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THE WEST AFRICAN EXAMINATIONS COUNCIL, ACCRA

**BASIC EDUCATION CERTIFICATE EXAMINATIONS
FOR SCHOOL CANDIDATES, 2018**

**BASIC DESIGN & TECHNOLOGY (HOME ECONOMICS)
FINAL MARKING SCHEME**

JUNE, 2018

2018 BECE (SC) FINAL MARKING SCHEME
BDT HOME ECONOMICS

RUBRICS

Total number of question four (4)

Number of questions to be answered: Question 1 (section A) and any two (2) questions from sections B

I. (a) Advantages of baked foods

- (i) Baked foods look attractive
- (ii) Baked foods are appetizing
- (iii) They last longer as compared to boiled foods
- (iv) They do not need much attention when cooking
- (v) Shape of the food is maintained.

Any 1 point @ 2 marks

(b) Disadvantages of freehand cutting

- (i) It is not easy for beginners because they cannot cut accurately and precisely *Not easy for beginners*
- (ii) Mistakes made cannot be easily corrected
- (iii) It can result in waste of fabric
- (iv) It is difficult to estimate or determine the exact quantity of fabric needed.
- (v) It is sometimes difficult to match motifs and lines
- (vi) It leads to change in ~~life~~ style

vii *It lead required special skill
Not easy for*

2 points @ 2 marks each = 4 marks

(c) (i) Two stages of design process

Situation <i>problem identification</i>	Possible solution
Brief	Final solution
Analysis	Development of chosen solution
Investigation	Working drawing
Specification	Testing and evaluation
Making	

Any 2 points @ 1 mark = 2 marks

(ii) Methods of recording

- Note taking
- Tape recording
- Taking pictures/photographs
- Making sketches *drawing*
- Graphs
- Modelling
- Video recording
- Charts

Any 2 points @ 1 mark = 2 marks

- (iii) Suitable pencil for sketching
HB pencil, H pencils, 2B pencil, **2H pencil**
Any 1 point @ 1 mark = 1 mark

- (iv) Methods of Sketching
Oblique
Isometric
Perspective
Any 2 points @ 1 mark = 2 marks

- (d) (i) Definition of Poster

- It is a notice or advertisement that informs the public.
- A written or printed message on a fairly large sheet of paper used to announce events and advertise goods and services

2 marks

- (ii) Reasons why posters are important in advert

- It gives information to the public about education, entertainment and for announcing important events.
- It promotes sales

Any 2 points @ 1 mark each = 2 marks

- (iii) Types of Poster

- Pictorial
- Fully text **(non pictorial / texture poster / written poster)**

Any 2 points @ 1 mark = 2 marks

- (iv) Major differences between two types of poster

Pictorial combines drawing or photographs with text while fully text goes strictly by the name - No illustration.

1 mark

Grand Total 20 marks

2. (a) Important points for using body measurement

- (i) Helps the worker to sew accurately.
- (ii) Saves time when making garments;
- (iii) Prevents waste of fabric
- (iv) Saves energy when sewing | **avoid wasting of time**
- (vi) Makes the garment made to fit well

4 points @ 2 marks each = 8 marks

- (b) Factors to consider when taking body measurements

- (i) Take measurement over well-fitting foundation garments.
- (ii) Use a firm, well graduated tape measure for accurate measurement.
- (iii) For accuracy, body measurements should be taken by another person.
- (iv) Measurement should be recorded in a measurement book for safe keeping and referenced when needed.
- (v) Wearer should be in the correct posture when measurement is being taken.

