



**2009 Home Economics**

**Standard Grade – Credit**

**Finalised Marking Instructions**

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CREDIT LEVEL			E L E M E N T	C O	M A R K
<b>Question 1</b> <b>(a) Design features of food mixer.</b>					
<b>Feature</b>	<b>How it is useful</b>	<b>Why it is important</b>			
<b>Waterproof cover</b>	<ul style="list-style-type: none"> <li>The waterproof cover is useful for Carol to protect the mixer after she is finished baking</li> </ul>	<ul style="list-style-type: none"> <li>it will keep the mixer clean</li> <li>so is more hygienic</li> <li>so will save time cleaning</li> <li>will help to keep the mixer safe if anything is spilled on it (water on motor etc)</li> <li>children will be less likely to play with mixer.</li> </ul>			
<b>Splashguard</b>	<ul style="list-style-type: none"> <li>Splashguard is useful to Carol when baking as mixture will not splash out (when machine is switched on)</li> </ul>	<ul style="list-style-type: none"> <li>so there will not be a mess to clear up/saves time cleaning up</li> <li>so it is more hygienic</li> <li>so prevents waste.</li> </ul>			
	<ul style="list-style-type: none"> <li>Carol's children will not be able to stick fingers in when machine is on</li> </ul>	<ul style="list-style-type: none"> <li>so this is safer to use</li> </ul>			
	<ul style="list-style-type: none"> <li>She is a busy mum so can leave part-prepared mixture until later</li> </ul>	<ul style="list-style-type: none"> <li>more hygienic</li> <li>prevents waste</li> <li>dough could be left covered to rise</li> </ul>			
<b>Retractable cable storage</b>	<ul style="list-style-type: none"> <li>Retractable cable storage is useful as there will be no trailing flex which the children may pull/she has children</li> </ul>	<ul style="list-style-type: none"> <li>so this is safer to use.</li> </ul>			
	<ul style="list-style-type: none"> <li>Retractable cable storage will be useful as there will be no cable lying on the work top when Carol is baking</li> </ul>	<ul style="list-style-type: none"> <li>will not get splattered with mixture</li> <li>so will take up less space</li> <li>it will not get in the way.</li> </ul>			

CREDIT LEVEL			E L E M E N T	C O	M A R K
<b>Question 1 (a) (continued)</b>					
<b>Feature</b>	<b>How it is useful</b>	<b>Why it is important</b>			
<b>Large stainless steel bowl</b>	<ul style="list-style-type: none"> <li>Stainless steel bowl will not rust this is useful as Carol will be selling her baking</li> </ul>	<ul style="list-style-type: none"> <li>so it will not contaminate the baking</li> <li>so the food will be safe to sell</li> <li>so the flavour will not be affected.</li> </ul>			
	<ul style="list-style-type: none"> <li>Stainless steel bowl is easy to clean which is useful to Carol as she may be making more than one thing/she is a busy mum</li> </ul>	<ul style="list-style-type: none"> <li>so this will save time</li> <li>ensures good hygiene.</li> </ul>			
	<ul style="list-style-type: none"> <li>Large bowl is useful as Carol will be making large quantities of baking</li> </ul>	<ul style="list-style-type: none"> <li>saves time/fewer batches required</li> <li>so she can make more to sell</li> <li>so saves energy</li> <li>so saves time washing up</li> <li>she can batch bake.</li> </ul>			
	<ul style="list-style-type: none"> <li>Stainless steel bowl will be durable and this is useful to Carol as she does a lot of baking</li> </ul>	<ul style="list-style-type: none"> <li>it won't break if dropped</li> <li>saves expense of replacing it</li> <li>will last a long time.</li> </ul>			
<b>Handle</b>	<ul style="list-style-type: none"> <li>Bowl has a handle which is useful for lifting as Carol will be baking large quantities</li> </ul>	<ul style="list-style-type: none"> <li>a lot of mixture may be heavy</li> <li>she will be less likely to drop bowl</li> <li>this will make it easier to lift/carry.</li> </ul>			
<b>Range of beaters</b>	<ul style="list-style-type: none"> <li>Range of beaters available is useful as she can choose the best one for the type of baking she is doing</li> </ul>	<ul style="list-style-type: none"> <li>there is a beater suitable for each type of baking</li> <li>so she will get good results.</li> </ul>			
	<ul style="list-style-type: none"> <li>One of the beaters is a whisk which is useful as Carol makes meringues</li> </ul>	<ul style="list-style-type: none"> <li>so she will get good results</li> <li>saves time.</li> </ul>			
	<ul style="list-style-type: none"> <li>One of the beaters is a dough hook which is useful as Carol makes bread</li> </ul>	<ul style="list-style-type: none"> <li>so this will save time (kneading)</li> <li>so she will get good results.</li> </ul>			
	<ul style="list-style-type: none"> <li>One of the beaters is a flat K beater and she makes cakes</li> </ul>	<ul style="list-style-type: none"> <li>so it will save her time</li> <li>so she will get good results.</li> </ul>			
<p><b>ONE MARK</b> for each of <b>three</b> points explaining <b>how</b> the design feature is useful to Carol.  <b>ONE MARK</b> for each of <b>three</b> reasons <b>why</b> each point is important.</p> <p><b>TOTAL SIX MARKS</b></p> <p><b>Accept beaters individually</b></p>			<b>KU</b>	<b>2</b>	<b>6</b>

CREDIT LEVEL	E L E M E N T	C O	M A R K
<p><b>Question 1 (continued)</b></p> <p><b>(b) Duties of a Trading Standards Officer</b></p> <ul style="list-style-type: none"> <li>• Visiting local traders/businesses for routine checks/to investigate complaints.</li> <li>• Taking samples for testing.</li> <li>• Checking that weights/measures in trading premises (eg pubs, petrol stations, shops, factories and markets) are accurate.</li> <li>• Making sure that labelling is correct/is not misleading.</li> <li>• Making sure advertising is not misleading.</li> <li>• Advising consumers/businesses about the law.</li> <li>• Investigating suspected offences, which could include undercover or surveillance work (eg selling products to underage teenagers).</li> <li>• Preparing evidence/go to court in prosecution cases.</li> <li>• Giving talks to businesses/schools/community groups.</li> <li>• Writing reports/keeping records.</li> <li>• Investigating cases of animal welfare/disease.</li> <li>• Checking for counterfeit goods.</li> <li>• Checking for dangerous/shoddy goods.</li> <li>• Check storage/sale of dangerous products.</li> <li>• Test for overloading of lorries.</li> <li>• Enforce Trade Descriptions Act/Food Safety Act/Weights and Measures Act.</li> </ul> <p><b>ONE MARK</b> for each of <b>two</b> explanations</p> <p><b>TOTAL TWO MARKS</b></p>	KU	1	2

