer labels as they usually indicate good quality.
- Good construction and workmanship.
- Finishing details. (5 x 1)

#### 3.3 Timing of purchases

The timing of purchases can also influence the price of clothing for example:

- When a new store opens, they usually offer opening specials to attract consumers.
- At the beginning of a season stores will have a wide variety of clothes and a good number of clothes will be sold.
- Promotions when a new product is introduced at lower price.
- Closing down sale when a store closes and all the stock must be sold.
- When a store moves they may sell off stock to make the move easier. (5 x 1)
- 3.4 3.4.1 C  $\checkmark$  The emphasis is on the shoulders.  $\checkmark$  (2)
  - 3.4.2 B  $\checkmark$  The tucks takes the emphasis away from the neck.  $\checkmark$  (2)
  - 3.4.3 It is the bust  $\sqrt{\phantom{a}}$  the lace cross on the bust  $\sqrt{\phantom{a}}$  (2)
  - 3.4.4 Balance formal balance ✓ (2 sides look the same/mirror image) (2)

(1)

40

**TOTAL SECTION C:** 

Dark colour/black/cool colours.

#### SECTION D: HOUSING AND SOFT FURNISHINGS

#### **QUESTION 4**

#### 4.1 Why is a carpet underlay needed? Mention FOUR purposes.

- Forms a cushion between the carpet and the floor so that the carpet wears more evenly.
- Prevents friction between the backing of the carpet and the floor.
- Makes the carpet feels thicker and softer.
- Provides extra insulation.
- Helps to muffle sounds.

(Any 4 x 1) (4)

#### **REMEMBERING LO 11.2.5**

#### 4.2 Types of plans.

- Floor plans
- Furniture plans
- Lighting plans
- Storage plans

 $(4 \times 1)$  (4)

(4)

#### **REMEMBERING LO 11.2.6**

## 4.3 Type of floor plan suitable for the handicapped. TWO reasons for choice.

Open plan ✓ (1)

- More convenient ✓
- More functional ✓ (2 marks for reasons)

#### 4.4 FOUR reasons for using cotton.

- Soft
- Very absorbent
- Strong and become stronger when wet.
- Fairly abrasion resistant but will wear thinner after some time.

#### **REMEMBERING LO 11.2.5**

## 4.5 Compare the advantages and disadvantages using wool blankets. Tabulate answer.

Advantages	Disadvantages	
<ul> <li>Soft and warm</li> <li>Has natural soil resistance and keeps clean over a longer period.</li> </ul>	<ul> <li>Tends to felt and shrink if not washed properly.</li> <li>Because of the protein, in its structure, silver fish and other insects will thrive on untreated woollen blankets.</li> <li>Wool blankets are heavier than acrylic blankets.</li> </ul>	
(2 x 1)	(3 x 1)	

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#### 4.6 Caring for wood furniture

- Keep furniture out of direct sunlight
- Always use coasters under hot containers.
- Always dust wood with a polish-moistened soft cloth.
- Never use soap and water on wood furniture.
- A quality polish enhances the natural beauty of the wood and protects the finish because it serves as a temporary barrier to spilled liquids.
- Be sure to use the type of polish consistently.
- Wipe in a circular motion with a soft cloth to clean and loosen the old polish. (Any 6 x 1)

#### 4.7 **Sheeting**

	Type of finishes	Type of sheeting	
•	Sanforising ✓	Cotton sheeting ✓	
•	Durable Press ✓	Winter sheet/flannel sheets ✓	
•	Napping		
	(Any 2 x 1)	(Any 2 x 1)	(

4.8 4.8.1 THREE activities that can take place in this house.

