



Province of the
EASTERN CAPE
EDUCATION

**NATIONAL
SENIOR CERTIFICATE**

GRADE 10

NOVEMBER 2017

**MATHEMATICAL LITERACY P2
ADDENDUM**



This ADDENDUM consists of 7 pages with 6 ANNEXURES.

ANNEXURE A

QUESTION 1.1

Account Statement of Mr. Buqa for April 2017

Exclusive Clothing Store

17 Mayfair Road, Sea View, Port Elizabeth
Tel. 041 123 4567 Cell. 089 987 6543

Business hours: Monday to Friday
8:30 am. to 5:00 pm.
Saturday: 8:00 am. to 12:00 pm.

STATEMENT

Store Account Holder: Mr. Y. Buqa 29 Sea Street Beach View Port Elizabeth	Date	01 April 2017
	Statement period	01 March 2017 – 31 March 2017
	Page	1 of 1
	Account Number	3658190

SUMMARY

MONEY OWING ON PREVIOUS PURCHASES: R1 215,80

Interest on outstanding amounts is calculated at 31% per annum.

	This month	Last month
Payment received:	R450,00	R320,00
Total purchases for the month:	R975,00	R215,50
Total refunds:	R135,50	R0,00

TOTAL OWING: R1 636,71

MINIMUM PAYMENT REQUIRED: R327,34

DETAILED DESCRIPTION OF PURCHASES

Date	Description	Code	Debit	Credit
01/04/2017	Interest on money owing		A	
06/03/2017	Payment received	-----		R450,00
10/03/2017	Men's jacket	J145875	R476,00	
15/03/2017	Ladies dress	L552632	R135,50	
19/03/2017	Kiddies shoes	C398710	R99,50	
23/03/2017	Refund on returned item	-----		R135,50
26/03/2017	Ladies accessories	L764318	R77,50	
27/03/2017	Kiddies underwear	C444654	R129,50	
29/03/2017	Men's sleepshirt	M265498	R57,00	

ANNEXURE B

QUESTION 2.1

Absa Gold Current Account	2016 Fees	R500 transaction in 2016	2017 Fees	R500 transaction in 2017
Withdrawal (Own Bank)	R3,95 + R1,30 per R100	R10,45	R3,95 + R1,35 per R100	R10,70
Withdrawal (Other ATMs)	R9,95 + R1,30 per R100	R16,45	R9,95 + R1,35 per R100	R16,70
Deposit (ATM)	R3,00 + R1,30 per R100	A	R3,95 + R1,35 per R100	R10,70
Debit order (internal)	Free		Free	
Debit order (external)	R16,00		R16,95	
Account fee (PAYT)	R40,00		R42,00	

[Adapted source: www.absa.co.za]

ANNEXURE C

QUESTION 2.2

Basic Homemade Bread Recipe

**Ingredients**

- 1 package ($\frac{1}{4}$ ounce) active dry yeast
- $2\frac{1}{4}$ cups warm water (110 °F to 115 °F)
- 3 tablespoons sugar
- 1 tablespoon salt
- 2 tablespoons canola oil
- $6\frac{1}{4}$ to $6\frac{3}{4}$ cups all-purpose flour