CREDIT LEVEL	E L E M E N T	C O	M A R K
<p><b>Question 1 (continued)</b></p> <p><b>(c) Explain why each label is useful</b></p> <p><b>Label 1 – Barcode</b></p> <ul style="list-style-type: none"> <li>• Label can be scanned and read by computers to allow the traders to keep track of stock (and order more when necessary)/check prices.</li> <li>• Saves time at checkout/saves retailer time.</li> <li>• Identifies product at the checkout to give an itemised receipt.</li> <li>• May reduce errors at checkout/no-one can tamper with price.</li> <li>• Helps traders with stock control/may prevent shops running out of products/may be used for automatic ordering.</li> </ul> <p><b>Label 2 – Organic Soil Association Label</b></p> <p><b>Informs the buyer that –</b></p> <ul style="list-style-type: none"> <li>• No man made/artificial/chemical/fertilisers/pesticides have been used (in the soil to grow the produce/food).</li> <li>• The Organic Soil Association has checked the soil/farm where the produce has been grown so it has no artificial/chemical/fertilisers/pesticides in it.</li> <li>• Allows shoppers to make ethical choices about the use of chemicals.</li> <li>• Allows shoppers to make organic choices quickly/easily.</li> </ul> <p><b>ONE MARK</b> for each correct explanation.</p> <p><b>TOTAL TWO MARKS</b></p>	KU	1	2

CREDIT LEVEL	E L E M E N T	C O	M A R K
<p><b>Question 1 (continued)</b></p> <p><b>(d) (i) Home Bake Product for Carol - B</b></p> <p><b>ONE MARK</b> for correct choice</p> <p><b>(ii) Reasons for choice</b></p> <p><b>Main ingredients</b></p> <ul style="list-style-type: none"> <li>• There is wholemeal (self raising) flour in the loaf and Carol wants to make a healthy eating home bake product <ul style="list-style-type: none"> <li>+ this will help to meet the dietary target of eating more total complex carbohydrates</li> <li>+ so this will increase NSP</li> <li>+ so may help prevent constipation.</li> </ul> </li> <li>• There are carrots/sultanas in the recipe and Carol wants to make a healthy home bake product <ul style="list-style-type: none"> <li>+ this helps to meet the target of eating more fruit and vegetables</li> <li>+ so this will increase NSP</li> <li>+ so may help prevent constipation</li> <li>+ may help to reduce sugar</li> <li>+ so helps meet dietary target for eating less sugar</li> <li>+ may help reduce tooth decay/obesity.</li> </ul> </li> <li>• There is polyunsaturated margarine in the recipe and Carol wants to make a healthy eating home bake product <ul style="list-style-type: none"> <li>+ so this will help to cut down saturated fat intake</li> <li>+ so this will be low in cholesterol</li> <li>+ may help reduce heart disease.</li> </ul> </li> </ul> <p><b>Preparation time</b></p> <ul style="list-style-type: none"> <li>• It only takes 15 minutes/quite quick/second quickest to make which is good as she wants to expand her business/workload will increase <ul style="list-style-type: none"> <li>+ she can make more to sell</li> <li>+ she can have time for other things</li> <li>+ may help prevent stress.</li> </ul> </li> <li>• It is not the quickest recipe to make, but she has her daughter to help her <ul style="list-style-type: none"> <li>+ so she will have time to make other things</li> <li>+ so she can make more to sell</li> <li>+ may help prevent stress.</li> </ul> </li> </ul>	<b>HI</b>	<b>4</b>	<b>1</b>

CREDIT LEVEL	E L E M E N T	C O	M A R K
<p><b>Question 1 (d) (ii) (continued)</b></p> <p><b>Cost of Packaging for 12 portions</b></p> <ul style="list-style-type: none"> <li>• This has the cheapest packaging/only costs 5p and she wants to expand her business/ make more money <ul style="list-style-type: none"> <li>+ so she will make more profit</li> <li>+ so she will have less outlay</li> <li>+ less expensive to produce.</li> </ul> </li> </ul> <p><b>Eat within</b></p> <ul style="list-style-type: none"> <li>• One of the longest keeping times/lasts 7-10 days/which is good as her workload will increase <ul style="list-style-type: none"> <li>+ she can make them a few days in advance</li> <li>+ she can pace her work</li> <li>+ they keep well in case they are not sold straight away</li> <li>+ this will help to reduce waste.</li> </ul> </li> <li>• One of the longest keeping times/lasts 7-10 days which is good as she wants to expand her business/make more money <ul style="list-style-type: none"> <li>+ so people may buy more if they do not go stale quickly</li> <li>+ this will help reduce wastage/keeps fresh if not sold straight away</li> <li>+ she can bake in advance</li> <li>+ she can pace her work.</li> </ul> </li> </ul> <p><b>Ease of making</b></p> <ul style="list-style-type: none"> <li>• It is easy to make/3 stars/easiest, this is good as she wants to expand her business <ul style="list-style-type: none"> <li>+ so she will be able to make more products</li> <li>+ so she will make more profit.</li> </ul> </li> <li>• It is easy to make/3 stars/easiest which is good as her workload will increase <ul style="list-style-type: none"> <li>+ so will not waste time</li> <li>+ so won't tire her out</li> <li>+ will be able to do it</li> <li>+ should be able to get good results.</li> </ul> </li> <li>• It is easy to make/3 stars/easiest which is good as her teenage daughter is going to help her <ul style="list-style-type: none"> <li>+ she may not have much experience</li> <li>+ so she won't have to waste time teaching her</li> <li>+ so she will be able to learn quickly</li> <li>+ free up time for Carol</li> <li>+ Carol can do other things (packaging).</li> </ul> </li> </ul>			

CREDIT LEVEL	E L E M E N T	C O	M A R K
<p><b>Question 1 (d) (ii) (continued)</b></p> <p><b>Nutritional information</b></p> <ul style="list-style-type: none"> <li>• The lowest in sugar/only 10g which is good as Carol wants it to be a healthy home bake product <ul style="list-style-type: none"> <li>+ people may want products low in sugar</li> <li>+ so this will help to meet the target of eating less sugar</li> <li>+ people want food which is low in sugar</li> <li>+ may help to reduce tooth decay/obesity</li> <li>+ may help prevent diabetes (type 2/late onset) in later life.</li> </ul> </li> <li>• It is the lowest in fat/only 9g/lowest in saturated fat/only 1g and this is good as Carol wants to make a healthy home bake product. <ul style="list-style-type: none"> <li>+ people may want products which are low in fat/saturated fat</li> <li>+ may help reduce heart disease/obesity</li> <li>+ this may help meet the dietary target for fat.</li> </ul> </li> <li>• The lowest in sodium/only 0.04g which is good as Carol wants it to be a healthy home bake product <ul style="list-style-type: none"> <li>+ people may want products low in sodium</li> <li>+ so this will help to meet the target of eating less salt</li> <li>+ people want food which is low in salt</li> <li>+ may help to reduce the risk of high blood pressure/strokes/hypertension.</li> </ul> </li> </ul> <p><b>ONE MARK</b> for each of <b>four</b> reasons linking information to the case study  + <b>ONE MARK</b> for each of <b>four</b> explanations linked to the needs of Carol.</p> <p>Consequential marking.  If the candidate has chosen the <b>wrong home bake product</b> (A or C), then markers should use their professional judgement and award marks as follows:</p> <p><b>ONE MARK</b> for each of <b>four</b> reasons linking the relevant information to the case study  <b>ONE MARK</b> for each of <b>four</b> explanations linked to the needs of Carol.</p> <p><b>TOTAL EIGHT MARKS</b></p>			
<p><b>Question 1 (d) (iii)</b></p> <p><b>Choice of home bake product for George – A</b></p> <p><b>TOTAL ONE MARK</b></p>	<b>HI</b>	<b>4</b>	<b>8</b>
	<b>HI</b>	<b>3</b>	<b>1</b>