3 points @ 2 marks each = 6 marks

- (c) Measurement needed for sewing some garments *any four points ½ mark each*
- (i) Trousers – waist, hip/seat, crotch, thigh, trouser length, bar. *any four points = 2 marks*
 - (ii) Sleeveless Blouse – Bust, across back, across chest, waist, hip level, *any four points = 2 marks*
Front blouse, length, back blouse length, shoulder length.
 - (iii) *any four*
Straight Dress – Bust, waist, hips, across chest, across back, back dress *2 mark*
length, front dress length.
 - (iv) Long Skirt with a side opening – Waist, hips, skirt length, opening or slit
length, full length, ~~sleeve length~~. *any four = 2 marks*
 - (v) Child's Dress – Chest, full length, sleeve length, around arm. *any four = 2 marks*
- 20 points @ ½ mark each = 10 marks

(d) Advantages of Hand Sewing Machine

- (i) Portable – can be carried about easily.
- (ii) Easy to operate hence can be used by beginners.
- (iii) Not expensive in terms of cost and operation as compared to treadle machine.
- (iv) Can be used everywhere.
- (v) Does not need much storage space.

1 point @ 1 mark = 1 mark
Grand Total = 25 marks

3. (a) Classes of Food

- (i) Body- building foods
- (ii) Energy giving foods
- (iii) Protective foods

3 points @ 2 marks each = 6 marks

(b) Examples of each class of food

NB: Dishes are not acceptable

- (i) Body- building foods – meat, fish, eggs, pulses,
- (ii) Energy giving foods – cereals, grains, fats, oils, roots, tubers, plantain
- (iii) Protective foods – fruits and vegetables

6 points @ 1 mark each = 6 marks

(c) Functions of Carbohydrates

- (i) It supplies heat and energy for use by the body.
- (ii) It produces fluids which regulates the body processes.
- (iii) It provides fibre/roughage to aid digestion.

2 points @ 2 marks each = 4 marks

(d) Portion control equipment

- (i) Ladle
- (ii) Spoons
- (iii) Empty tins
- (iv) Weighing scales
- (v) Measuring cups
- (vi) Scoops
- (vii) Calabash
- (viii) Tumbler/Drinking glass
- (ix) Bottles
- (x) Dispenser

3 points @ 1 mark each = 3 marks

(e) main Ingredient for preparing pan cake mixture

- (i) Flour
- (ii) Egg
- (iii) Milk/water

3 points @ 1 mark each = 3 marks

(f) Types of meals served in a day

- (i) Breakfast
- (ii) Lunch
- (iii) Supper/Dinner

3 points @ 1 mark each = 3 marks

Grand Total = 25 marks

4. a. Types of Kitchen Accidents

- (i) Burns
- (ii) Scalds
- (iii) Falls
- (iv) Cuts
- (v) Shocks
- (vi) Fainting
- (vi) Choking
- (vii) Suffocation
- (viii) Needle pricks
- (ix) Sprains
- (x) Bruises
- (xi) Fracture

Any 5 points @ 1 mark each = 5 marks

(b) Causes of Kitchen Accidents

- (i) Excessive haste
- (ii) Distractions
- (iii) Failure to apply safety rules
- (iv) Using faulty equipments
- (v) Tiredness/fatigue
- (vi) Carelessness
- (vii) Fire explosion
- (viii) Clutter

- poor ventilation
- poor lightening
- slippery floor

Any 3 points @ 2 marks each = 6 marks

(c) Prevention of Kitchen/Workshop Accidents

- (i) Not to be in excessive haste
- (ii) Be attentive / avoid distractive materials
- (iii) Apply safety rules
- (iv) Keep kitchen floor clean / clean mat x slippery floor
- (v) Keep kitchen floor dry
- (vi) Wear thimbles when hand sewing
- (vii) Do not leave pins and needles about
- (viii) Use oven gloves
- (ix) Use pot holders when handling hot pans

• handle food with care | apply safety rules
- Read safety rules to avoid accidents

- use right tools and equipment for the right job

Any 4 points @ 2 marks each = 8 marks

(d) Functions of Nutrients

Fats:

- Provides heat and energy
- Satisfies hunger
- Carries fats soluble vitamins to the tissue
- Fats serves as reserved fuel
- Protects vital organs in the body

Any 1 point @ 2 marks each = 2 marks

Vitamins:

- Regulates body processes
- Protects the body against infections and diseases

Any 1 point at 2 marks each = 2 marks

(e) Deficiency Diseases

- Protein - Kwashiokor
- Iodine - Goitre

Any 2 point @ 1 mark each = 2 marks

Grand Total = 25 marks