

PRINCIPAL EXAMINER'S REPORT



BOTSWANA
EXAMINATIONS
COUNCIL

JCE HOME ECONOMICS

2023



PAPER 1

General Comments

It was noted that this cycle, most candidates could interpret and articulate their answers so well in this component with particular reference to section A. Generally the candidates performed better in section A than in section B. Although, there was a good number of the candidates who did well, a good number of them struggled with the first question.

SECTION A

QUESTION 1

- a. A few of the candidates were able to explain what insurance is, there were a few who stated that “goods will be given to them after somebody has died”, such candidates made no reference to the keeping or saving of money for future use. They failed to give the correct answer as “a guarantee of compensation for specified loss, damage, illness, or death in return for payment of a specified premium”.
- b. Almost all candidates failed to explain what shares are as their answer was with reference to the word “share”.

QUESTION 2

A lot of candidates were able to give the two examples of protein foods except just a few who wrote classes of proteins as complete and incomplete proteins.

QUESTION 3

A good number of candidates were able to state an example of a seams as either open or French seams.

QUESTION 4

Almost all the candidates explained a long term goal however, some of them were unable to give an example as they did not state the time frame. For example they



stated things like, “when I grow up, when I finish school, next year” which lacked precision.

QUESTION 5

Most of the candidates did not attempt it but only talked about germs sticking to the apron/hair net failing to link it to the food. That is, they were unable to state something like, “it prevents cross contamination”.

QUESTION 6

Fairly attempted by candidates. Those who got it wrong stated devices which are not labour saving. For example, hand mixer, rice cooker, pressure cooker, oven. The correct answers were electric hand mixer/whisker.

QUESTION 7

(a).i. Very few candidates were able to name the part labelled X which was the balance wheel/hand wheel.

ii. Almost all the candidates were unable to state the function of the part labelled Y. A whole lot of candidates were able to state the basic hand stitch as running and back stitches. Just a few wrote hemming, slip hemming, even tacking, uneven tacking.

QUESTION 8

Most of the candidates were able to get at least one craft skill out of expected two. Some candidates stated the processes with examples like basketing, weaving etc.

QUESTION 9

Most of the candidates wrote “hem” instead of scalloped hem as an edge finish for the armhole. Just a few wrote binding, facing and sleeve.



QUESTION 10

A good number of the candidates stated the correct functions of water which means they scooped away the three marks. Just a few got incorrect as they wrote that it prevents diarrhea.

QUESTION 11

Majority of the candidates were able to give positive effects of food additives like, to prolong shelf life, or improve the taste, quality and texture or even improve the cost of food, maintain value for longer periods of time etc.

QUESTION 12

Majority of the candidates were unable to state the process oxidation as that where "chemical substance changes because of the addition of oxygen". Wrong answers included but not limited to "no oxygen" a lot of oxygen".

QUESTION 13

Most of the candidates were able to state the two methods of purchasing goods and services except a few who spelt the words wrongly, as "higher purchase", "lay-buy or lay-by".

QUESTION 14

A good number of candidates were able to state two ways of applying colour to fabrics correctly except a few who wrote "tie and die" instead of "tie and dye".

QUESTION 15

Majority of the candidates were able to state the three ways of advertising products very well except just a few who stated the advantages of advertising.



SECTION B

QUESTION 16

- a.
 - i. Most of the candidates defined a fabric well whereas the other half failed to do so as they defined a fibre.
 - ii. Majority of the candidates were not able to give the two fabrics suitable for an umbrella.
- b. Most of the candidates wrote the answer as open seam which was incorrect for the making of an umbrella. Some also wrote “double machine stitch” instead of double machine stitched seam.
- c. Majority of the candidates were unable to define a fibre blend as they missed key words such as “different, types”, “origin”. Some defined a fibre.
- d. Most of the candidates were able to give/classify the two types of fibres well.