CREDIT LEVEL	E L E M E N T	C O	M A R K																						
<p><b>Question 2</b></p> <p><b>(a) Health benefits of breastfeeding</b></p> <table border="1" data-bbox="159 481 1168 1568"> <thead> <tr> <th data-bbox="159 481 663 548"><b>Health benefit to the baby</b></th> <th data-bbox="663 481 1168 548"><b>Explanation</b></th> </tr> </thead> <tbody> <tr> <td data-bbox="159 548 663 689"> <ul style="list-style-type: none"> <li>Breast milk contains antibodies/white cells/special proteins to help fight bacteria</li> </ul> </td> <td data-bbox="663 548 1168 689"> <ul style="list-style-type: none"> <li>which may help prevent allergies/eczema/respiratory problems</li> <li>may pass on immunity (from certain diseases to the baby.)</li> </ul> </td> </tr> <tr> <td data-bbox="159 689 663 795"> <ul style="list-style-type: none"> <li>Breast milk is easier for the baby to digest/absorb</li> </ul> </td> <td data-bbox="663 689 1168 795"> <ul style="list-style-type: none"> <li>so the baby is less liable to suffer from gastroenteritis/nappy rash/constipation/colic.</li> </ul> </td> </tr> <tr> <td data-bbox="159 795 663 869"> <ul style="list-style-type: none"> <li>Sucking from the breast requires energy</li> </ul> </td> <td data-bbox="663 795 1168 869"> <ul style="list-style-type: none"> <li>so there is less risk of the baby becoming overweight/obese.</li> </ul> </td> </tr> <tr> <td data-bbox="159 869 663 936"> <ul style="list-style-type: none"> <li>The baby only takes what it needs</li> </ul> </td> <td data-bbox="663 869 1168 936"> <ul style="list-style-type: none"> <li>so is therefore less likely to become overweight/obese.</li> </ul> </td> </tr> <tr> <td data-bbox="159 936 663 1041"> <ul style="list-style-type: none"> <li>There is little chance of the baby picking up gastric infections (stomach upsets)</li> </ul> </td> <td data-bbox="663 936 1168 1041"> <ul style="list-style-type: none"> <li>the milk is sterile and does not come into contact with the outside air.</li> </ul> </td> </tr> <tr> <td data-bbox="159 1041 663 1108"> <ul style="list-style-type: none"> <li>There are no bottles which need to be sterilised</li> </ul> </td> <td data-bbox="663 1041 1168 1108"> <ul style="list-style-type: none"> <li>so the risk of gastroenteritis is reduced.</li> </ul> </td> </tr> <tr> <th data-bbox="159 1108 663 1176"><b>Health benefit to the mother</b></th> <th data-bbox="663 1108 1168 1176"><b>Explanation</b></th> </tr> <tr> <td data-bbox="159 1176 663 1281"> <ul style="list-style-type: none"> <li>Women who breastfeed have a lower risk of developing (pre-menopausal) breast cancer</li> </ul> </td> <td data-bbox="663 1176 1168 1281"> <ul style="list-style-type: none"> <li>reduce the risk of ill health</li> <li>reduce stress to the family.</li> </ul> </td> </tr> <tr> <td data-bbox="159 1281 663 1422"> <ul style="list-style-type: none"> <li>Breastfeeding helps women to lose excess fat stores gained during pregnancy</li> </ul> </td> <td data-bbox="663 1281 1168 1422"> <ul style="list-style-type: none"> <li>so may 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diseases to the baby.)</li> </ul>	<ul style="list-style-type: none"> <li>Breast milk is easier for the baby to digest/absorb</li> </ul>	<ul style="list-style-type: none"> <li>so the baby is less liable to suffer from gastroenteritis/nappy rash/constipation/colic.</li> </ul>	<ul style="list-style-type: none"> <li>Sucking from the breast requires energy</li> </ul>	<ul style="list-style-type: none"> <li>so there is less risk of the baby becoming overweight/obese.</li> </ul>	<ul style="list-style-type: none"> <li>The baby only takes what it needs</li> </ul>	<ul style="list-style-type: none"> <li>so is therefore less likely to become overweight/obese.</li> </ul>	<ul style="list-style-type: none"> <li>There is little chance of the baby picking up gastric infections (stomach upsets)</li> </ul>	<ul style="list-style-type: none"> <li>the milk is sterile and does not come into contact with the outside air.</li> </ul>	<ul style="list-style-type: none"> <li>There are no bottles which need to be sterilised</li> </ul>	<ul style="list-style-type: none"> <li>so the risk of gastroenteritis is reduced.</li> </ul>	<b>Health benefit to the mother</b>	<b>Explanation</b>	<ul style="list-style-type: none"> <li>Women who breastfeed have a lower risk of developing (pre-menopausal) breast cancer</li> </ul>	<ul style="list-style-type: none"> <li>reduce the risk of ill health</li> <li>reduce stress to the family.</li> </ul>	<ul style="list-style-type: none"> <li>Breastfeeding helps women to lose excess fat stores gained during pregnancy</li> </ul>	<ul style="list-style-type: none"> <li>so may help to prevent obesity/aids weight loss</li> <li>so may help to reduce the risk of heart disease.</li> </ul>	<ul style="list-style-type: none"> <li>Breastfeeding may help to form a strong bond between the mother and the baby</li> </ul>	<ul style="list-style-type: none"> <li>so may help to prevent conditions like post natal depression</li> <li>may help baby to become emotionally secure.</li> 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<p><b>Question 2 (continued)</b></p> <p><b>(b) Two rules to follow when freezing food</b></p> <table border="1" data-bbox="156 472 1230 1666"> <thead> <tr> <th data-bbox="156 472 699 539">Rule</th> <th data-bbox="699 472 1230 539">Explanation</th> </tr> </thead> <tbody> <tr> <td data-bbox="156 539 699 680"> <ul style="list-style-type: none"> <li>Use suitable packaging materials to wrap the food</li> </ul> </td> <td data-bbox="699 539 1230 680"> <ul style="list-style-type: none"> <li>This will help to prevent damage to the food/may cause dehydration/ freezer burn</li> <li>Helps reduce spoilage of food</li> </ul> </td> </tr> <tr> <td data-bbox="156 680 699 748"> <ul style="list-style-type: none"> <li>Remove as much air as possible from the package before freezing</li> </ul> </td> <td data-bbox="699 680 1230 748"> <ul style="list-style-type: none"> <li>This will help to prevent oxidation/ damage of the food</li> </ul> </td> </tr> <tr> <td data-bbox="156 748 699 860"> <ul style="list-style-type: none"> <li>Do not place hot food in the freezer/ cool food before freezing</li> </ul> </td> <td data-bbox="699 748 1230 860"> <ul style="list-style-type: none"> <li>Placing hot food in the freezer will raise the temperature/may cause bacteria to start multiplying</li> </ul> </td> </tr> <tr> <td data-bbox="156 860 699 1099"> <ul style="list-style-type: none"> <li>Ensure the freezer is working below - 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<p><b>Question 2 (continued)</b></p> <p><b>(c) Evaluation of Starter Kit for Gemma</b></p> <p><b>Student Starter Kit</b></p> <ul style="list-style-type: none"> <li>• The student starter kit will be good for Gemma <b>as it contains a range of utensils/equipment</b> which she needs for her small kitchen/flat/so she can cook home-made meals <ul style="list-style-type: none"> <li>+ saves buying items separately</li> <li>+ saves time shopping for items</li> <li>+ may be good value for money</li> <li>+ can invite friends for a meal.</li> </ul> </li> <li>• The student starter set contains a storage set/chopping boards/measuring jug/silicone spatula and spoon/wok/knife block/non-stick pan/cutlery set which will be good as Gemma is a student and <b>may be on a budget</b> <ul style="list-style-type: none"> <li>+ saves money buying items separately.</li> </ul> </li> </ul> <p><b>Storage container set</b></p> <ul style="list-style-type: none"> <li>• Storage container set is good for Gemma <b>as she can store ingredients</b> for making home-made meals/soup/salads/stir fries <ul style="list-style-type: none"> <li>+ prevent waste</li> <li>+ helps keep food fresh</li> <li>+ prevents cross contamination.</li> </ul> </li> <li>• Storage container set will be useful for Gemma as she lives on her own and <b>may have left-over food</b> <ul style="list-style-type: none"> <li>+ may make enough food to last for more than one meal</li> <li>+ helps to keep food fresh/could be stored in the freezer</li> <li>+ prevents cross contamination</li> <li>+ prevents waste.</li> </ul> </li> <li>• There are 3 storage containers so she could <b>store separate/different/raw/cooked food</b> which is useful as she cooks home-made meals/soups/stir fries/salads <ul style="list-style-type: none"> <li>+ prevents cross contamination/food poisoning/spoilage</li> <li>+ she will be more organised</li> <li>+ she can defrost/reheat/microwave food quickly</li> <li>+ she can use the same container to reheat food in</li> <li>+ she can use containers when preparing food/storing food in the fridge</li> <li>+ she can freeze leftovers.</li> </ul> </li> <li>• Three containers in the set is useful for Gemma to prepare food/meals/soup <b>in advance</b> because she enjoys cooking/for friends/is a student <ul style="list-style-type: none"> <li>+ saves time/money</li> <li>+ helps her to be organised/store food in freezer</li> <li>+ she can spend more time entertaining</li> <li>+ can take food to college</li> <li>+ prevents waste.</li> </ul> </li> </ul>			

