



**NATIONAL
SENIOR CERTIFICATE**

GRADE 12

SEPTEMBER 2023

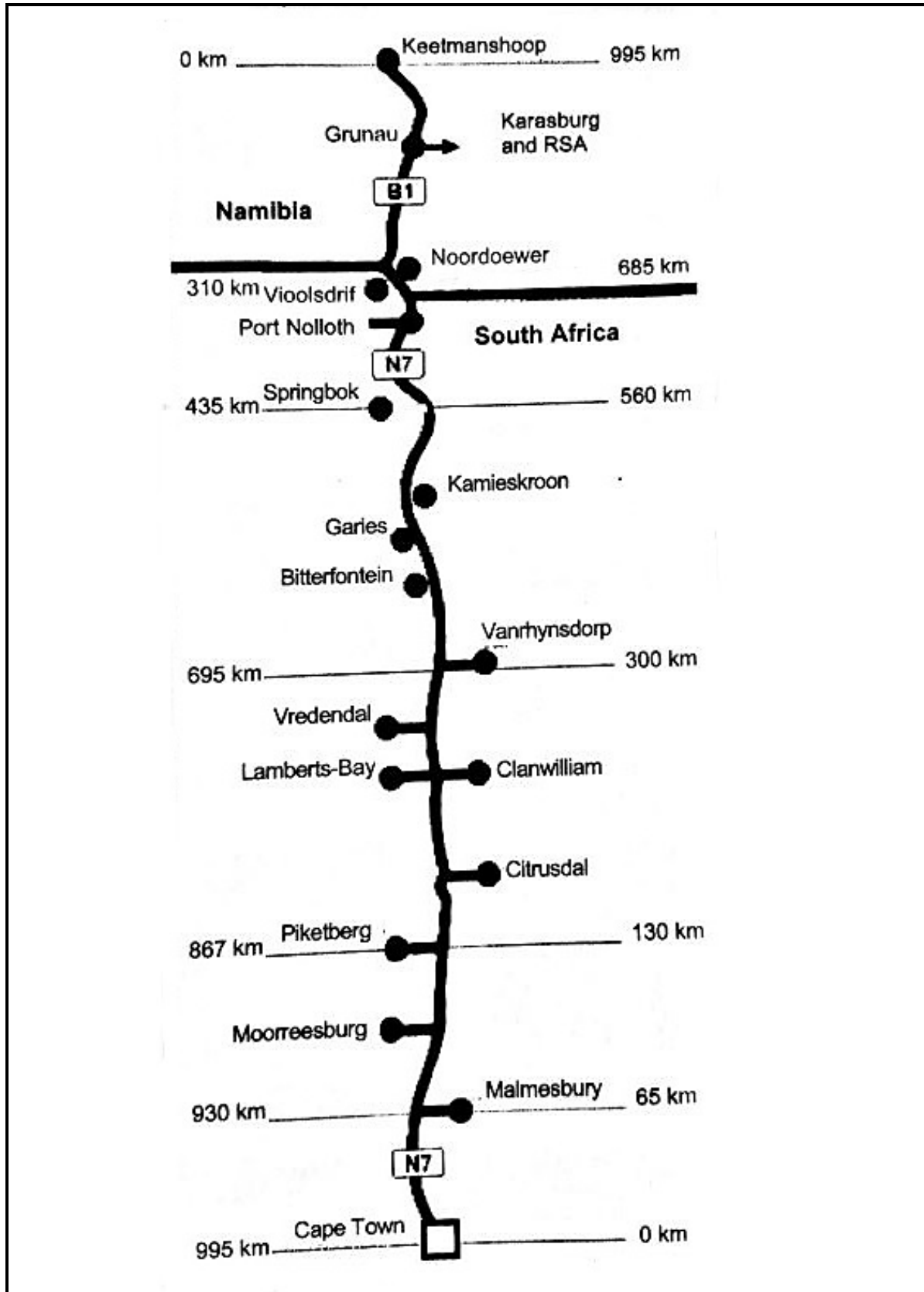
**MATHEMATICAL LITERACY P2
ADDENDUM
(DEAF)**

This addendum consists of 5 pages with 4 annexures.

