



*Let the mind manage the body
Que l'esprit gère le corps*

**MAURITIUS
EXAMINATIONS
SYNDICATE**

**NCE 2024
TECHNOLOGY STUDIES
(N550)**

FOOD AND TEXTILES STUDIES

EXAMINERS' REPORT

Introduction

A fourth cohort of students participated in the National Certificate of Education (NCE) Examination in 2024. Candidate performance in this year's examination was satisfactory, with nearly 88% of candidates scoring at least Grade 5.

In the context of Technology Studies, the NCE examination assesses both **Design and Technology** and **Food and Textiles Studies**.

Food and Textiles Studies (FTS) focusses on equipping students with essential life skills through three core areas:

- **Nutrition and Health,**
- **Self and Family Awareness**
- **Textile Technology**

It provides the lower secondary learners, regardless of gender, with valuable knowledge, practical skills and positive attitudes to help them navigate the demands of everyday life in a changing society.

The assessment is designed to evaluate learners' achievements at Grade 9 level, with emphasis placed on **Knowledge and Understanding (25%)**, **Application Skills (20%)**, and **Analysis and Evaluation (5%)**. Through this assessment, learners demonstrate their grasp of fundamental concepts and their ability to apply them in real-life contexts related to food, nutrition, health and textiles.

The 2024 NCE Component 2: Food and Textiles Studies question paper comprised 9 questions:

- 2 questions assessed knowledge and understanding of Food and Nutrients (Question 1, through Multiple Choice Questions and Question 5 through Matching items)
- 3 questions assessed skills, knowledge and understanding of Textiles and technological uses at home (Questions 2 through True/False items, Question 3 through matching items and Question 5 through fill-in-the blanks items)
- 4 questions in Section B assessed knowledge, application of skills and evaluation in Food and Textiles studies (Questions 6, 7, 8 and 9)

Key messages

To enhance performance, candidates should:

- read the questions carefully.
- read, understand the key words and follow the instructions given in the questions before attempting them.
- write detailed responses when required, not one-word answers or short phrases. The number of marks should indicate the number of elements found in an answer.
- revise their answers, checking spelling and grammar.
- answer in English.

General Comments

A sound knowledge of the syllabus was demonstrated and many candidates were able to attempt all questions set.

Candidates are advised to read and understand every question or part of question set. For example, if the question requests a candidate to *'circle the correct answer'* as in the example provided in the question paper, candidates should follow the instructions properly.

Technical terms related to the subject should be used as far as possible when attempting the questions. It is also advised that candidates stand guided to identify key words from the questions set to help them in attempting those successfully.

In general, candidates responded well to the questions in Section A of the question paper. Section B assessing higher-order skills posed some challenges for some candidates.

Handwriting, overall, was neat and legible. It was encouraging to find a greater number of candidates answering the questions in English instead of French or Kreol Morisien.

Specific Comments

SECTION A

Specific Comments

Question 1 (Multiple Choice Question)

Overall, this question was mostly well-attempted by the candidates. It consisted of 5 items assessing factual knowledge about functions and deficiency of nutrients in the body. The item that was considered to be the most challenging one was item (d).

- *Item (a)*: Well-performed by many candidates who selected option C (Vitamin C) as needed to protect the body from infections.
- *Item (b)*: Most candidates correctly identified answer A (for healthy bones) with regards to why calcium is needed in the human body.
- *Item (c)*: Candidates correctly demonstrated their knowledge of a good source of iron by choosing option B (Liver).
- However, for *item (d)*, many candidates wrongly stated option B (protein) instead of option C (sodium) as required to avoid muscle cramps. This was possibly caused by their confusion between muscle cramps and muscle building.
- *Item (e)*: This item was well-answered by many candidates who identified option B (Diabetes) as a Non-Communicable Disease (NCD).

Question 2 (True/False items)

- Many candidates correctly attempted this question by correctly putting a tick in the spaces provided.
- However, some candidates ticked in between the given lines which should be discouraged as it may lead to the loss of marks.
- Candidates need to be reminded of the fact that they are not awarded marks when they subject the Examiners to doubt.

Item a: True. Many candidates showed their knowledge that tablecloths are made from woven fabrics.

Item b: False. Most candidates knew that the statement that selvedge of a fabric fray was wrong.

Item c: True. Loop stitches are used to neaten seams was well answered by many candidates.

Item d: False. Candidates were right in stating that the statement is false as sugar is **NOT** used in the tie and die process.

Item e: True. Candidates correctly identified the idea that Vitamin B is a water-soluble vitamin.

Item f: False. Performance was poor for this item. The term '**meals**' was generally misunderstood by many candidates who wrongly assumed that the terms 'meals' and 'diet' were co-related.

Question 3 (Matching items)

This question having the objective of recalling knowledge and application skills in textiles studies was well-done by most candidates who drew straight lines to match the symbols or pictures to their corresponding terms.

Picture 1	Steam iron (Given as example)
Picture 2	Quilting (on oven gloves)
Picture 3	Open Seam
Picture 4	Knitting
Picture 5	Symbol for straight grain
Picture 6	Use chloring bleach

Nevertheless, some candidates found the following items challenging:

- Picture 2 (Quilting) was wrongly matched to ***knitting*** or ***patchwork***.
- Picture 3 (open seam) was wrongly joined to ***patchwork***.
- Picture 4 (knitting) was wrongly identified as ***Quilting***.

Question 4 (Fill-in-the-blanks items)

This question tested the knowledge of candidates pertaining to the use of technological and electrical devices at home. It was a well-answered question with many candidates scoring maximum marks.