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<p><b>Question 2 (c) (continued)</b></p> <p><b>3 colour coded chopping boards</b></p> <ul style="list-style-type: none"> <li>• Colour coded chopping boards will be useful for Gemma as she likes to prepare home made meals/soup/stir fries/salads/cooks for friends <b>so helps prevent cross contamination/food poisoning</b> <ul style="list-style-type: none"> <li>+ so she can chop different things without having to wash boards</li> <li>+ so can use different boards for raw meat and vegetables.</li> </ul> </li> </ul> <p><b>Measuring jug</b></p> <ul style="list-style-type: none"> <li>• A measuring jug will be good for Gemma <b>as she will be more accurate</b> when preparing food for her friends/making meals/stir fries/soup <ul style="list-style-type: none"> <li>+ so will achieve better results</li> <li>+ so will prevent waste</li> <li>+ so she will get a good consistency</li> <li>+ a good result/better flavour/her friends will enjoy it.</li> </ul> </li> </ul> <p><b>Silicone spatula and spoon set</b></p> <ul style="list-style-type: none"> <li>• Silicone spatula and spoon set will be useful for Gemma <b>as she will need to stir</b> her soup, salads and stir fries/she will have utensils for her flat <ul style="list-style-type: none"> <li>+ these can be used for both hot and cold foods</li> <li>+ these will not melt in the hot food</li> <li>+ she will not have to buy separate utensils for hot and cold food</li> <li>+ to prevent food sticking</li> <li>+ silicone will not scratch the non-stick pans.</li> </ul> </li> </ul> <p><b>Wok</b></p> <ul style="list-style-type: none"> <li>• The wok would be good for Gemma as she enjoys making stir fries as a wok <b>will cook quickly/is designed for stir frying</b> <ul style="list-style-type: none"> <li>+ so she will not have to buy a separate wok</li> <li>+ so it would be easier to make stir fries</li> <li>+ so it will hold all the ingredients</li> <li>+ so may make less mess/is a deep sided pan.</li> </ul> </li> </ul> <p><b>Knife Block</b></p> <ul style="list-style-type: none"> <li>• The knife block will be good for Gemma because she enjoys making home-made foods/soup/stir fries/salads/cooks for her friends <b>as the ingredients require peeling/chopping</b> <ul style="list-style-type: none"> <li>+ so she will not have to buy separate knives</li> <li>+ it will save her money buying separately</li> <li>+ so she will be able to use the correct knife for the job</li> <li>+ she needs utensils.</li> </ul> </li> <li>• The knife block will be good for Gemma <b>as all the knives are stored safely</b> as she has a small kitchen/she needs knives for making home-made meals/salads/soup/stir fries <ul style="list-style-type: none"> <li>+ so she will be less likely to have an accident</li> <li>+ so she will know where to find them</li> <li>+ so it will make it tidier/keep the kitchen tidy</li> <li>+ she needs utensils.</li> </ul> </li> </ul>			