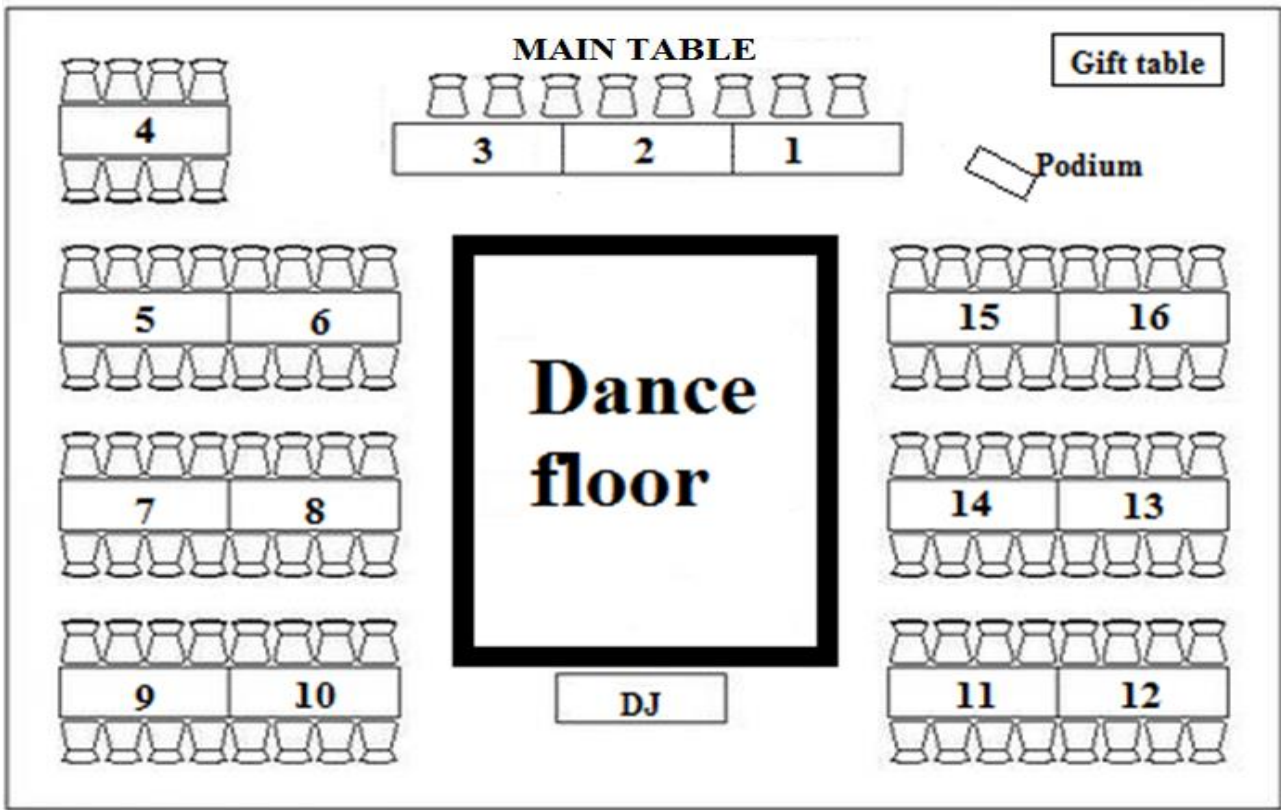
Directions

1. In a large bowl, dissolve yeast in warm water. Add the sugar, salt, oil and 3 cups flour. Beat until smooth. Stir in enough remaining flour, $\frac{1}{2}$ cup at a time, to form a soft dough.
2. Turn onto a floured surface; knead until smooth and elastic, about 8–10 minutes. Place in a greased bowl. Cover and let rise in a warm place until doubled, about $1\frac{1}{2}$ hours.
3. Punch dough down. Turn onto a lightly floured surface; divide dough in half. Shape each into a loaf. Place in two greased 9-inch x 5-inch loaf pans. Cover and let rise until doubled, about 30–45 minutes.
4. Bake at 375 F for 30–35 minutes or until golden brown and bread sounds hollow when tapped. Remove from pans to wire racks to cool. Yield: 2 loaves (16 slices each)

[Source: <http://www.tasteofhome.com/recipes/basic-homemade-bread>]

