



Home Economics

Standard Grade

Foundation Level

**Exemplification of HI and KU for Questions 2 and 3 for use in and after
Diet 2009**

Introduction

The following questions exemplify the standard for the **Knowledge and Understanding** and **Handling Information** for **Questions 2 and 3** of the revised Standard Grade Home Economics Foundation paper (from Diet 2009).

Please see separate document for Exemplification of Question 1

Questions 2 and 3:

- ◆ Examine both Knowledge and Understanding, and Handling Information
- ◆ The Handling Information section is based on Course Objective 3
- ◆ The Knowledge and Understanding section incorporates a “matching exercise”

The remainder of the paper follows the same format as before.

Structure of Questions 2 and 3

- ◆ Questions 2 and 3 together should be worth between **18 and 22** marks in total
 - Knowledge and Understanding **8** marks
 - Handling Information **10 – 14** marks

HI 5

Look at the information about food processors.

Information about food processors					
	Cost	Grating	Chopping	Whisking	Ease of cleaning
A	£40.00	**	**	***	***
B	£90.00	****	****	***	**
C	£85.00	***	***	**	***
D	£42.00	**	***	*	****

Key	*	****
	Poor	Good

(i) Which is the cheapest food processor?

Food processor _____

(ii) Which food processor is easiest to clean?

Food processor _____

(iii) Which food processor is best at grating?

Food processor _____

	KU	HI
1		
1		
1		
1		

HI 6

Look at the information about meals below.

Nutritional Information per 100 g			
	A	B	C
Energy	859kJ	407kJ	475kJ
Protein	4.6g	8.1g	9.1g
Fat	5.8g	1.1g	5.1g
Fibre	0.2g	1.5g	3.0g

(i) Which meal would be **most suitable** for a child who is growing?

Meal _____

1

Knowledge and Understanding AND Handling Information in this question

Look at the recipe below for carrot cake below.

Carrot Cake

- | | |
|-------------------------------|-------------------------|
| 200g plain flour | 2.5ml spoon cinnamon |
| 2.5ml spoon nutmeg | 5ml spoon baking powder |
| 5ml spoon bicarbonate of soda | 150g soft brown sugar |
| 200mls vegetable oil | 3 medium eggs |
| 225g grated carrots | 50g chopped walnuts |

Method

1. Line and grease a 15cm deep square baking tin. Set oven to 150°C Gas no. 3
2. Mix the dry ingredients together in a large bowl.
3. Whisk the oil and eggs together, then gradually stir into the dry ingredients.
4. Stir in the carrots and walnuts and mix thoroughly.
5. Pour the mixture into baking tin
6. Bake for 1 ¼ hours.

Answer the following questions

HI 9

- (i) What type of flour is used in the recipe?

- (ii) Name the **two** spices used in the recipe.




- (iii) What shape is the baking tin?

- (iv) Is this recipe suitable for someone who has a nut allergy?

	KU	HI
1		
2		
1		
1		

KU 4

The care label on swimwear shows the following symbols.

A	B	C
		

Explain what each symbol means.

- A _____
- B _____
- C _____

KU	HI
1	<input checked="" type="checkbox"/>
1	<input checked="" type="checkbox"/>
1	<input checked="" type="checkbox"/>

KU5

Look at the pictures of Anna below.

Picture 1

Picture 2



List **three** improvements in Anna's personal hygiene shown in picture 2.

1 _____

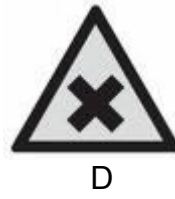
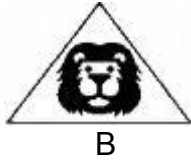
2 _____

3 _____

KU	HI
1	
1	
1	

KU 6

Look at the following symbols:



Choose the correct symbol for each of the following:

(i) The symbol found on toys.
Symbol _____

(ii) The symbol found on a food processor.
Symbol _____

(iii) The symbol found on a bottle of water.
Symbol _____

KU	HI
1	
1	
1	

KU 7

Families have to balance their budgets carefully.

From the list below tick **four** items which are **essential** in a household budget.