CREDIT LEVEL	E L E M E N T	C O	M A R K
<p><b>Question 2 (c) (continued)</b></p> <p><b>Non-stick pan</b></p> <ul style="list-style-type: none"> <li>• The non-stick pan will be good for Gemma as she likes to make soups/likes to cook for friends/she is a student <b>so this pan will be easier to clean</b> <ul style="list-style-type: none"> <li>+ so save time cleaning/will not need to soak the pan</li> <li>+ will be more hygienic</li> <li>+ so she will have more time to spend with her friends/study.</li> </ul> </li> </ul> <p><b>Cutlery set</b></p> <ul style="list-style-type: none"> <li>• The cutlery set will be good for Gemma as she makes home-made meals/invites friends for meals/is moving into a flat/she is a student <b>as she will need cutlery to eat/prepare food with</b> <ul style="list-style-type: none"> <li>+ so she will have enough for her friends who visit</li> <li>+ so she will not have to buy any separately/will save her money</li> <li>+ she needs utensils.</li> </ul> </li> </ul> <p><b>ONE MARK</b> for each of <b>four</b> evaluative statements describing the suitability of the kit to Gemma  + <b>ONE MARK</b> for each of <b>four</b> explanations identifying a consequence for Gemma.</p> <p><b>TOTAL EIGHT MARKS</b></p>	HI	4	8

CREDIT LEVEL	E L E M E N T	C O	M A R K
<p><b>Question 3</b></p> <p><b>(a) Two areas of essential household expenditure (other than food) where savings can be made</b></p> <p><b>Area of household expenditure – Clothing</b>  <b>How to make savings –</b></p> <ul style="list-style-type: none"> <li>• Buy clothing from second hand/charity shops/jumble sales/auction sites.</li> <li>• Shop around for bargains/cheaper alternatives/sales.</li> <li>• Hand down clothing to friends/family.</li> <li>• Make repairs to clothing eg change buttons/mend small tears instead of replacing items.</li> <li>• Swap clothes with friends.</li> <li>• Make your own/adapt clothes.</li> <li>• Shop at discount shops (or example).</li> </ul> <p><b>Area of household expenditure – Shelter/Housing/maintenance of shelter</b>  <b>How to make savings –</b></p> <ul style="list-style-type: none"> <li>• Move mortgage payments to a cheaper deal/downsize.</li> <li>• DIY on small maintenance jobs and decorating.</li> <li>• Buy basic/own brand materials for detergents/cleaning materials/paint etc.</li> <li>• Combine building and content insurance (with one company).</li> <li>• Use Internet/shop around for insurance deals.</li> </ul> <p><b>Area of household expenditure – Fuel/Electricity/Gas/Coal/Peat/Wood/Oil</b>  <b>How to make savings –</b></p> <ul style="list-style-type: none"> <li>• Use monthly payment schemes – there may be a discount for paying this way.</li> <li>• Move your account to a different supplier – who may have cheaper deals.</li> <li>• Pay by direct debit – there may be a discount.</li> <li>• Manage your account online as there may be a discount offered/Internet billing.</li> <li>• Get your different fuels (gas and electricity) from the same supplier as this may be cheaper.</li> <li>• Use energy saving equipment/materials to reduce bills (light bulbs, insulation, solar panels etc).</li> <li>• Turn off lights/appliances when not in use/don't leave on standby</li> <li>• Insulate the house/close curtains at night.</li> <li>• Turn thermostat down (by one degree).</li> <li>• Wash at low temperatures.</li> <li>• Hang clothes to dry rather than tumble dry.</li> <li>• Wear an extra layer of clothes.</li> </ul>			

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<p><b>Question 3 (a) (continued)</b></p> <p><b>Area of household expenditure – Transport</b></p> <p><b>How to make savings –</b></p> <ul style="list-style-type: none"> <li>• Walk or cycle to work.</li> <li>• Use public transport where possible.</li> <li>• Car share.</li> <li>• Book saver tickets/prepaid travel passes.</li> <li>• Use Internet/shop around for insurance deals.</li> </ul> <p><b>ONE MARK</b> for each of <b>two</b> areas of essential household expenditure.  <b>ONE MARK</b> for each related method of making savings.</p> <p><b>TOTAL FOUR MARKS</b></p>	KU	1	4

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<p><b>Question 3 (continued)</b></p> <p><b>(b)</b></p> <table border="1"> <thead> <tr> <th>Nutrient</th> <th>Function</th> <th>Rich food source</th> </tr> </thead> <tbody> <tr> <td>Vitamin B<sub>2</sub></td> <td> <ul style="list-style-type: none"> <li>Required for normal growth in children</li> <li>Required for release of energy from food/protein/carbohydrate/fat</li> <li>Required for repair of hair, nails and skin</li> </ul> </td> <td> <ul style="list-style-type: none"> <li>Breakfast cereals</li> <li>Milk</li> <li>Eggs</li> <li>Green vegetables</li> <li>Yeast</li> <li>Liver</li> <li>Kidney</li> <li>Meat</li> </ul> </td> </tr> <tr> <td>Folic Acid</td> <td> <ul style="list-style-type: none"> <li>Formation of red blood cells</li> <li>Prevention of neural tube defects/spina bifida</li> <li>Helps prevent anaemia</li> </ul> </td> <td> <ul style="list-style-type: none"> <li>Liver</li> <li>Kidney</li> <li>Red meat</li> <li>Whole grain cereals/bread</li> <li>Pulses</li> <li>Breakfast cereals (fortified)</li> <li>Green/dark leafy vegetables</li> <li>Spinach</li> <li>Broccoli</li> <li>Brussels sprouts</li> <li>Asparagus</li> <li>Bananas</li> <li>Sunflower seeds</li> </ul> </td> </tr> </tbody> </table> <p><b>ONE MARK</b> for <b>one</b> correct function of <b>each</b> nutrient.  <b>ONE MARK</b> for <b>one</b> correct rich food source of <b>each</b> nutrient.</p> <p><b>TOTAL FOUR MARKS</b></p>						Nutrient	Function	Rich food source	Vitamin B <sub>2</sub>	<ul style="list-style-type: none"> <li>Required for normal growth in children</li> <li>Required for release of energy from food/protein/carbohydrate/fat</li> <li>Required for repair of hair, nails and skin</li> </ul>	<ul style="list-style-type: none"> <li>Breakfast cereals</li> <li>Milk</li> <li>Eggs</li> <li>Green vegetables</li> <li>Yeast</li> <li>Liver</li> <li>Kidney</li> <li>Meat</li> </ul>	Folic Acid	<ul style="list-style-type: none"> <li>Formation of red blood cells</li> <li>Prevention of neural tube defects/spina bifida</li> <li>Helps prevent anaemia</li> </ul>	<ul style="list-style-type: none"> <li>Liver</li> <li>Kidney</li> <li>Red meat</li> <li>Whole grain cereals/bread</li> <li>Pulses</li> <li>Breakfast cereals (fortified)</li> <li>Green/dark leafy vegetables</li> <li>Spinach</li> <li>Broccoli</li> <li>Brussels sprouts</li> <li>Asparagus</li> <li>Bananas</li> <li>Sunflower seeds</li> </ul>	KU	1	4
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<p><b>(c) Definition of a balanced diet</b></p> <p>A balanced diet provides –</p> <ul style="list-style-type: none"> <li>The correct/essential/necessary nutrients/all the nutrients</li> <li>In the correct proportions/quantities of nutrients</li> <li>Nutrients to meet a persons/individuals needs.</li> </ul> <p><b>ONE MARK</b> for each of two explanations</p> <p><b>TOTAL TWO MARKS</b></p>						KU	1	2									



