



EXAMINATIONS COUNCIL OF SWAZILAND
Swaziland Primary Certificate Examination

CONFIDENTIAL
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CONSUMER SCIENCE

PAPER 2

627/02

MARK SCHEME

Test 1

(a) Chicken offal stew

- Vegetables prepared accordingly.
- Offals washed thoroughly.
- Offals cooked over low heat.
- Vegetables fried and added to offals.
- Stew simmered to correct consistency.
- Offals well-seasoned.

Mealie rice

- Mealie rice washed till starch runs out.
- Mealie rice added to boiling water and simmered over low heat.
- Cooking oil added and mixed to correct consistency.
- Well-seasoned.

Boiled Spinach

- Spinach washed over running water.
- Chopped using a sharp knife.
- Spinach and powdered peanuts added to little boiling water and cooked for few minutes.
- Well-seasoned and served in a vegetable dish.

b) Cleaning a plastic refuse bin

- Refuse bin washed in warm soapy water with mutton cloth or sponge.
- Rinsed in warm water with a disinfectant.
- Thoroughly dried in the sun and lined.

Test 2

Shepherd's pie

- Oven preheated to 180 C.
- Chopped onions added to minced meat and well-seasoned.
- Greased pie dish lined with half mashed potatoes.
- Meat added and well-seasoned with stock.
- Meat mixture covered with the rest of the mashed potatoes.
- Baked till golden brown.
- Served in same dish.

Lettuce salad

- Lettuce washed in clean salty water and snipped neatly.
- Vegetables washed and prepared accordingly.
- Dressing added just before serving.

Orangeade

- Oranges washed and juice squeezed into a jar.
- Juice added into boiling water and sugar stirred in.
- Chilled before serving.

b) Washing a blood stained cotton shirt

- Blood stain soaked in cold salty water and removed .
- Cotton shirt washed using the friction method.
- Rinsed in several waters.
- Finally rinsed in last water with fabric softener.
- Hung outside to dry and ironed.

Test 3

Cheese scones

- Oven preheated to 200 C.
- Baking sheet greased or dusted with flour.
- Dry ingredients sifted.
- Fat rubbed into the dry ingredients with finger tips.
- Cheese, milk and egg added and mixed with a table knife to form a soft dough.
- Dough kneaded and rolled out to two cm thickness on a floured board.
- Dough cut and glazed with milk or egg.
- Scones baked for 10- 15 minutes until golden brown.
- Scones cooled on a cake rack.

Fried Chicken

- Chicken wiped dry and well-seasoned.
- Oil heated before frying.
- Fried until the center is cooked.
- Placed on absorbent paper to remove excess fat.

Lemonade

- Lemons washed and juice squeezed into a jar.
- Juice added into boiling water and sugar stirred in.
- Chilled before serving.

B) Cleaning kitchen equipment

- Left overs removed from plates.
- Equipment sorted according to degree of dirt.
- Glass tumblers washed first in warm soapy water and rinsed in warm water finally in water with vinegar.
- Cutlery followed by crockery washed in warm soapy water.
- Rinsed in warm water and thoroughly dried.

Test 4

Queen Cakes

- Oven preheated to 180- 190° C.
- Patty pan greased.
- Sugar and margarine creamed using a wooden spoon till mixture is light fluffy and pale.
- Beaten eggs and vanilla essence added gradually to the mixture.
- Dry ingredients sifted and folded into a soft dropping consistence.
- Mixture spooned into paper cups or patty pans until they are $\frac{3}{4}$ full.
- Baked for 10-15 minutes until they are golden brown.
- Queen cakes cooled on a wired cooling rack.

Banana fritters

- Dry ingredients sifted and added to mashed banana.
- A beaten egg added to the banana mixture and mixed to a dropping consistency.
- Fried in heated oil.
- Both sides fried until golden brown.
- Placed on an absorbent paper to drain excess fat.
- Absorbent paper removed before serving

Note: All dishes displayed in an attractive way.

B). Cleaning a frying pan

- Grease wiped off from frying pan using newspaper.
- Frying pan washed with steel wool in warm soapy water.
- Thoroughly rinsed in several waters.
- Wiped dry and polished with a dry cloth.

Test 5

A) Boiled Samp

- Samp cleaned and soaked overnight.
- Samp washed and boiled fast for the first few minutes.
- Simmered till tender.
- Mixed vegetables and oil added to samp.
- Mixed and seasoned well.

Beef Curry

- Meat wiped and cubed into equal sizes.
- Vegetables prepared accordingly.
- Onion fried in heated oil.
- Meat added and fried.
- Beef stock added and simmered.
- Other vegetables added and simmering continued.
- Soup paste stirred in until thick.
- Seasoned well.

Coleslaw Salad

- Cabbage washed and neatly shredded.
- Carrots washed, scrapped and grated.
- All ingredients mixed in a mixing bowl.
- Dressing added before serving.

B). Washing a pillowcase

- Pillow case washed in warm soapy water using friction method.
- Rinsed thoroughly in several waters.
- Finally rinsed in water with fabric softener.
- Hanged outside to dry.
- Ironed with a hot iron and folded.

