

**QUESTION 4****RESOURCE ONE****STOP WASTING FOOD MOVEMENT**

The Stop Wasting Food movement is Denmark's largest consumer movement against food waste. The movement was founded to raise public awareness about food waste and to equip consumers with good tools for minimising food waste. This movement also inspires consumers and food related industries to act locally, by for example donating the good surplus food to shelters for the homeless people.

In the short time the movement has existed, the knowledge regarding food waste in Denmark has changed from ignorance to awareness.

[Adapted from: <<http://www.stopspildafmad.dk/inenglish.html>>]

**QUESTION 6****RESOURCE TWO**

<b>MARKS × 2</b>	<b>DESCRIPTORS</b>
<b>5</b>	Response clearly supports the statement and is thorough and accurate in all of the following aspects: <ul style="list-style-type: none"> <li>• Understanding of how nutrients impact on health of HIV/AIDS patients</li> <li>• Understanding of nutrients</li> <li>• Understanding of the functions of nutrients</li> <li>• Relating functions of nutrients to the disease</li> <li>• Relating functions of nutrients to the immune system</li> </ul>
<b>4</b>	Response clearly supports the statement but lacks some detail or minor inaccuracies/errors in relation to the following aspects: <ul style="list-style-type: none"> <li>• Understanding of how nutrients impact on health of HIV/AIDS patients</li> <li>• Understanding of nutrients</li> <li>• Understanding of the functions of nutrients</li> <li>• Relating functions of nutrients to the disease</li> <li>• Relating functions of nutrients to the immune system</li> </ul>
<b>3</b>	Response supports the statement but lacks some important detail <b>or</b> has some significant inaccuracies/errors.
<b>2</b>	Response supports statement weakly and lacks many important details <b>or</b> many significant inaccuracies/errors.
<b>1</b>	Response does not support statement although an attempt has been made to do so. Too little detail and/or too many inaccuracies/errors.

**QUESTION 10.1 – 10.3****RESOURCE THREE****HEARD THE ONE ABOUT BUYING SOUTH AFRICAN?**

The media urges the South African consumer to buy local and create employment. Go to any of the clothing and shoe shops. Where are all the South African products? You will be hard pressed to find any. Most of the products are imported, mainly from China. Inferior products bought cheaply but sold at inflated prices. The government cannot create jobs. It can only create the right conditions and environment for job creation. The government needs to stop importing goods which can be made or grown here – and which are of superior quality in all aspects and which we should be exporting.

[Adapted from: *The Independent on Saturday* 12 November 2011]

**QUESTION 11****RESOURCE FOUR****NO K!!!K! ENVIRONMENTALLY FRIENDLY DESIGN COMPETITION**

The 'No K!!!k' Environmentally Friendly Design Competition is geared at raising environmental awareness amongst students studying fashion and textile design, as well as promoting products that have been produced (locally) in an environmentally responsible manner. 'No K!!!k' means exactly that – no waste, no pollution, no harmful products.

Design and textile students from all over South Africa are invited to submit their designs for shortlisting. The qualifying criteria for the competition is that textile products are created in an environmentally responsible manner, using eco textiles which will be supplied by South African companies already offering cleaner, greener choices in textiles.

[Adapted from: <<http://www.ncpc.co.za>>]

**QUESTION 16****RESOURCE FIVE****ENTREPRENEUR COUPLE RUSTLE UP DELICIOUS VENTURE**

Foodies is a 'good food company' run by Gayle and Richard Samson, producing a range of pesto sauces, onion marmalade preserve and marinated sun-dried tomatoes.

Gayle started Foodies as a catering business a little more than a decade ago but, needing a means of resolving cash flow inconsistencies, began manufacturing a range of sauces and preserves to sell at the local farmer's market.

However, it was the pesto range that attracted the most attention and Gayle realised there was a market for similar high-quality, preservative free food products.

Then came the legwork – long hours calling on local outlets, delis and supermarket chains to get the range on the shelves.

Foodies sources as much of its raw materials locally with many of the fresh ingredients purchased from local farmers.

Since starting the business in Gayle's kitchen, the couple now employ 13 people and produce almost 35 tons of pestos and preserves annually from their factory.

"Entrepreneurship is not for everyone – it demands being a risk taker, tackling challenges head-on and choosing the path often less walked and thus less logical," Gayle concludes.

[Adapted from: Business Report *Sunday Tribune* 22 January 2012]