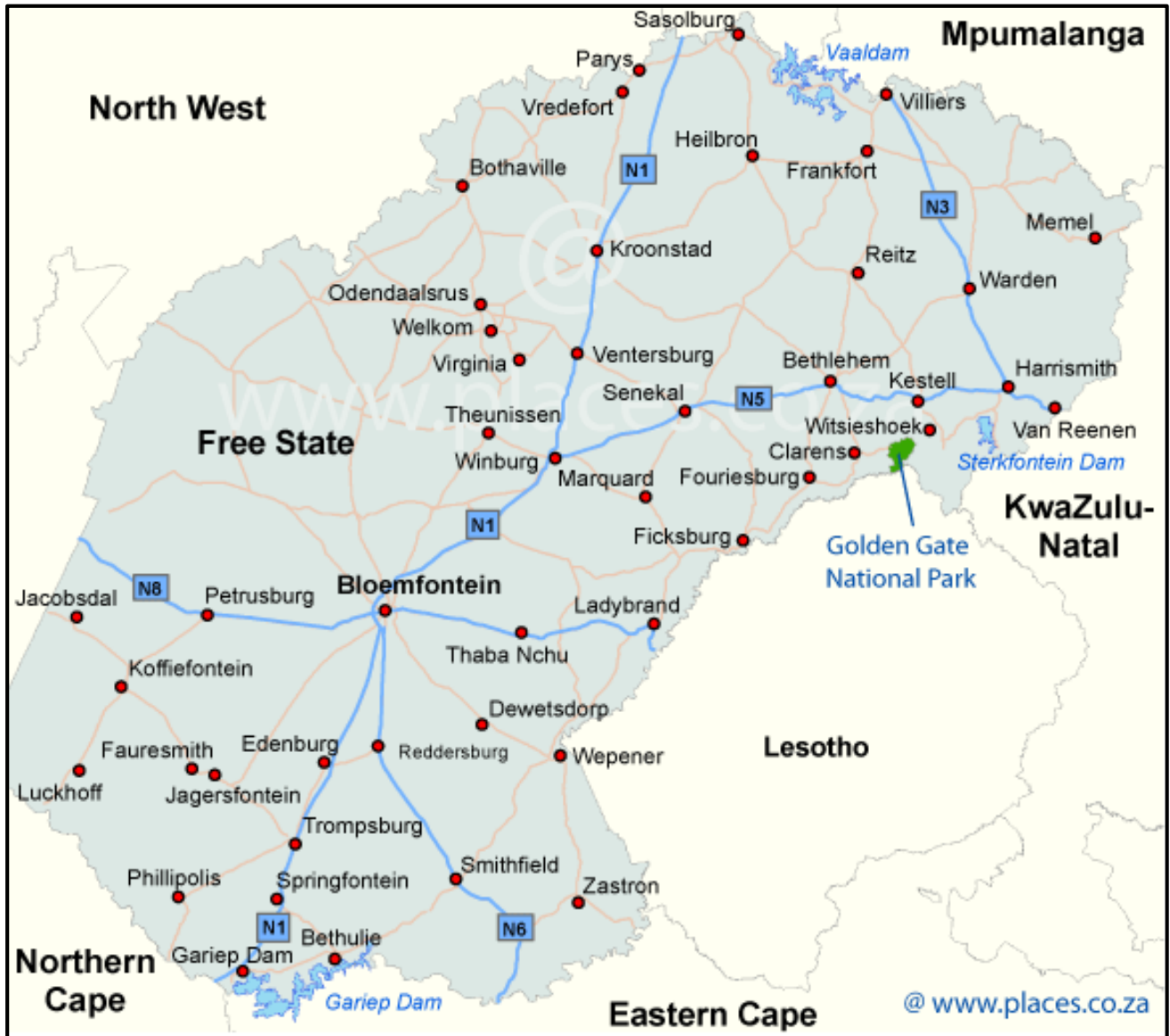
ANNEXURE D

QUESTION 3.1



ANNEXURE E











QUESTION 4.1



ANNEXURE F

QUESTION 4.2

The minimum and maximum temperatures for Golden Gate National Park from 10 to 19 July 2017

10 July	11 July	12 July	13 July	14 July	15 July	16 July	17 July	18 July	19 July
 Sunny	 Sunny	 Sunny	 Sunny	 Sunny	 Sunny	 Sunny	 Sunny	 Partly cloudy	 Sunny
MAXIMUM TEMPERATURES									
16 °C	17 °C	17 °C	17 °C	16 °C	15 °C	13 °C	14 °C	13 °C	14 °C
MINIMUM TEMPERATURES									
1 °C	1 °C	1 °C	1 °C	1 °C	-4 °C	-1 °C	-1 °C	-2 °C	0 °C

