



Province of the
EASTERN CAPE
EDUCATION

**NATIONAL
SENIOR CERTIFICATE**

GRADE 11

NOVEMBER 2020

**MATHEMATICAL LITERACY P2
ADDENDUM
(EXEMPLAR)**

This addendum consists of 5 pages with a 4-page annexure.

ANNEXURE A

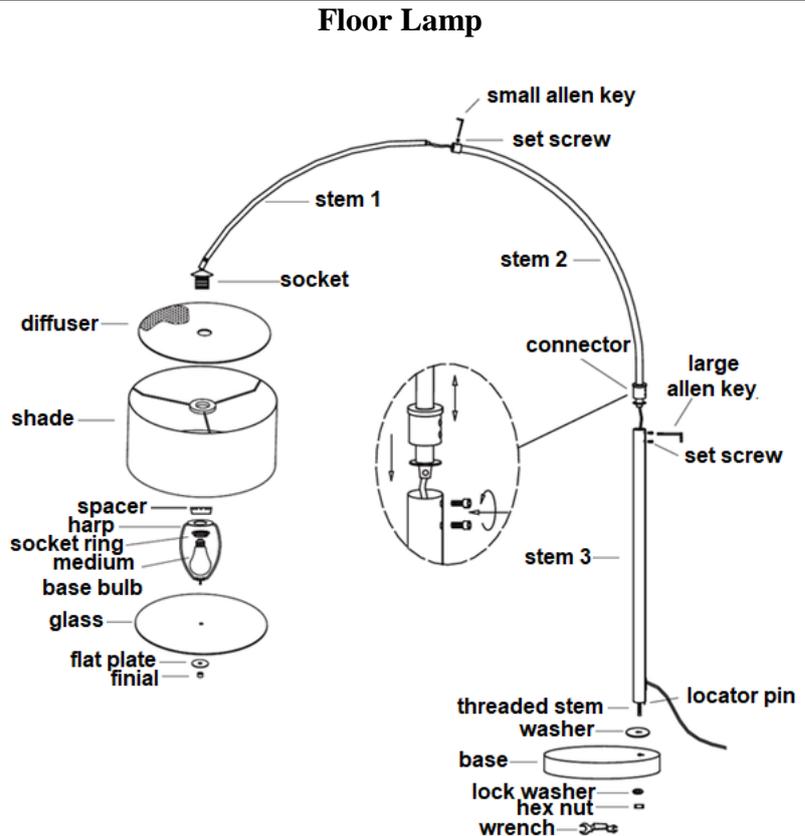
QUESTION 2.2

ASSEMBLE A – FLOOR LAMP

IMPORTANT: Always disconnect the power before installing or replacing a bulb and before cleaning or other maintenance.