Holidays	
Food	
Entertainment	
Clothing	
Rent or mortgage	
Mobile phone	
Electricity / gas bills	
Eating out	

	KU	HI
4		
1		
1		
1		
1		

KU 8

State **one** type of accident which could happen in **each** of the following situations

- (i) sweeping up broken glass
Accident _____
- (ii) using a chair to reach a high cupboard
Accident _____
- (iii) serving hot soup
Accident _____
- (iv) using equipment which has a frayed flex
Accident _____

FOUNDATION LEVEL	E L E M E N T	C O	M A R K
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Answers to Specimen Questions: Handling Information			
<p>HI 1 Use of equipment 1 Whisking eggs - C 2 Making pastry - B 3 Making a smoothie - D</p>	HI	3	3
<p>HI 2 Clothing chart (i) Order code - D (ii) Waist size - 53cm</p>	HI	3	2
<p>HI 3 Setting up sewing machine Select stitch - 5 Remove machine cover - 2 Thread the machine - 4</p>	HI	3	3
<p>HI 4 Order of work when making scones Rub in butter - 3 Sieve dry ingredients together into large bowl - 2 Add milk and mix to an elastic dough - 4</p>	HI	3	3
<p>HI 5 Information about food processors (i) Food processor - A (ii) Food processor - D (iii) Food processor - B</p>	HI	3	3

FOUNDATION LEVEL	E L E M E N T	C O	M A R K
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<p>HI 6 Information about meals</p> <p>(i) Meal - C (ii) Meal - B (iii) Meal - C (iv) Meal - A</p>	HI	3	4
<p>HI 7 Washing powder</p> <p>(i) Washing powder - D (ii) Washing powder - A (iii) Washing powder - C (iv) Washing powder - B</p>	HI	3	4
<p>HI 8 Pineapple pudding recipe</p> <p>(i) Egg (ii) <ul style="list-style-type: none"> • Soft brown sugar • Margarine </p> <p>(iii) Greased (iv) 180</p>	HI	3	5
<p>HI 9 Carrot Cake recipe</p> <p>(i) Plain flour (ii) <ul style="list-style-type: none"> • Cinnamon • nutmeg </p> <p>(iii) Square (iv) No</p>	HI	3	5

FOUNDATION LEVEL	E L E M E N T	C O	M A R K
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<p>Carrot Cake Recipe (continued)</p> <p>KU 1</p> <p>(v) Cut (vi) Burn</p> <p>(vii) Advantages of using a non stick tin:</p> <ul style="list-style-type: none"> • Cake will not stick to tin • Saves having to line the tin • Easy to clean / wash • Cake is less likely to break as it comes out of the tin <p>KU 2</p> <p>Healthy method of cooking</p> <ol style="list-style-type: none"> 2. Potatoes – baking / boiling 3. Bacon - Grilling 4. Eggs - Boiling / poaching <p>KU 3</p> <p>Fabric properties for swimwear</p> <p>Stretchy Shrink resistant Hardwearing</p> <p>KU 4</p> <p>Care label symbols</p> <p>A - Machine wash / Machine wash at 30°C B - Do not iron C - Do not tumble dry</p>	<p>KU</p> <p>KU</p> <p>KU</p> <p>KU</p>	<p>1</p> <p>1</p> <p>1</p> <p>1</p>	<p>4</p> <p>3</p> <p>3</p> <p>3</p>
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FOUNDATION LEVEL	E L E M E N T	C O	M A R K
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<p>KU 5 Improvement in personal hygiene in picture 2</p> <p>Anna has tied her hair back Anna has put on an apron Anna has washed her hands Anna has covered the cut / put a plaster over the cut on her hand Anna has removed her jewellery Anna has rolled up her sleeves</p>	KU	1	3
<p>KU 6 Symbols</p> <p>(i) Symbol - B (ii) Symbol - A (iii) Symbol - C</p>	KU	1	3
<p>KU 7 Essential in a household budget</p> <p>Food Clothing Rent or mortgage Electricity / gas bills</p>	KU	1	4
<p>KU 8 Types of accident</p> <p>(i) Cut (ii) Fall (iii) Burn / scald (iv) Electrocution</p>	KU	1	4

Essential Knowledge

	a	b	c	d	e	f	g	H
KU1					2	2		
KU2		3						
KU3						3		
KU4				3				
KU5				3				
KU6							3	
KU7								4
KU8					4			

Coverage of Course Objectives

Question	Knowledge and Understanding		Question	Handling Information	
	CO1	CO2		CO3	CO4
KU1	4		HI1	3	
KU2	3		HI2	2	
KU3	3		HI3	3	
KU4	3		HI4	3	
KU5	3		HI5	3	
KU6	3		HI6	4	
KU7	4		HI7	4	
KU8	4		HI8	5	
			HI9	5	