CREDIT LEVEL	E L E M E N T	C O	M A R K
<p><b>Question 3 (continued)</b></p> <p><b>(d) Evaluation of meal</b></p> <p><b>Energy</b>            DRV: Lunch is <b>low</b> in energy/is lower than the recommended amount/is less than one third of the daily requirements.</p> <p>Explanation:           <ul style="list-style-type: none"> <li>• Energy is required for physical activity/all body activity.</li> </ul> </p> <p>Consequence: Max is slightly overweight/leads a sedentary life/he drives a lorry/ spends his free time sitting in cafes/playing pool therefore this may help him to lose weight/be less at risk from obesity.            Max is a lorry driver and a low energy intake could cause tiredness/ lack of concentration.</p> <p><b>NSP</b>            DRV: There is <b>less</b> than the required amount of NSP for Max/the meal is low in NSP.</p> <p>Explanation:           <ul style="list-style-type: none"> <li>• NSP is required to help remove waste products/faeces from the body.</li> <li>• NSP helps mop up poisonous toxins found in waste products.</li> <li>• NSP slows down the digestive process so we feel fuller for longer.</li> <li>• NSP can help prevent constipation/bowel disease/diverticular disease.</li> </ul> </p> <p>Consequence: Max has a very sedentary lifestyle/lacks exercise and reduced intake of NSP could lead to constipation/bowel cancer/diverticulitis.            Max is slightly overweight already/lack of exercise and reduced intake of NSP could mean that he may snack on fatty/sugary foods and become obese.</p> <p><b>Protein</b>            DRV: Lunch is <b>high</b>/slightly high in protein/is higher than the recommended amount/of protein for Max.</p> <p>Explanation:           <ul style="list-style-type: none"> <li>• Protein is required for <u>growth, repair and maintenance</u> of all body cells.</li> <li>• Any excess protein can be broken down and used as a secondary source of energy.</li> </ul> </p> <p>Consequence: As the lunch is low in energy, the excess protein will make up for this therefore he won't be too tired for driving.            Too much protein may be broken down and stored as energy and as Max is slightly overweight this may be a problem/increase his weight.            If Max injures himself in an accident (accident must relate to case study) the excess protein will help him to repair his injuries.            Although Max is 34 and is no longer growing there is sufficient protein for maintenance of all cells/maintenance of cells won't be affected.</p>			

CREDIT LEVEL	E L E M E N T	C O	M A R K
<p><b>Question 3 (d) (continued)</b></p> <p><b>Vitamin A</b>            DRV: Lunch is <b>low</b> in vitamin A/is lower than the recommended amount of vitamin A for Max.</p> <p>Explanation: Vitamin A</p> <ul style="list-style-type: none"> <li>• assists with good vision – particularly vision in dim light/makes visual purple which enables us to see in dim light</li> <li>• required to keep the mucous membranes (in nose/throat/digestive tract) moist and free from infections</li> <li>• is an antioxidant vitamin/part of the ace group to help reduce the risk of heart disease/cancer.</li> </ul> <p>Consequence: As Max is a long distance lorry driver, he may be driving a lot at night/ in the dark and this may make his vision less good.            Max is much more at risk of infections to nose and throat as he does not get very much fresh air in his job as a lorry driver.            Lack of vitamin A may mean he is less likely to be protected from cancer/heart disease in later life.</p> <p><b>Iron</b>            DRV: The meal is <b>low</b> in iron/has less than the required amount of iron for Max.</p> <p>Explanation:</p> <ul style="list-style-type: none"> <li>• Iron is required by the body to make haemoglobin/red blood cells (which carry oxygen around the body).</li> <li>• Iron is required to prevent anaemia.</li> </ul> <p>Consequence: Max may become anaemic and so too tired to drive/fall asleep at the wheel/lack energy to play pool/be too lethargic to drive/play pool.</p> <p><b>Sodium</b>            DRV: The meal has <b>too much</b> sodium/has more/slightly more than the recommended amount of sodium for Max.</p> <p>Explanation:</p> <ul style="list-style-type: none"> <li>• Sodium is required to maintain the correct balance of fluids in the body.</li> <li>• Sodium is required for correct muscle activity (prevents cramps).</li> <li>• Sodium is required for correct nerve activity.</li> </ul> <p>Consequence: Max has a history of high blood pressure in the family and too much sodium in his diet may cause him to develop this condition/ hypertension/stroke.</p> <p><b>ONE MARK</b> for each of <b>four</b> points explaining how the meal meets/does not meet the DRV.  <b>ONE MARK</b> for each of <b>four</b> explanations relating to the function of the nutrient/NSP/energy.  <b>ONE MARK</b> for each of <b>four</b> points explaining the consequences to Max of having too much/not enough of the nutrient/NSP/Energy.</p> <p><b>TOTAL TWELVE MARKS</b></p>	HI	4	12

CREDIT LEVEL	E L E M E N T	C O	M A R K
<p><b>Question 4</b></p> <p><b>(a) (i) Choice of jacket for Michael – A</b></p> <p><b>ONE MARK</b></p> <p><b>(ii) Four reasons of choice from:</b></p> <p><b>Hood</b></p> <ul style="list-style-type: none"> <li>• The hood is good for Michael as he will be walking to and from school/plays football (with friends) <ul style="list-style-type: none"> <li>+ so will keep him warm</li> <li>+ so will keep his head warm on cold days</li> <li>+ so will keep him dry on wet days</li> <li>+ so he will be more comfortable</li> <li>+ he will be wearing the jacket in winter</li> <li>+ will help protect his head.</li> </ul> </li> <li>• The hood is good as Michael needs a warm jacket/jacket needs to last all year <ul style="list-style-type: none"> <li>+ so will keep his head warm on cold days</li> <li>+ so will help to keep him dry on wet days</li> <li>+ so he will be more comfortable</li> <li>+ he will be wearing the jacket in winter.</li> </ul> </li> </ul> <p><b>Detachable fleece insert</b></p> <ul style="list-style-type: none"> <li>• Detachable fleece insert is good as Michael will be wearing the jacket on his way to and from school/to play football <ul style="list-style-type: none"> <li>+ the weather might be hot</li> <li>+ so he can remove it if he is too hot</li> <li>+ so he will be more comfortable</li> <li>+ so the jacket will be lighter in weight</li> <li>+ so it will keep him warm if it is cold.</li> </ul> </li> <li>• Detachable fleece insert is good as he needs a warm jacket/jacket needs to last all year <ul style="list-style-type: none"> <li>+ this will keep him warm in cold weather</li> <li>+ it may be warmer in summer/cooler in winter.</li> </ul> </li> </ul> <p><b>Padding on elbow area</b></p> <ul style="list-style-type: none"> <li>• Padding on elbow area is good as Michael plays football at break time <ul style="list-style-type: none"> <li>+ may fall over</li> <li>+ so will protect his elbows</li> <li>+ so the jacket will last for longer</li> <li>+ so will help to prevent him being hurt</li> <li>+ so will be less liable to tear.</li> </ul> </li> </ul>	<b>HI</b>	<b>4</b>	<b>1</b>