Yet, a few candidates struggled with spelling although the words were given. Candidates should be reminded of the need for clarity in their answers although grammatical and spelling mistakes are not penalised if evidence of understanding is demonstrated.

Correct answers were as follows:

Item (a) Excessive use of technology may have **negative** impact on us.

Item (b) Spending too much time sitting in front of a screen can lead to **weight** gain.

Item (c) To avoid electrocution, appliances need **maintenance**.

Item (d) Technology, when used effectively, helps to save **time**.

Question 5 (Matching items)

This question which tested candidates' knowledge of cooking methods and culinary skills was a very well-answered one by most of the candidates. It was encouraging to see that the matching was neatly done by most candidates.

Column A	Column B
Chop Suey	is a popular Chinese dish (<u>Example given</u>)
Item 1 Garnish	is a decorative finish given to a savoury dish.
Item 2 Frying	cooking food in hot oil.
Item 3 Boiling	cooking food in water at 100°C.
Item 4 Baking	cooking food in a hot oven.

However, a minority of candidates lost marks due to their confusion between frying and boiling. This may have been caused by candidates' lack of attention to the fact that water **boils** at 100°C.

SECTION B

Question 6

This question tested recalling knowledge and application skills in meal planning.

Item (a)

Most candidates scored highly in this question. They could easily name the three food groups forming a healthy meal (*Food for growth, Food for energy and Food for health*). Marks were also given for answers such as *Energy giving food, body-building food and protective food*.

Item (b)

Marks were awarded if the candidates stated three foods - each from a different food group, including water.

A few candidates lost marks since they provided planned meals for **breakfast** instead of planned meals for **lunch**.

Some correct answers were:

- Bread with chicken, tomato and lettuce salad.
- Sandwich, fruit, water.
- Pasta with cheese and vegetables, fruits.

Item (c)

Many candidates gave a correct answer. They managed to apply their knowledge by suggesting a healthy drink for breakfast.

Examples of correct answers were:

- Milk, tea/ coffee with milk, 'alouda', hot chocolate
- Fruit juices, smoothies, fruit punch
- Water

Question 7

This question assessed candidates' knowledge and understanding of textiles end uses, fabric construction, properties of modern fabric and reasons why finishes are applied to fabric.

Item (a)

Some candidates could easily identify end uses of felt fabric: hats, boots, puppets, pool table covers, bags, blankets and decorative items.

However, many incorrect answers were also noted. These included, inter alia, **umbrella, pullovers, dresses* and even parachutes.

Item (b)

Many candidates could easily identify the correct fabric construction technique to make 'socks' which is **knitting**. Nonetheless, a few candidates scored poorly since they gave the fibres used for knitting, for instance, wool.

Item(c)

This item asked for one advantage of using Nomex as a modern fabric for making firemen uniforms. Most correct answers given by candidates was that Nomex is a **fireproof, fire insulator, fire resistant and flame-proof fabric**.

However, many answers could not be positively awarded marks due to candidates' confusion with regard to **'inflammable' and 'flammable'**.

Item (d)

Some candidates gave correct reasons why fabric finishes are used which included: improving their

- **appearance**
- **handle (feel)**
- **the performance**
- **characteristics**
- **insulating properties**

Nonetheless, many candidates gave irrelevant answers, for example, **'comfortable'** or **'beautiful'**, resulting in loss of marks. Candidates should be encouraged to express their ideas clearly.

Question 8

Item (a)

A small number of candidates attempted this item satisfactorily by naming the tools used for **transferring** pattern markings onto fabric: *tracing wheel and dressmaker's carbon paper*.

Nevertheless, many candidates only mentioned tools used for marking, for example 'tailor's chalk' and 'fabric pen', which resulted in loss of marks.

Item (b)

An average number of candidates answered this item correctly by giving two elements of fashion design such as: **colour, texture, line, silhouette**.

Others simply left this item unanswered.

Item (c)

This item was well-attempted by most candidates who stated two factors which influence fashion trends such as

- economic factors
- social (cinema, celebrities, media) factors
- cultural factors
- technological factors

A handful, though, lost marks since they gave answers as in **item (b)** above.

Item (d)

Some candidates were able to mention the correct reasons for taking care of one's garments. A range of correct and acceptable answers was provided by candidates:

- To make them last longer
- To save money
- To enhance one's appearance
- To help to be hygienic/ clean

Question 9

Items (a) and (b)

A great number of candidates gave the right answers to these items. However, it was also noted that some candidates were confused regarding the term 'type' and 'examples' of convenience foods which led to loss of marks.

Expected answers for Item (a) were: Ready to cook food
 Ready to eat food
 Ready to use food

For **item (b)**, a vast range of examples were noted and marks were allocated if candidates stated the correct type in **Item (a)**.

Items (c) and (d)

Candidates gave correct answers for these items showing their knowledge about **advantages** and **disadvantages** of convenience foods.

The correct answers included:

Advantages

1. Save time and energy
2. Less wastage
3. Can be kept for emergencies
4. May have extra nutrients added
5. A wide variety available
6. Affordable for all
7. Step-by-step instructions to prepare
8. Long shelf life

Disadvantages

1. Must follow instructions carefully for good results
2. Small serving portions
3. Nutrients lost during processing are not replaced
4. Low in dietary fibre, high in fat, sugar, salt and additives
5. Unhealthy

Some candidates wrote '*cheap*' as advantage and '*expensive*' as disadvantage. Candidates should be encouraged to explain and give examples to support their answers to score highly.