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**THE WEST AFRICAN EXAMINATIONS COUNCIL**



**BECE FOR SCHOOL CANDIDATES, 2021**

**BASIC DESIGN AND TECHNOLOGY  
(HOME ECONOMICS 2)**

**FINAL MARKING SCHEME**



# FINAL MARKING SCHEME

QUESTION 1  
(a)

## QUESTION 1

(a) Definition of a *seam* in clothing construction.

A seam is a method of joining two or more pieces of fabrics together using stitches.

OR

A seam is made when two or more pieces of fabric are joined together securely using permanent stitches.

[2 marks]

(b) (i) Examples of Conspicuous and Inconspicuous seams.

Conspicuous Seam	Inconspicuous Seam
<ul style="list-style-type: none"><li>• Run and fell seam</li><li>• Machine fell seam</li><li>• Overlaid seam</li><li>• Welt seam</li></ul>	<ul style="list-style-type: none"><li>• Open / dressmaker's / plain seam / flat</li><li>• French Seam</li><li>• Mock French / Mantua seam</li></ul>

[1 point each x 1 mark = 2 marks]

(ii) Moist methods of cooking food.

- Boiling
- Steaming
- Poaching
- Stewing
- Braising
- Pressure cooking

[Any 2 points x 1 mark = 2 marks]

(c) (i) Listing the two types of perspective drawing

- Single point perspective / one point perspective / 1-Point perspective
- Two point perspective / double point perspective / 2-Point perspective
- Three point perspective / 3-point

[2 × 1 mark = 2 Marks]



(ii) Method of heat transfer applied during the cooking of the following dishes:

Dish	Method of Heat Transfer
Tubani	Conduction, convection
Queen cakes	Convection, conduction, Radiation
Khebab	Radiation, conduction

[3 marks]

(c) Reasons for preserving fish

- To save money.
- To maintain nutritive value.
- To ensure that fish is always available.
- To take care of emergencies/Avoid inconveniences.
- For easy transportation.
- For easy storage.
- To prevent spoilage/prolong shelf life.
- for future use.

[Any 2 points x 2 marks = 4 marks]

(d) Portions per head

- i. Fresh fish 100gm / 1 medium
- ii. Rice 1 milk tin / 100gm
- iii. Eggs 1 egg

[3 marks]

(e) Reason for cooking yam

- To kill micro-organisms.
- To improve flavor / taste.
- To make it easy to digest.
- To improve appearance.
- To make it soft / edible.
- To bring variety.

[Any 1 points x 2 marks = 2 marks]

(f) Parts of an egg

- Shell
- Shell membrane
- Air space
- Chalaza / balancer
- Yolk
- Albumen

[6 points x 1 mark = 6 marks]



**(ii) Listing the three types of pictorial drawing**

- Isometric drawing
- Oblique drawing
- Perspective drawing

**[3 × 1 mark = 3 Marks]**

**(iii) Naming two stages of the design process**

- Situation
- Brief
- Analysis
- Specification
- Investigation / Research
- Testing / Evaluation
- Possible solution / Possible idea
- Development of selected solution/idea
- Final solution
- Working drawing
- Making / Construction / Realization / production

**[Any 2 × 1 mark = 2 Marks]**

**(d) (i) Explaining the spectrum of colour.**

The range of different colours produced when light rays passes through a prism or prismatic block or Rainbow colours.

**[2 marks]**

**(ii) Listing the secondary colours.**

Orange, Green, Violet / Purple

**[3 x 1 mark = 3 marks]**

**(iii) Explaining the term complementary colour**

Is the colour that lies directly opposite each other on the colour wheel.

**[2 marks]**



## QUESTION 2

### (a) Rules for patching

- If a new fabric is used for patching, wash it first to prevent shrinkage.
- Choose fabric that matches the article in colour/texture /design.
- Match the grains of the patch with that of the article.
- Stitches should be neat and flat.
- Make the patch flat, neat and strong.
- Fix the patch on the article before cutting away the worn out part.
- The colour of thread should match that of the fabric.