CREDIT LEVEL	E L E M E N T	C O	M A R K
<p><b>Question 4 (a) (ii) (continued)</b></p> <p><b>Zipped pockets</b></p> <ul style="list-style-type: none"> <li>• The zipped pockets will be good for Michael as he buys his lunch at school <ul style="list-style-type: none"> <li>+ money will be safe</li> <li>+ money will not fall out</li> <li>+ so he won't lose his money.</li> </ul> </li> <li>• The zipped pockets will be good for Michael as he plays football at break <ul style="list-style-type: none"> <li>+ so nothing will fall out</li> <li>+ so he will not lose his lunch money</li> <li>+ so his belongings will be safe.</li> </ul> </li> <li>• The zipped pockets will be good as Michael walks to and from school <ul style="list-style-type: none"> <li>+ it will prevent him from losing his belongings</li> <li>+ it will keep his money safe.</li> </ul> </li> </ul> <p><b>Storm flap over zip</b></p> <ul style="list-style-type: none"> <li>• Storm flap over zip will be good for Michael as he walks to and from school <ul style="list-style-type: none"> <li>+ so will help to keep him warm</li> <li>+ it might be a windy day and this will keep the wind out</li> <li>+ so he will be more comfortable.</li> </ul> </li> <li>• Storm flap over zip will be good as Michael needs a warm jacket <ul style="list-style-type: none"> <li>+ this will help to keep cool wind out.</li> </ul> </li> </ul> <p><b>Reflective strips on front and back</b></p> <ul style="list-style-type: none"> <li>• The reflective strips will be good as Michael walks to and from school/jacket needs to last all year <ul style="list-style-type: none"> <li>+ it may be dark in the winter mornings</li> <li>+ he may be walking close to roads in the winter</li> <li>+ it will make him more visible (to cars).</li> </ul> </li> </ul> <p><b>Water repellent</b></p> <ul style="list-style-type: none"> <li>• Water repellent is good as Michael will be wearing the jacket on his way to and from school/whilst playing football/jacket needs to last all year <ul style="list-style-type: none"> <li>+ it might be raining</li> <li>+ so he will not get wet</li> <li>+ so his clothes will stay dry</li> <li>+ so he will be more comfortable.</li> </ul> </li> </ul> <p><b>Absorbent fleece</b></p> <ul style="list-style-type: none"> <li>• Absorbent fleece is good as Michael plays football at breaktime/walks to school/jacket should last all year <ul style="list-style-type: none"> <li>+ absorbs perspiration</li> <li>+ helps keep skin dry</li> <li>+ more comfortable.</li> </ul> </li> </ul>			

CREDIT LEVEL	E L E M E N T	C O	M A R K
<p><b>Question 4 (a) (ii) (continued)</b></p> <p><b>Durability</b></p> <ul style="list-style-type: none"> <li>• This jacket is the most durable/has the best rating/three stars/high for durability and he wants the jacket to last all year <ul style="list-style-type: none"> <li>+ so is less likely to tear when playing football</li> <li>+ he may fall over and tear jacket</li> <li>+ saves money buying a new one.</li> </ul> </li> <li>• This jacket is the most durable/has the best rating/three stars/high for durability and he will be playing football <ul style="list-style-type: none"> <li>+ so it is less likely to tear</li> <li>+ he may fall over and tear jacket</li> <li>+ it will last for longer.</li> </ul> </li> <li>• This jacket is the most durable/has the best rating/three stars/high for durability and he will be wearing the jacket in the playground <ul style="list-style-type: none"> <li>+ so it is less likely to tear</li> <li>+ he may fall over and tear jacket</li> <li>+ it will last for longer.</li> </ul> </li> </ul> <p><b>Care</b></p> <p><b>Machine washable at 30°C/Tumble Dry/Do not iron</b></p> <ul style="list-style-type: none"> <li>• Machine washable at 30°C is good as Michael will be playing football at break times <ul style="list-style-type: none"> <li>+ may get dirty</li> <li>+ so the jacket will be cleaned easily</li> <li>+ so the jacket will be able to be cleaned for the next day</li> <li>+ low temperature is environmentally friendly.</li> </ul> </li> <li>• Jacket can be tumble dried which is good as he plays football at break <ul style="list-style-type: none"> <li>+ so the jacket can be dry for the next day</li> <li>+ so the jacket can be ready for use again quickly.</li> </ul> </li> <li>• Do not iron is good as he plays football at break <ul style="list-style-type: none"> <li>+ so it will be ready quickly for the next day</li> <li>+ saves time.</li> </ul> </li> </ul> <p><b>ONE MARK</b> for each of <b>four</b> answers linking the jacket to the case study  + <b>ONE MARK</b> for each of <b>four</b> explanations related to the needs of Michael.</p> <p><u>Consequential marking</u>  If the candidate has chosen the <b>wrong jacket</b> (B or C), then markers should use their professional judgement and award marks as follows:</p> <p><b>ONE MARK</b> for each of <b>four</b> points linking the relevant information to the case study.  <b>ONE MARK</b> for each of <b>four</b> explanations relating to the needs of Michael.</p> <p><b>TOTAL EIGHT MARKS</b></p>	HI	4	8
<p><b>(iii) Choice of jacket for Drew – C</b></p> <p><b>TOTAL ONE MARK</b></p>	HI	3	1