QUESTION 17

- a. Most of the candidates wrote “lack of exercising” which was the correct answer rendering them to score the one mark. The most common wrong answer were eating too much fatty and sugary foods.
- b.
 - i. Most of the candidates were able to define the food guide pyramid well, except a few who defined a balanced diet.
 - ii. Most common wrong answers written by most candidates were fatty foods and sugary foods, those one lacked specificity.
 - iii. Majority of the candidates did not get it correct as they stipulated dietary guidelines instead of writing about how to use the food guide pyramid.
- c. Majority of candidates got this one correct by writing “stewing, steaming, boiling” as correct answers. Those who got it wrong wrote baking, and frying.



PAPER 2

GENERAL PREPARATION FOR THE EXAMINATION

Almost all centres were ready for the examination and candidates were divided into sessions. Laboratories were cleaned and planning sheets packaged, well labelled and sealed. However, there were still some centers which did not divide candidates into sessions neither did they properly clean the laboratories. A lot of such centers did not purchase the necessary food items for the examination, neither did they separate the planning sheets. In most centres, the shopping lists were still in the hands of the subject teachers upon the arrival of the examiner, which are not supposed to be the case. Please note that such a practice is tantamount to malpractice since all candidates' examination papers are supposed to be in the custody of the Chief Invigilator. The Chief invigilator should ensure that the shopping lists forms are returned immediately after compilation.

CANDIDATES SESSIONS

Most centres divided the candidates into sessions of 8-10 candidates each. Please note that under no circumstances should any center disturb the number of sessions in a day, each center must carry 3 sessions in places where they were scheduled to be.

MISSING CANDIDATES

Some candidates missed the practical examination due to ill health, while others just did not sit for the planning session. For whatever reason it could be, centers must submit a detailed report of what transpired.

LABORATORY PREPARATIONS

Most centres were ready for the examination as evidenced by clean laboratories and surroundings. In a lot of centers, the stoves were working well and the laboratory divided into sections distinctively. In the same vein, there were a good



number of laboratories which were not cleaned to the level suited to accommodate such examination. Such centers were characterized by courtyards which were crowded with old equipment, dirty and blocked sinks. Most centres provided facilities for dumping dirty water.

In a good number of centres, there were shortage of stoves and this affected candidates as more than two candidates had to share a stove. Some centres had recently bought new stoves which were too complicated for the candidates to operate and thus some ended up being burnt or could not switch them either on or off. Some areas experienced power cuts and this affected the sessions as they had to reschedule the affected candidates for the next day, this caused a lot of inconveniences.

WORK AREAS AND LABORATORY SET UP

A lot of laboratories were set up with distinctively divided serving areas, cooking areas, work stations and ingredient table. Almost all labels were visible and some centres labeled stoves using candidate numbers whilst some used the question numbers. Some centres did not have a separate serving area and therefore candidates had to serve on their work stations.

PROVISION OF SAFETY GADGETS

A lot of centers provided safety gadgets such as first aid boxes, fire extinguishers, and fire blankets. Most first aid boxes were well equipped with plasters, surgical spirit and other vital products needed in the first aid box. However, there were some first aid boxes which were empty and had to be filled during the course of the examination.

PROVISION OF TOOLS AND EQUIPMENT

There are still some centres which are hard hit by shortage of equipment and stoves. This greatly affected the running of the examination since candidates had to share. There was a quite significant shortage of vegetable knives which prompted the



candidates to end up using butcher knives to cut vegetables. On the other hand, Majority of centers had plenty of electrical appliances which were either never used during the practical or candidates did not have the skills to operate them.

CANDIDATES READINESS AND ATTENDANCE

Almost all candidates were ready for the examination. The majority of candidates had menu cards and recipe cards ready. Majority of the candidates were clean i.e. putting on clean school uniform, polished shoes, combed hair and short cut nails. Most of them were putting on clean well ironed aprons and mob caps. Centers which used plastic aprons were strongly advised to discontinue using such because of safety reasons. Candidates had labels on the front and back. Candidate numbers and test numbers were used for labeling.