- Sleep/rest/relax
- Cleaning/bathing
- Eating food/preparation
- Watching TV relax/reading
- Study/doing homework

#### 4.8.2 Identify the area for each activity. Tabulate your answer.

4.8.1	Activity	4.8.2	Activity Area
Sleep/resting		Relax a	area/bedroom/lounge
Cleaning/bathing		Person	al hygiene/bathroom
• Ea	Eating food/preparation		1
Watching TV relax/reading		Living a	area/relaxing/lounge
• Stu	Study/doing homework		area/sleeping
		area/be	edroom/dining room
	(Any 3 x 1)		(Any 3 x 1)

#### 4.9 Types of balance

Formal/symmetrical balance (2)

4.10 Explain how the balance in QUESTION 4.9 was obtained.

Bed and pedestals are a mirror image (identical on both sides) (2) APPLYING LO 11.2.5

TOTAL SECTION D: 40

(6)

#### **SECTION E: THEORY OF PRACTICAL**

#### **QUESTION 5: FOOD OPTION**

5.1 5.1.1	No lump	formation	in Step	<b>2</b>
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Margarine forms a layer around flour, thus preventing lump formation.

5.1.2 Raising agent

Steam (2)

#### 5.1.3 (a) Removal of water and margarine from heat

To prevent too much water evaporation, (water raising agent), leads to insufficient height in puffs and paste too stiff. (2)

(b) Cool off mixture before adding eggs

To prevent over-coagulation (curdling). (2)

(c) Baking at high temperature

Water changes into steam (raising agent) and puffs rise. (1)

(d) Reducing of temperature

- To ensure dry inside of puffs.
- To prevent puffs from browning. (2)

#### 5.1.4 Characteristics of puffs

- Light in volume/weight
- Uneven crust/even
- Surface even or uneven
- Must be equal in size
- Crust strong, but soft
- Golden brown colour
- Inside must be hollowInside dry or little bit moist
- Filling delicate (sweet/savoury)

(Any 5 x 1) (5)

(2)

#### 5.1.5 Puffs do not rise

Too much water is added.

Paste too runny to form steam.

#### 5.2 5.2.1 Calculating costs

Ingredients	Purchasing Unit	Cost	Quantity Used	Conversion me to g/kg	Calculation Amounts used x Purchasing cost Purchasing Unit	Total
Tennis biscuits	200 g	R9,99	70 g	70 g	$\frac{70 \times R9,99}{200}$	R3,50
Margarine	500 g	R13,49	80 ml	$250 \text{ m} = 230 \text{ g}$ $80 \times 230$ $250$ $80 \text{ m} = 73,6 \text{ g}$	73,6 × R13,49 500	R1,99
Gelatine	50 g	R11,99	16 mł	1 ml = 0,5 g $16 \times 0,5$ 1 16 ml = 8 g	8 × R11,99 50	R1,92
Castor Sugar	500 g	R7,99	80 ml	$ \begin{array}{r} 250 \text{ m} \ell = 210 \text{ g} \\ 80 \times 210 \\ \hline 250 \\ 80 \text{ m} \ell = 67.2 \text{ g} \end{array} $	67,2 × R7,99 500	R1,07
Eggs	6 (large)	R6,69	2	2	$\frac{2 \times R6,69}{6}$	R2,23
Cream	250 ml	R11,39	160 mł	160 mł	$\frac{160 \times R11,39}{250}$	R7,29
Vanilla	100 mł	R10,89	10 mł	10 mł	$\frac{10 \times R10,89}{100}$	R1,09
Cream Cheese	150 g	R15,99	250 ml	250 ml = 250 g	250 × R15,99 150	R26,65
Fresh Strawberries	500 g	R15,00	200 g	200 g	200 × R15,00 500	R6,00
	Actual cost of one recipe (10 mini cheese cakes)					R51,74

 $(26 \div 2)$  (13)

5.3.1 Calculate 40% (20% overheads and 20% profit) mark-up to cover overheads and make a profit. Show calculations.

40% 
$$_{x}$$
 R51,74  $\checkmark$  = R20,70  $\checkmark$   
∴ R20,70 + R51,74 = R72,44  $\checkmark$  OR 140% x R51,74  $\checkmark$  = R72,44  $\checkmark$   $\checkmark$  (cost of ingredients + overhead cost = production cost) (3)

5.3.2 Calculate the selling price per portion. Show calculations.

$$R72,44 \checkmark \div 10 = R7,44 \checkmark$$
 (2)

#### 5.4 Information on the label

- Price
- Sell by date
- Brand name
- Sketch
- Contact number
- Address
- Name of product
- Description of product
- Storage instructions
- Mass (Any 8 ÷ 2) (4) [40]