ANNEXURE A

QUESTION 1.3

STRIP CHART



ANNEXURE B

QUESTION 3.1

| INGREDIENTS AND INFORMATION FOR THE BROWNIE RECIPE | | |
|---|----------------------------------|--|
| Preparation time 15 minutes | Baking time 35 minutes | Temperature 330 °F |
| 16 Brownies | | |
| Ingredients: | | Frosting: |
| • $\frac{1}{2}$ cup butter | | • 3 tablespoons butter softened |
| • 1 cup white sugar | | • 3 tablespoons unsweetened cocoa powder |
| • 2 eggs | | • 1 tablespoon honey |
| • 1 teaspoon vanilla extract | | • teaspoon vanilla extract |
| • $\frac{1}{3}$ cup unsweetened cocoa powder | | • 1 cup confectioner's sugar |
| • $\frac{1}{4}$ teaspoon salt | | |
| • $\frac{1}{4}$ teaspoon baking powder | | |
| • $\frac{1}{2}$ cup of all purpose flour | | |
| [Adapted from: allrecipes.com/recipe10549/] | | |
| NOTE: Brownies are baked in an 8 inch by 8-inch square pan . 1 batch = 16 brownies | | |

Conversion table for butter:

1 tablespoon = 14 grams

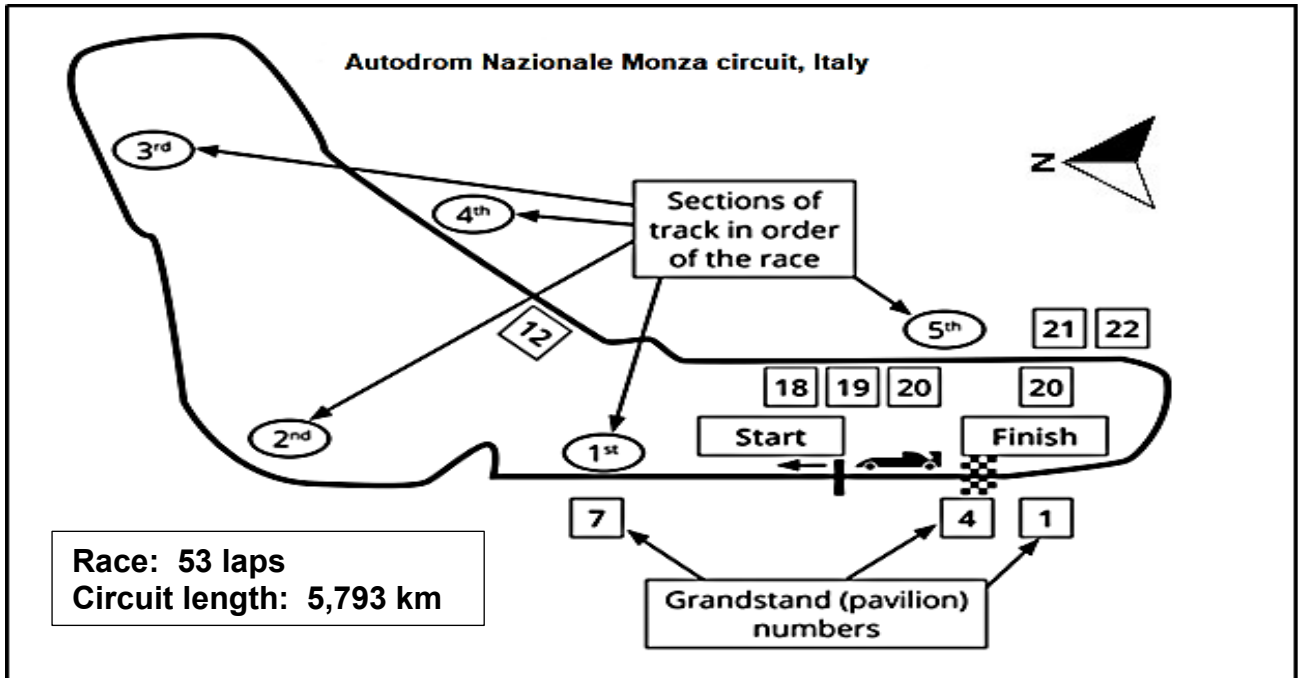
 $\frac{1}{2}$ cup = 113 grams

250 g = 1 block

ANNEXURE C

QUESTION 4.1

MAP SHOWING THE RACETRACK FOR AUTODROM NATIONAL MONZA CIRCUIT IN ITALY

[Source: www.google.com]