COMPLETION OF PLANNING SHEETS

Most planning sheets were completed. There were handful candidates that left the form HE 3 blank. Most candidates clearly indicated the practical test number they were answering but there were a few who left the portion blank and thereby making it difficult for the examiner to award marks.

PRACTICAL EXAMINATION

ORGANISATION

A lot of candidates were confident meaningfully participated in the examination. A lot displayed a clear understanding of tasks as most barely referred to a written script. There was free flow of tasks for most candidates.

MANIPULATIVE SKILLS

Candidates were able to correctly follow the procedures on how to prepare the dishes even though a few were unable to follow the methods completely. A lot of the candidates were able to execute skills when preparing the dishes like them being able to rub in fat into the flour using their fingertips.



HYGIENE AND TIDINESS

In some centres, candidates failed to display some hygiene rules like washing of hands at the start of the examination, covering of food etc. Most used warm soapy water at the beginning of the examination and used cold dirty water as the examination progressed. Water was not regularly changed most candidates. Most of the candidates did not rinse fruits and vegetables before use. A lot of the candidates worked on untidy surfaces like crowded tables. Spills were not wiped immediately in most cases and thus candidates ended up stepping on them, making the situation worse.

PRESENTATION OF DISHES

A lot of candidates managed to present all 4 completed dishes except for a few who did not manage to finish on time therefore presenting uncooked food/dishes.

COMPLETION OF TASKS

A lot of candidates managed to complete their tasks within the two hours. They presented well cooked dishes, they were able to wash used utensils, empty bins and clean the stove. Some failed to complete tasks on time as they did not prepare all the dishes, and empty bins. They cleaned used utensils outside the practical.

USE OF TOOLS

Most candidates used correct tools. Some centers had shortage of equipment and therefore candidates compromised and used available ones for example some centers had few butcher knife therefore candidates ended up using vegetable knives to cut meat. Some candidates who opted to use the labor saving devices like blenders and pressure cookers could not operate them.



QUALITY OF RESULTS

APPEARANCE

Most candidate presented dishes that had the right colour and shape. Only a few dishes were slightly burnt e.g. baked products, some grilled and roasted dishes. Some stews were not saucy.

TEXTURE

In most centers dishes had good textures except in a few instances where stews were undercooked. On the other hand, some baked products were compact, boiled foods were overcooked and fried foods were mostly overcooked and dry.

TASTE

In most centers dishes were well seasoned except for a few dishes which were not e.g. boiled rice

EDIBILITY

In a lot of centers, dishes served were edible except for a few instances where some baked products were not thoroughly or not baked at all. Some boiled foods e.g *dikgobe*, boiled rice were not thoroughly cooked.

CORRECT SERVING EQUIPMENT

Most dishes presented were served in correct clean serving equipment except for in a few instances where serving dishes used were not clean, some not wiped after serving or before cooking and others were chipped e.g some dinner plates. Some dishes were presented in cooking equipment e.g. in baking trays and saucepans.



GARNISHING /DECORATION

Most dishes presented were garnished well with suitable garnishes except in a few instances where some dishes presented were not garnished or inappropriate items used, for example, cherries used on stews

PLANNING SHEETS

COMPLETION

Almost all candidates managed to complete the planning sheets as required except for a few who did not, especially HE 3. In some instances, some candidates left the choice of work blank and only completed the recipes section of HE 1. There were some candidate who wrote methods under the choice of work.

PERFORMANCE OF CANDIDATES

FORM HE 1-CHOICE OF WORK

Most candidates managed to meet the requirements of the questions for both parts A and B and they also managed to write correct recipes for the chosen dishes. Although there were instances where candidates chose wrong dishes, some of them gave the correct ingredients.

FORM HE 2-SHOPPING LIST

Major ingredients were transferred to the shopping list except in a few instances where some were omitted. Some of the candidates could not quantify their ingredients appropriately for example salt, milk and margarine. Majority of candidates managed to place ingredients under their correct headings. In a few instances ingredients like parsley, lemon juice, and cooked peas were misplaced.