[3 points x 2 marks = 6 marks]

### (b) How to thread the sewing machine

- Fix the thread onto the spool pin.
- Pass the thread through the pressure regulator.
- Pass the thread down to the needle thread tension and to the take-up lever.
- Pass the thread through the thread guide.
- Pass the thread through the eye of the needle.

[5 points x 1 mark = 5 marks]

### (c) Parts of garments where facing can be used

- |                                |                     |
|--------------------------------|---------------------|
| - Armhole edge                 | - Hems of garments  |
| - Sleeve edge                  | - Pockets           |
| - Collars                      | - Neck edges/Line   |
| - Front / back openings        | - Waist of garments |
| - Waist edge of skirt / shorts | - Cuffs             |

[5 points x 1 mark = 5 marks]

### (d) Uses of facing in garment construction

- Facings are used as decorative features.
- Facings are used to strengthen raw edges of garments.
- Facings are used to neaten the raw edges.
- Used at the waist/sleeve edges/neck edges to help keep strings or cords in position.

[2 points x 1 mark each = 2 marks]

### (e) Explanation of sewing terms

- Layout: This is the arrangement of pattern pieces on the fabric ready for cutting out.
- Seam allowance: This is the extra fabric left beyond the stitching line in a seam.

[4 marks]

(f) **Reasons why people become vegetarians**

- Eating animal flesh is unpleasant to them.
- Their religion may forbid it/Religious reasons.
- Their health may not allow it/Health reasons.
- They do not like the idea of killing animals.
- They feel more fit and healthy if they do not eat animal and its products/Psychological reasons.
- They think meat is expensive/Economic reasons.

[Any 2 points x 2 marks each = 4 marks]

(g) **Explain the following menu**

- A la carte**:- They are dishes prepared by order and priced individually.
- Table d'hôte**:- A set of menu forming a complete meal at a set price.
- Cyclical**:- they are menus compiled to cover a given period of time. E.g. 3 months, 1 week, 1 month etc.

[3 points x 2 marks each = 6 marks]





(f) **Articles made by using French seam**

- Baby's dresses
- Waist slip / under skirt
- Cushion covers
- Pillow cases / slips
- ~~Pyjamas / Night gown~~
- Blouse
- School uniform

[Any 3 points x 1 mark = 3 marks]

**QUESTION 3**

(a) **Advantages for practicing kitchen hygiene**

Practicing kitchen hygiene helps to;

- Prevent food spoilage,
  - Prevent food poisoning,
  - Prevent food contamination,
  - Reduce risks of accidents in the kitchen,
  - Reduce maintenance cost,
  - Maximize profits for establishments due to high patronage/to make profit
  - Reduce damages to equipment,
  - Prevent pest and rodent infestations,
  - Promote self respect,
  - Promotes healthy living.
- food is safe and away from bacteria*

[4 points x 1 mark each = 4 marks]

(b) (i) **Methods of heat transfer**

- Conduction
- Convection
- Radiation

[3 marks]



## QUESTION 4

(a) **Edges of garment that can be neaten using binding**

- Hem of a garment
- Sleeve
- Arm hole
- Neck edges
- Edge of pocket
- Edge of collars

[Any 2 points x 1 mark = 2 marks]

(b) **Factors to be considered when buying a pair of scissors**

- Money available
- Storage
- The intended purpose
- Quality / durability / life span / material used
- Servicing facilities available
- Maintenance

[4 points x 1 mark each = 4 marks]

(c) **Methods of finishing the raw edges of a plain seam**

- Edge stitching
- Binding
- Overcasting
- Loop stitching
- Herring boning
- Pinking
- Over locking

[Any 3 points x 1 mark each = 3 marks]

(d) **Types of pocket found on the uniforms of a J.H.S. boy**

- Patch pocket
- Pocket in seam
- Bound pocket
- *welt pocket*

[2 points x 1 mark each = 2 marks]

(e) **Distinguishing between a dish and a meal.**

A dish is a prepared food which is served in one dish/bowl/plate

But/while a meal is a collection of prepared dishes that are eaten at a sitting.

A dish - 2 marks

A meal = 2 marks

} 4 marks