Assembly and installation instructions

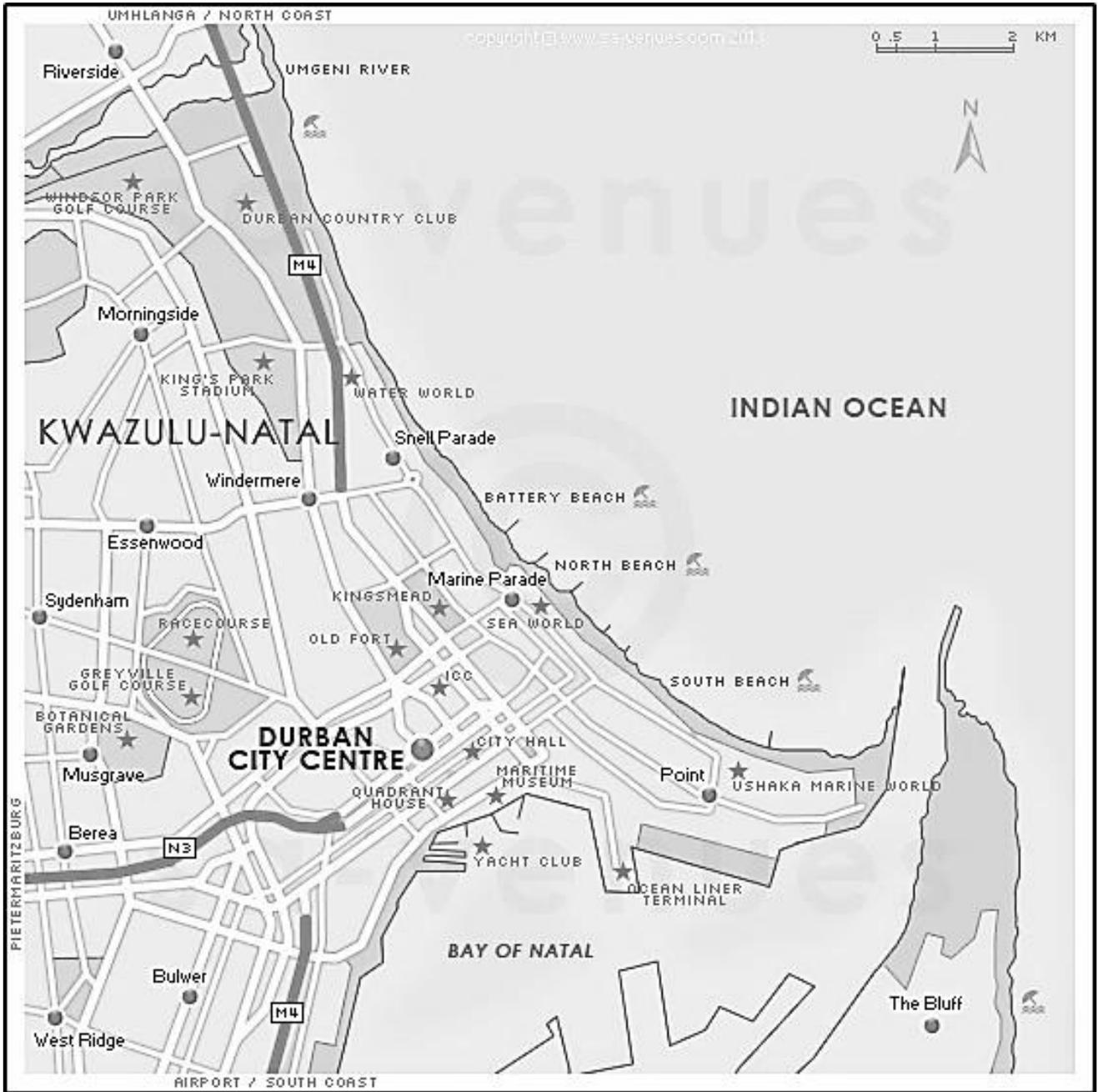
1. Attach the base to stem 3, inserting the threaded stem and locator pin through the washer and in the base. Secure the lock washer and hex nut using the wrench (included).
2. Insert the connector on stem 2 into stem 3 and use the large Allen key to tighten the set screws. (Loosen the set screws to adjust the height of the lamp)
3. Insert stem 1 into stem 2 and use the small Allen key to tighten the set screw.
4. Attach the diffuser, shade, spacer, and harp to the socket, and secure with socket ring.
5. Install a 100-Watt medium base bulb (not included).
6. Attach the glass and flat plate to the harp and secure with the finial.
7. Plug in the cord and the dimmer switch is located on the cord.



[Source: <https://manualzz.com/doc/19886634/assembly-instructions-for-item>]

ANNEXURE B

QUESTION 3.1



ANNEXURE C

QUESTION 3.2

RECIPE FOR BEEF STROGANOFF**For the Beef Stroganoff:**

- 1 lb (pound) top sirloin steak thinly sliced into strips
- 2 (tbsps.) tablespoon olive oil
- 2 (tbsps.) tablespoon butter
- $\frac{1}{2}$ medium onion, finely chopped
- $\frac{1}{2}$ lb (pound) brown mushrooms, thickly sliced
- 1 garlic clove minced
- 1 (tbsp.) tablespoon all-purpose flour
- 1 cup beef broth
- $\frac{3}{4}$ cup heavy whipping cream
- $\frac{1}{4}$ cup sour cream
- 1 (tbsp.) tablespoon Worcestershire sauce
- $\frac{1}{2}$ (tsp.) teaspoon Dijon mustard
- $\frac{1}{2}$ (tsp.) teaspoon salt
- $\frac{1}{4}$ (tsp.) teaspoon black pepper

Instructions

1. Place a large deep pan over medium-high heat. Add 2 tbsps. oil and once the oil is very hot, add thinly sliced beef strips in a single layer, cooking 3 minutes per side without stirring. Cook until just browned and no longer red. Remove beef to a plate and cover to keep warm.
2. Add 2 tbsps. butter, chopped onion and sliced mushrooms. Sauté 6 to 8 minutes or until liquid has evaporated and onions and mushrooms are soft and lightly browned.
3. Add 1 minced garlic clove and sauté 1 minute until fragrant. Add 1 tbsp. flour and sauté another minute stirring constantly.
4. Pour in 1 cup of beef broth, scraping any bits from the bottom of the pan. Then add $\frac{3}{4}$ cup of whipping cream and simmer another 1 to 2 minutes or until slightly thickened.
5. Stir a few tablespoons of the sauce into $\frac{1}{4}$ cup of sour cream to temper it so the sour cream does not curdle. Then add it to the pan while stirring constantly.
6. Stir in 1 tbsp. Worcestershire, $\frac{1}{2}$ tsp Dijon mustard, and season with $\frac{1}{2}$ tsp salt and $\frac{1}{4}$ tsp pepper, or season to taste and continue simmering for 20 minutes until sauce is creamy. Add beef with any accumulated juices back to the pan and bring just to a simmer for 2 minutes until beef is heated through.

ANNEXURE D

QUESTION 4.1

