

HOME MANAGEMENT

Paper 6075/01

Written

General comments

There were very few candidates for this assessment and, therefore, the comments made have to be seen in that context.

The questions which the candidates seemed to find difficult were **1** and **3**. Both of these were in **Section A**. Candidates tackled all of the questions in **Section B** confidently. I do not think this affected the overall difficulty of the paper compared with previous years.

Overall the candidates performed satisfactorily and in some cases, very well, scoring good marks. Most of the scripts had questions which scored highly, but candidates were often let down in their final total by one or two poor responses. Candidates scored higher in **Section B**.

Section A

Question 1

- (a) Some candidates did not answer this in sufficient detail. They tended to concentrate on the nutritional aspect of planning meals and, therefore, did not score highly. There are lots of points which could have been included, such as colour, flavour, texture, special diets, culture, money available, occupation, climate etc.
- (b) Very muddled when table setting was described, although some scripts included a diagram, which scored well.
- (c) The descriptions for this question were satisfactory.

Question 3

Overall this question was not well answered. Candidates could not give four reasons for preserving food or list three methods of preservation.

The requirement to describe of a method of preserving a named food was poorly understood and, therefore, candidates found this question very difficult to answer.

Question 4

- (a) Responses to this part of the question were variable, in that there were candidates who understood the terms of buying and renting, but there were scripts which contained muddled responses. Some contained only disadvantages. Candidates must be reminded to read the questions carefully.
- (b) This question provided satisfactory responses.
- (c) Again, this part of the question was answered satisfactorily.

Question 5

No real problems with this question. The candidates usually managed to score reasonably well in at least three parts of this question. Those who did not score well did not answer in sufficient detail.

Section B

Question 6

- (a) Very good answers in this part of the question. Candidates took note of the mark allocation and usually included the relevant number of points.
- (b) There were satisfactory responses given to this question.
- (c) On the whole this question was well answered. Those who did not attain full marks in this part had not looked at the mark allocation and thus did not include sufficient points.

Question 8

- (a) This question was well answered. Candidates usually gained full marks in this part of the question by meeting the requirements - two advantages and two disadvantages.
- (b) Some scripts only gave one method of sterilising.
- (c) Where the candidates did not score well it was due to lack of detail. The candidates needed to describe fully the method of preparing a bottle-feed. If they had taken note of the mark allocation they would have realised that to give only a brief explanation was insufficient.
- (d) Some candidates gave advice on feeding a toddler rather than weaning and lost marks for this.

Question 9

- (a) Again marks were lost due to not taking note of the mark allocation. Eight marks had been allocated to this part of the question, one mark for each named ailment, which meant three symptoms had to be included for each illness. Some candidates had not realised this and so did not include enough information.
- (b) The answers to this question were satisfactory.
- (c) Very well answered on the whole. Candidates tended to answer in depth.
- (d) The least successful part of this question. Very muddled answers with a lack of detail.

Question 10

- (a) This was the least successful part of this question. Most only mentioned two or three points and so lost marks. If candidates had thought about what made books attractive to them when younger or to any children they knew, then they might have been able to answer more fully.
- (b) This part of the question was well answered.
- (c) On the whole this was well answered although, again, if the mark allocation had been noted, then better scores could have been achieved by some candidates.

There was certainly differentiation within questions in the papers and candidates had written fully in most cases, using the time efficiently. Taking note of the mark allocation for each question is an area which candidates need to improve upon, as well as planning their answers more thoroughly, so that they do not waste time including irrelevant information.

HOME MANAGEMENT

Paper 6075/02

Practical

General comments

The work presented by candidates was generally of a good standard. The work had been well assessed and the annotation assisted in the moderation of the work. It would be helpful however if Centres would label the work clearly to show which test each candidate had chosen to answer.

Comments on specific questions

(a) Dishes Chosen

Many candidates answered the questions well and chose dishes which were appropriate. A few candidates however did not choose the most suitable dishes to answer the question. Dishes chosen for packed meals (**Question A1**) should be suitable for packing and carrying and should keep well in hot weather. Dishes chosen for children (**Question B1**) should contain very good supplies of calcium and Vitamin D for growing bones.

Only the names of the dishes chosen together with the ingredients required should be written in this section. Methods of cooking are not required here, these are more appropriate in the Order of Work section. Candidates should show variety in their choice of dishes and ingredients, so that foods are not used repetitively in the test. A variety of skills and cooking methods should also be shown and the work plan should adequately fill the time allowed for the test.

(b) Laundry Work/Cleaning

Laundry items and equipment for cleaning were listed clearly with the necessary tools and cleaning materials. This was usually started early in the test and completed well.

(c) Household Cleaning/Table Arrangement

Items required for cleaning were listed well and this work was completed satisfactorily.

(d) Order of Work and Method

Most candidates organised their time plans in a logical sequence. Candidates should give brief cooking methods here, with the names of methods where possible, e.g. creaming, blending, etc. Cooking times and oven temperatures should be given for all cooked items but some candidates failed to include these. In the order of work, times should also be shown for washing up and serving the final dishes.

(e) Shopping List

Detailed and accurate shopping lists were usually given.

(f) Special Equipment

Candidates made detailed lists of tools and equipment in this section.