#### **QUESTION 6: CLOTHING OPTION**

#### 6.1 Different types of zips

Type of Zip	Example
Conventional	Most popular, most items used
Open-ended	Mainly on jackets
Invisible	Evening and wedding clothes
(3 x 1)	(3 x 1)

(6)

Darts ✓ To shape a flat piece of fabric so that it will fit over a curve. ✓ Use at bust and hips. ✓
 Tucks (pleats) ✓ Pleats that are stitched on right side

of the garment. ✓
Vary in width (narrow to wide).✓

 $(2 \times 3)$  (6)

#### 6.3 6.3.1 Interfacing

Extra layer of fabric that is used between the outer fabric and the facing.

(2)

#### 6.3.2 Reasons for use:

- To add a measure of stiffness to certain garment pieces, such as collars, cuffs, belts, waist bands and lapels.
- To pressure the shape of certain parts of a garment, e.g. the neckline of a dress, the hemline of a jacket, and the fronts of a jacket or a coat.
- To strengthen those parts which are subjected to strain when button holes area made and buttons attached. (3 x 1)

#### 6.3.3 Types of material

- Woven interfacing fabrics, e.g. calico, ✓ muslin ✓
- Non-woven interfacing fabric, e.g. Vilene √ (3)

#### 6.4 **Decorative methods**

#### Beads

- Can be done by hand or machine
- Can be done in different patterns

#### Smocking

- Consists out of folds in fabric decoratively stitched together.
- Must be done before making of garment

#### Appliqué

Can be done by hand or machine

Designs from different materials are cut and sewn onto the garment. (3 x 2)

#### 6.5 Requirements for seams

- Seams should be strong, so do not make the stitches too long and use the correct thread for the fabric.
- Seams should be even because unevenly sewn seams look homemade.
- Seam allowances should be evenly trimmed and neatly finished off.
- The machine tension should be correct so that seams do not pucker and look untidy.
- Seams should be pressed neatly. (5 x 1)

#### 6.6 Picture

6.6.1 (i) Mandarin / standing ✓✓

(ii) Flat ✓✓

(iii) Rolled  $\checkmark\checkmark$  (3 x 2) (6)

#### 6.6.2 **Buttons**

- The type of material (small/light buttons for soft materials/heavy buttons for thick materials).
- Choose buttons of a contrasting shape if it is for decorative purposes.
- Choose buttons that are not too visible if the buttons are only functional.
   (3 x 1)
   [40]

#### **QUESTION 7: SOFT FURNISHING**

#### 7.1 Work away fullness

Darts ✓	Use to shape a flat piece of fabric so
	that it will cover a curve. ✓
	Can be used on corners. ✓
Tucks (pleats) ✓	Like pleats stocked on right side of
	material. ✓ Vary in width. (narrow to
	wide). ✓
Frills√	To work away fullness at bottom of
	chair.

(Any 2 x 3) (6)

#### 7.2 7.2.1 Window treatments

- Curtains
- Blinds
  - Valances (3 x 1) (3)

#### 7.2.2 Roman blinds:

- Square of fabric covering the windows.
- Blind fold up neatly in pleats when cords are drawn.
- Made from firm material and should be lined. (Any 2 x 1) (2)

#### 7.3 7.3.1 Lining of curtains

- Gives a more finished look.
- Protects curtains from fading in the sun.
- Insulates well against cold and heat.
- Curtains hang straighter. (4 x 1)

#### 7.3.2 Examples of lining

- Calico
- Sateen
- Sun block material (Any 2 x 1) (2)

(b) (i) B (1)

(ii) D (1)

 $(iii) A \qquad (1)$ 

#### 7.4.1 Upholstered chair

• Frame: gives framework and support.

• Padding: for cushioning and comfort.

• Fabric: top cover and decoration. (3 x 2) (6)

#### 7.4.2 Factors influence choice of material

• Function of the chair

• Strength of the material

• Durability of material

Colourfastness of material

• Stain resistance of material

Abrasion resistance of material

• Comfort of the material. (Any 6 x 1) (6)

• [40]

TOTAL SECTION E: 40

**GRAND TOTAL: 200**