FORM HE 3-ORDER OF WORK

LOGICAL SEQUENCE

Most candidates managed to score at least half a mark as there was evidence of collection of ingredients, removal of dishes from heat and serving of dishes for most candidates. Majority of candidates could not arrange dishes appropriately according to cooking times and temperatures e.g. cold drinks were prepared at the end of the examination and therefore not allowed enough time to chill.

SPECIAL POINTS

Special points were given, but some of them were not aligned to the methods. Few candidates wrote the special points under the order of work. Some just wrote times e.g. 30 minutes under special points.

DOVETAILING

There was a lot of improvement in dovetailing. However, some instances of dovetailing were indicated after the expected time elapsed e.g returning to the dish after an hour instead of 10 minutes.

WASH UP

Most of the candidates indicated washups in their order of work. There were a few instances where the final wash up was done before serving. Some candidates only indicated only one wash up.

BRIEF METHODS

Majority of methods were not brief as they included unnecessary grammar, cooking time and utensils. Some methods were incomplete i.e. the cooking part not reflected Only a few candidates had correct brief methods



TIMING OF TASKS

Most candidates over timed their activities e.g. wash-ups for 15 minutes, removing dishes for 5 minutes. There were some who also under timed task e.g. preparing flour mixtures in 5 minutes

ACCOUNTING FOR TIME

Most candidates managed to account for 2 hours except a few who could not stagger their time appropriately and those with extended HE 3.

QUESTION 1

Very few candidates attempted this question. Majority of candidates met the requirements for both part A and B. The most common correct responses for part A were bean curry and Egg curry, boiled rice and rock cakes. They also did well for part B as the gave cooked vegetable dishes except for a few who gave raw vegetable dishes.

QUESTION 2

Attempted by very few candidates also. The most common correct answers were macaroni cheese and egg curry. Part B was fairly done by most candidates as they were able to give correct responses like coleslaw salad.

QUESTION 3

Only a handful of candidates attempted the question but a lot of them performed badly as they could not make a choice for example, they wrote pasta under choice. Part B was well attempted

QUESTION 4

Not many candidates attempted the question. Those who did were able to score as almost all dishes can be packaged. Most common correct dishes given included



quick cheese pizza, scrambled egg and beetroot salad. Part B was also well done correct responses like green salad and coleslaw salad were given.

QUESTION 5

Majority of candidates attempted this question and met the requirements for Part A as correct dishes like fried chicken, boiled rice, rock cakes were given. They also did well on Part B as they were able to give both raw and cooked salads.

QUESTION 6

Also attempted by a lot of candidates and were able to give the right answers. However, incorrect responses given were fried chicken and chips. Part B was not well attempted as some candidates gave raw dishes eg fruit salad. The most common correct answer given was stewed/baked apple

QUESTION 7

Very few candidates attempted the question and correctly answered it as they gave correct responses like bean curry, fried bean patties, samp cheese and coconut biscuits. Part B was also well attempted. Correct dishes given included stewed rape.

QUESTION 8

Very few candidates attempted the question but most did not score as they included extra ingredients which are not *setswana* ones. Part B was well attempted with correct dishes like fruit cobbler and banana custard were given.

QUESTION 9

A lot of candidates attempted this question. Most candidates gave correct responses like beef stew, chicken stew and stewed apple. For maize meal, stiff maize meal porridge was given and breakfast scone was the common correct answer given under scones. Some candidates lost marks because they did not arrange their answers according to the order given. Some did not make a choice



under scones as they wrote scone under choice and wrote ingredients for sweet tea scones under ingredients.

QUESTION 10

A lot of candidates attempted the question but only a few managed to score under Part A. Those who lost marks used one meat product e.g. beef and chose dishes like beef stew, grilled beef and savory beef mince. Part B was well attempted as they gave cooked vegetable dishes e.g. vegetable stir fry and braised carrot.