



EXAMINATIONS COUNCIL OF ESWATINI
Eswatini Primary Certificate Examination

CONFIDENTIAL
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CONSUMER SCIENCE

PAPER 2

627/02

MARK SCHEME

Thick porridge

- Water boiled first and seasoning added
- Mealie meal stirred and free from lumps
- Porridge stirred regularly till cooked

Cabbage relish

- Water boiled first
- Cabbage first washed in salty water to disinfect and chopped
- All vegetables washed, chopped and added to boiling water
- Grounded peanuts added
- Vegetables cooked till soft - care taken to preserve green colour of cabbage
- Relish served with porridge
- Garnished well with shallots

Emahewu

- Prepared **three** days before the practical
- Water boiled for thin porridge
- Mealie meal made into a paste with a little cold water
- Paste added to boiling water and stirred continuously
- Heat reduced and *emahewu* allowed to simmer
- Cooled into a bowl with sugar added
- Covered and left to ferment for over two days
- Served in a clay pot

B. Washing a child's uniform

- Child's uniform washed using the friction method
- Thoroughly rinsed in several waters
- Final rinsed in water with fabric softener
- Properly hung
- Ironed and neatly folded

Test 2**A. Fried Chicken**

- Chicken patted dry
- Oil heated to the correct temperature before frying
- Chicken pieces added and fried till cooked
- Chicken well-seasoned

Rice Fritters

- Rice well cooked
- All ingredients mixed to a soft consistency
- Oil heated before frying
- Well-seasoned
- Evenly sized fritters
- Fried well to be golden brown
- Drained on absorbent paper

Lettuce salad

- Lettuce washed in cold salty water
- Vegetables neatly cut to evenly - sized pieces
- Enough dressing added just before serving

B. Frying pan

- Grease wiped using brown or kitchen paper
- Hot soapy water used
- Frying pan well scoured inside and out
- Thoroughly rinsed
- Thoroughly dried

Test 3**A. Oat meal porridge**

- Water boiled first
- Oats added and stirred
- Oat meal porridge free from lumps
- Porridge cooked to a dropping consistency
- Heat reduced to simmer
- Well-seasoned porridge

Eggs mayonnaise sandwich**Toasted bread**

- Bread evenly browned and soft
- Margarine evenly spread
- Vegetables washed, sliced and neatly arranged
- Egg thoroughly boiled & grated
- Onions finely chopped, mixed with mayonnaise and eggs
- Filling added
- Sandwiches neatly cut out

Tea

- Freshly boiled
- Teapot and cup rinsed with boiling water
- Tea well-infused
- Tea served with warm milk

B. Woollen scarf

- Scarf washed using knead and squeeze method
- Thoroughly rinsed in several waters
- Finally rinsed in water with glycerine
- Properly dried flat under the shade

Test 4**A. Mashed potatoes**

- Potatoes well cooked and mashed
- Margarine and milk added
- Well-seasoned to taste

Steamed chicken

- Water for steaming chicken boiled first
- Seasoned chicken placed in a greased plate
- Well-cooked/steamed chicken

Boiled carrots and green beans

- Carrots washed, scrapped, cubed or stripped
- Beans top tailed and washed
- Vegetables boiled in a little water
- Water well - strained
- Fat added and well-seasoned
- Vegetables served in a vegetable dish

B. Cleaning a wooden chopping board

- Scrubbed both sides using a soft brush
- Scrubbed along the grain in warm soapy water
- Dried under shade

Test 5**A. Fruit scones**

- Oven preheated to 200°C
- Pan well-greased
- Dry ingredients well sifted
- Fat well rubbed in till mixture resembles fine bread crumbs
- Fruit and the rest of ingredients well-mixed in
- Dough rolled out to about 2 cm thick
- Dough well cut out
- Baked till golden brown

Fruit salad

- Fruits thoroughly washed & well sliced or chopped
- Fruit salad neatly arranged with syrup added

Lemonade

- Fruit washed
- Juice squeezed
- Sugar added
- Lemonade chilled

B. Cleaning glass tumbler

- Washed in warm soapy water
- Rinsed in warm water
- Vinegar added in last rinsing water
- Glass tumblers allowed to drain
- Wiped with linen cloth