CREDIT LEVEL	E L E M E N T	C O	M A R K
<p><b>Question 4 (continued)</b></p> <p><b>(b) Reasons why some people choose to become vegetarian</b></p> <p><b>Reasons for choice from:</b></p> <p><b>Reason – Religion</b>  <b>Explanation</b></p> <ul style="list-style-type: none"> <li>Some religions have strict rules about the type of food and its method of preparation that can and cannot be eaten.</li> </ul> <p><b>Reason – Moral Issues/Animal Welfare/Rights</b>  <b>Explanation</b></p> <ul style="list-style-type: none"> <li>Some people believe that it is wrong to kill animals for food.</li> <li>Some people do not agree with the way in which animals are reared/killed.</li> </ul> <p><b>Reason – Environmental Issues</b>  <b>Explanation</b></p> <ul style="list-style-type: none"> <li>Some people believe that rearing animals for food is an expensive way to produce food and is wasteful of resources.</li> <li>People may feel that meat production is expensive compared with cereal and other crops and that it is wasteful in resources and pollutes the environment.</li> </ul> <p><b>Reason – Health/Diet</b>  <b>Explanation</b></p> <ul style="list-style-type: none"> <li>Some people may choose to give up meat for health related reasons eg the need to reduce saturated fat intake.</li> <li>Some people may choose to give up meat because of current health scares (eg BSE/ Bird flu).</li> </ul> <p><b>Reason – Taste/Texture</b>  <b>Explanation</b></p> <ul style="list-style-type: none"> <li>Some people choose not to eat meat as they do not like the taste and/or texture.</li> </ul> <p><b>Reason – Role Models/Media/TV</b>  <b>Explanation</b></p> <ul style="list-style-type: none"> <li>Some people may want to copy the ideas of their favourite celebrity/person they admire.</li> <li>Media/TV may show animals in poor conditions.</li> </ul> <p><b>Reason – Peer Pressure/Parental influence</b>  <b>Explanation</b></p> <ul style="list-style-type: none"> <li>Some people may become vegetarian as a result of pressure from their friends/parents or may decide to copy their friends/parents.</li> </ul> <p><b>ONE MARK</b> for each of <b>three</b> reasons for becoming a vegetarian.  <b>ONE MARK</b> for each of <b>three</b> explanations.</p> <p><b>TOTAL SIX MARKS</b></p>	<p>KU</p>	<p>2</p>	<p>6</p>

CREDIT LEVEL	E L E M E N T	C O	M A R K
<p><b>Question 4 (continued)</b></p> <p><b>(c) Advantages of living in Sheltered Housing</b></p> <ul style="list-style-type: none"> <li>• There is a warden on site – usually 24 hours a day – to give help or assistance if necessary.</li> <li>• There may be lots of opportunities for social contact as there is often a lounge for social activities.</li> <li>• Sheltered housing is a very secure place to live as there are entry systems and intercoms to control who has access.</li> <li>• Parking spaces may be available for residents who have cars/visitors.</li> <li>• There are facilities for elderly people with disabilities eg (bathrooms/toilets).</li> <li>• If there is more than one floor there will be lift access.</li> <li>• Laundry facilities may be available on site if there are none in the flats and so the residents will not have to visit launderettes.</li> <li>• There may be a guest room which can be booked for visitors to stay in.</li> <li>• There may be visiting community health services eg chiropodists and community nurses.</li> <li>• No maintenance responsibilities.</li> <li>• They can maintain independence.</li> <li>• Relatives don't have to worry about elderly person living alone.</li> </ul> <p><b>ONE MARK</b> for each of <b>two</b> detailed explanations.</p> <p><b>TOTAL TWO MARKS</b></p>	<b>KU</b>	<b>1</b>	<b>2</b>
<p><b>(d) Rules to prevent accidental poisoning in the home</b></p> <ul style="list-style-type: none"> <li>• Lock all medicines in a cupboard.</li> <li>• Keep all medicines in a high cupboard which children cannot access.</li> <li>• Do not keep detergent/paint stripper/weed killer (any correct poisonous fluid) in a lemonade/juice bottle.</li> <li>• Keep kitchen detergents/washing powder/alcohol in a locked cupboard/away from food.</li> <li>• Fit child locks on all kitchen/bathroom cupboards.</li> <li>• Label all poisonous substances.</li> </ul> <p><b>ONE MARK</b> for each of <b>two</b> correct rules.</p> <p><b>TOTAL TWO MARKS</b></p>	<b>KU</b>	<b>1</b>	<b>2</b>

**Standard Grade Home Economics  
Coverage of Course Objectives**

**Year: 2009**

**Paper: Credit**

Question		Knowledge and Understanding		Marks	Handling Information		Marks
		CO1	CO2		CO3	CO4	
<b>1</b>	a		6	<b>10</b>			<b>10</b>
	b	2					
	c	2					
	d(i)					1	
	d(ii)					8	
	d(iii)					1	
<b>2</b>	a		6	<b>10</b>			<b>8</b>
	b	4					
	c					8	
<b>3</b>	a	4		<b>10</b>			<b>12</b>
	b	4					
	c	2					
	d					12	
<b>4</b>	a(i)			<b>10</b>		1	<b>10</b>
	a(ii)					8	
	a(iii)					1	
	b		6				
	c	2					
	d	2					
<b>Totals</b>		<b>22</b>	<b>18</b>	<b>40</b>	<b>2</b>	<b>38</b>	<b>40</b>



**Standard Grade Home Economics  
Coverage of Essential Knowledge in Knowledge and Understanding Element**

**Year: 2009**

**Paper: Credit**

<b>Question</b>		<b>Indicate Marks Available for each Sub-Question</b>							
		<b>a</b>	<b>b</b>	<b>c</b>	<b>d</b>	<b>e</b>	<b>f</b>	<b>g</b>	<b>h</b>
1	a						6		
	b							2	
	c							2	
2	a		6						
	b				4				
3	a								4
	b	4							
	c	2							
4	b			6					
	c							2	
	d					2			
<b>Totals</b>		<b>6</b>	<b>6</b>	<b>6</b>	<b>4</b>	<b>2</b>	<b>6</b>	<b>6</b>	<b>4</b>

## Bibliography

Question	Title	Author/Publisher	Information
1(a)	<a href="http://www.kenwoodworld.com">www.kenwoodworld.com</a>	Website	Kenwood Chef Food mixer
	<a href="http://www.argos.co.uk">www.argos.co.uk</a>	Website	
1(b)	<a href="http://www.tradingstandards.gov.uk">www.tradingstandards.gov.uk</a>	Website	Role of Trading Standards Officers
1(c)	Standard Grade Course Notes	McGregor/ Leckie & Leckie	Labels
2(a)	<a href="http://www.scotland.gov.uk">www.scotland.gov.uk</a>	Website	Scottish Diet Action Plan
	Standard Grade Course Notes	McGregor/ Leckie & Leckie	
2(b)	Examining Food and Nutrition	J Ridgewell	Food storage/ Freezing
	Food and Nutrition	A Tull	
3(a)	Standard Grade Course Notes	McGregor/ Leckie & Leckie	Management of expenditure
3(b)	Standard Grade Course Notes	McGregor/ Leckie & Leckie	Functions and Sources of Nutrients
	Manual of Nutrition 10 <sup>th</sup> Edition	HMSO	
3(c)	Food and Nutrition	A Tull	Balanced Diet
4(b)	Standard Grade Course Notes	McGregor/ Leckie & Leckie	Reasons people become vegetarian
	Food and Nutrition	A Tull	
4(c)	<a href="http://www.helptheaged.co.uk">www.helptheaged.co.uk</a>	Website	Sheltered Housing
4(d)	<a href="http://www.rospa.com">www.rospa.com</a>	Website	Accidents in the Home
	<a href="http://www.rsc.org">www.rsc.org</a>	Website	Definition of poisons

[END OF MARKING INSTRUCTIONS]