EXAMINATIONS COUNCIL OF ESWATINI
Junior Certificate Examination

CANDIDATE NAME								
CENTRE NUMBER					CANDIDATE NUMBER			

CONSUMER SCIENCE **540/02**
Paper 2 **October / November 2025**
2 hours

Candidates answer on the Question Paper.
No additional materials are required.

READ THESE INSTRUCTIONS FIRST

Write your name, centre number and candidate number on all the work you hand in.
Write in **blue** or **black** pen.

You may use an HB pencil for any diagrams.
Do **not** use staples, paper clips, highlighters, glue or correction fluid.

Do **not** open this Question Paper until you are told to do so.
This Question Paper contains **TWO SECTIONS**, **A** and **B**.
Answer **All** Questions from each section

SECTION A - HOME MANAGEMENT
SECTION B - NUTRITION AND FOOD PREPARATION

For Examiner's Use	
SECTION A	
SECTION B	
Total Marks	

This document consists of **9** printed pages and **3** blank pages.

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For Examiner's Use

SECTION A - Home Management.

This Section consists of **One** Structured Question

QUESTION 1

A. List **two** glassware items that can be used in the kitchen.

(i) .....

(ii) ..... [2]

B. Give the name best described by the following statements.

(i) Waste material that is useless.

..... [1]

(ii) Using waste material to make useful items.

..... [1]

C. State **one** way of controlling each of the following household pests.

(i) Moths

..... [1]

(ii) Bedbugs

..... [1]

D. Give **one** suitable way of disposing the following items.

(i) Water from the sink

..... [1]

(ii) Stale food

..... [1]

E. Explain **two** unfavourable conditions for cleaning windows.

(i) .....

.....

(ii) .....

..... [4]

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F. Match the stained kitchen equipment in A with the method of cleaning in B using arrows. An example has been given.

A	B
Stained tinware	Hot water, vinegar and salt.
Stained enamelware	Boil in water with vinegar.
Stained plasticware	Soak in hot water with soap powder for 20 minutes.
Stained glassware	Use diluted household bleach.
Stained steelware	Boil in weak solution of washing soda.

[4]

G. Give **two** advantages and **two** disadvantages of a gas stove.

Advantages

(i) .....

(ii) ..... [2]

Disadvantages

(i) .....

(ii) ..... [2]

H. Discuss the process of cleaning a cast iron pot used for cooking porridge.

.....

.....

.....

.....

.....

.....

..... [5]

[Total marks: 25]

For Examiner's Use

SECTION B – Nutrition and Food Preparation

This section consists of **three** questions of 25 marks each

Answer **all** questions

QUESTION 2

A. Define the following terms:

(i) Starvation

.....

..... [1]

(ii) Meal pattern

.....

..... [1]

B. The table below indicates the nutrients required for different family members. Complete the table by stating the reasons why these nutrients are required. An example has been done for you.

Family Members	Nutrient required	Reason
Toddler	**Calcium**	**For strong bones and teeth**
(i) Invalid	Complete protein	
(ii) Teenage girl	Iron	
(iii) Manual worker	Sodium	

[3]

C. Give **three** preservatives added when preserving food by bottling.

(i) .....

(ii) .....

(iii) ..... [3]

D. Explain how food is preserved using the following methods.

(i) Freezing

.....

..... [2]

(ii) Drying

.....

..... [2]

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E. State **three** reasons for large holes in yeast bread.

(i) .....

(ii) .....

(iii) ..... [3]

F. Give **two** reasons why is it important to coat food before frying.

(i) .....

.....

(ii) .....

..... [2]

G. Give **four** advantages of stewing.

(i) .....

.....

(ii) .....

.....

(iii) .....

.....

(iv) .....

..... [4]

H. Outline the method of making a sponge cake.

.....

.....

.....

.....

.....

..... [4]

[Total marks: 25]

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[Turn over

QUESTION 3

A. Define the following terms:

(i) Deficiency disorder

.....

..... [1]

(ii) Steaming

.....

..... [1]

B. Give **two** classes of carbohydrates.

(i) .....

(ii) ..... [2]

C. State a reason why sick people need food containing each of the following:

(i) Vitamin C

.....

..... [1]

(ii) Plenty of fluids

.....

..... [1]

D. Explain **two** points to be considered when planning meals for a manual worker.

(i) .....

.....

(ii) .....

..... [4]

E. Name **thre**e parts of a cereal grain.

(i) .....

(ii) .....

(iii) ..... [3]

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F. Name the **three** rules to be followed when preparing salads.

(i) .....

(ii) .....

(iii) ..... [3]

G. Describe **two** methods of testing the freshness of an egg.

(i) Weight test

.....

..... [2]

(ii) Brine solution

.....

..... [2]

H. Describe the method of making a pouring batter.

.....

.....

.....

.....

.....

..... [5]

[Total marks: 25]

QUESTION 4

A. Define the following terms:

(i) Batter

.....

..... [1]

(ii) Sauce

.....

..... [1]

B. Name **two** vitamins which are provided by animal fats.

(i) .....

(ii) ..... [2]

C. State **two** rules to be followed when planning meals for a convalescent.

(i) .....

(ii) ..... [2]

D. List **three** basic items for setting tables.

(i) .....

(ii) .....

(iii) ..... [3]

E. State **two** pieces of information found on the label of a preserve.

(i) .....

(ii) ..... [2]

F. Complete the following table by giving equivalents of the following measures:

HOMELY MEASURES	METRIC MEASURES
2 Dessert spoons vanilla essence	
3 Cups warm milk	
2 Cups Flour	

[3]

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G. State **one** reason for each of the following faults in pastry making.

(i) Tough and hard pastry

.....

..... [1]

(ii) Blistered pastry

.....

..... [1]

H. Explain **two** points on the storage of liquid milk at home.

(i) .....

.....

(ii) .....

..... [4]

I. Outline the steps to follow when making a cake using the melting method.

.....

.....

.....

.....

.....

..... [5]

[Total marks: 25]

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