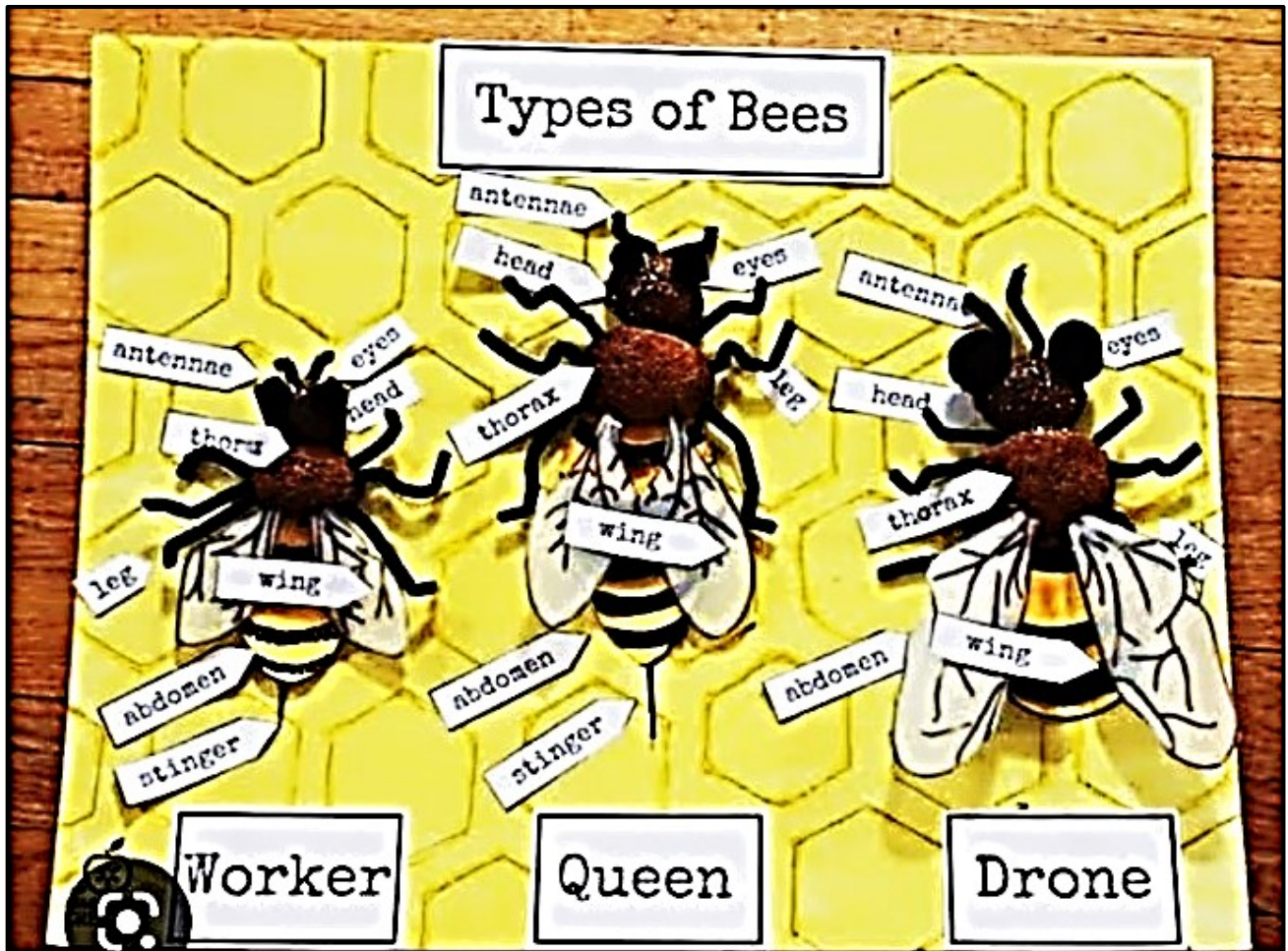
| | |
|-----------------|--|
| Formula One | Type of race car competition |
| Race | Competition between 2 or more cars. |
| Circuit | A racetrack |
| Lap | One time around the track |
| Lap Time Record | Fastest time recorded in a lap on a circuit |
| Sections | When a racetrack is divided into parts |

[Source: www.fasterslaps.com]

ANNEXURE D

QUESTION 5.1

PICTURE OF THE SCALE MODEL OF THE TYPES OF BEES



[Adapted from www.pinterest.com]