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GRADE 12

SEPTEMBER 2023

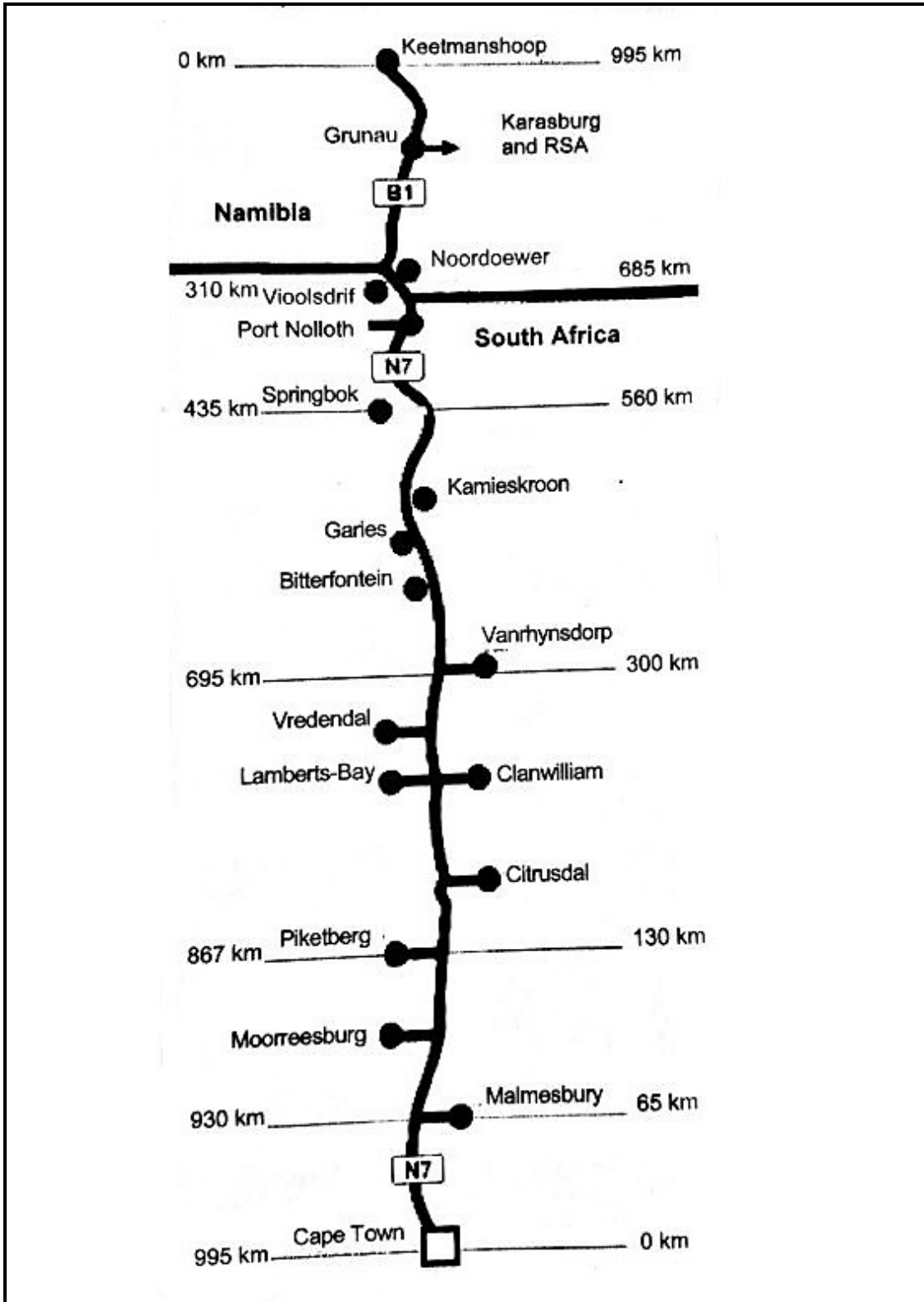
**MATHEMATICAL LITERACY P2
ADDENDUM**

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

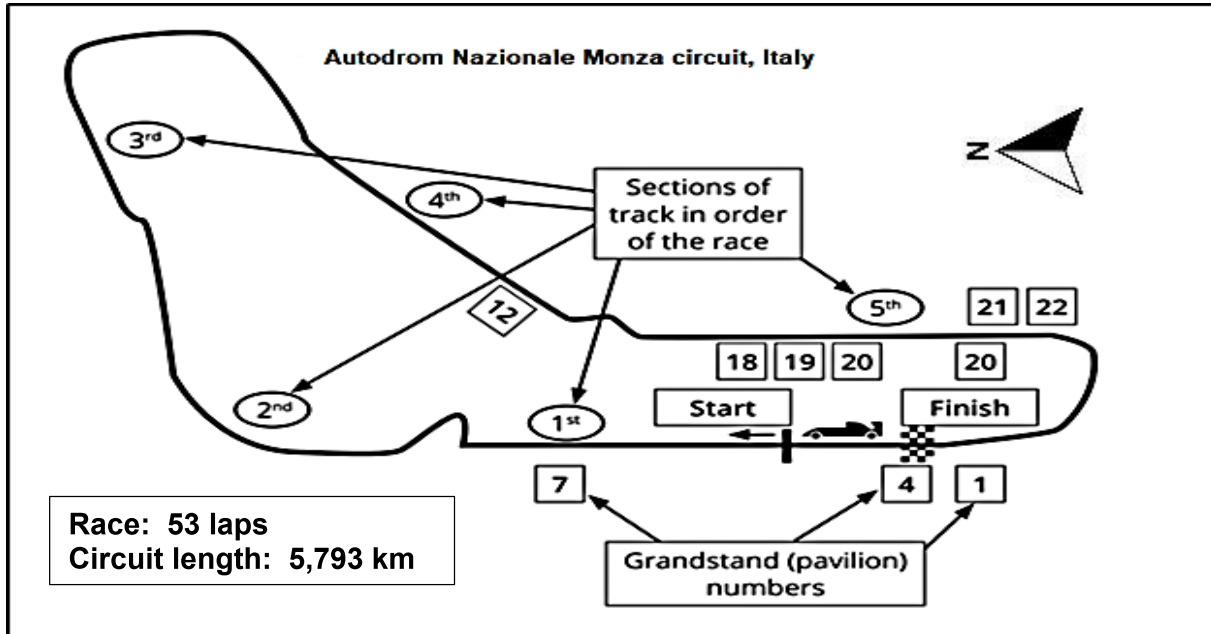
 $\frac{1}{2}$ cup = 113 grams

250 g = 1 block

ANNEXURE C

QUESTION 4.1

MAP SHOWING THE RACETRACK FOR AUTODROM NATIONALE MONZA CIRCUIT IN ITALY



[Source: www.google.com]

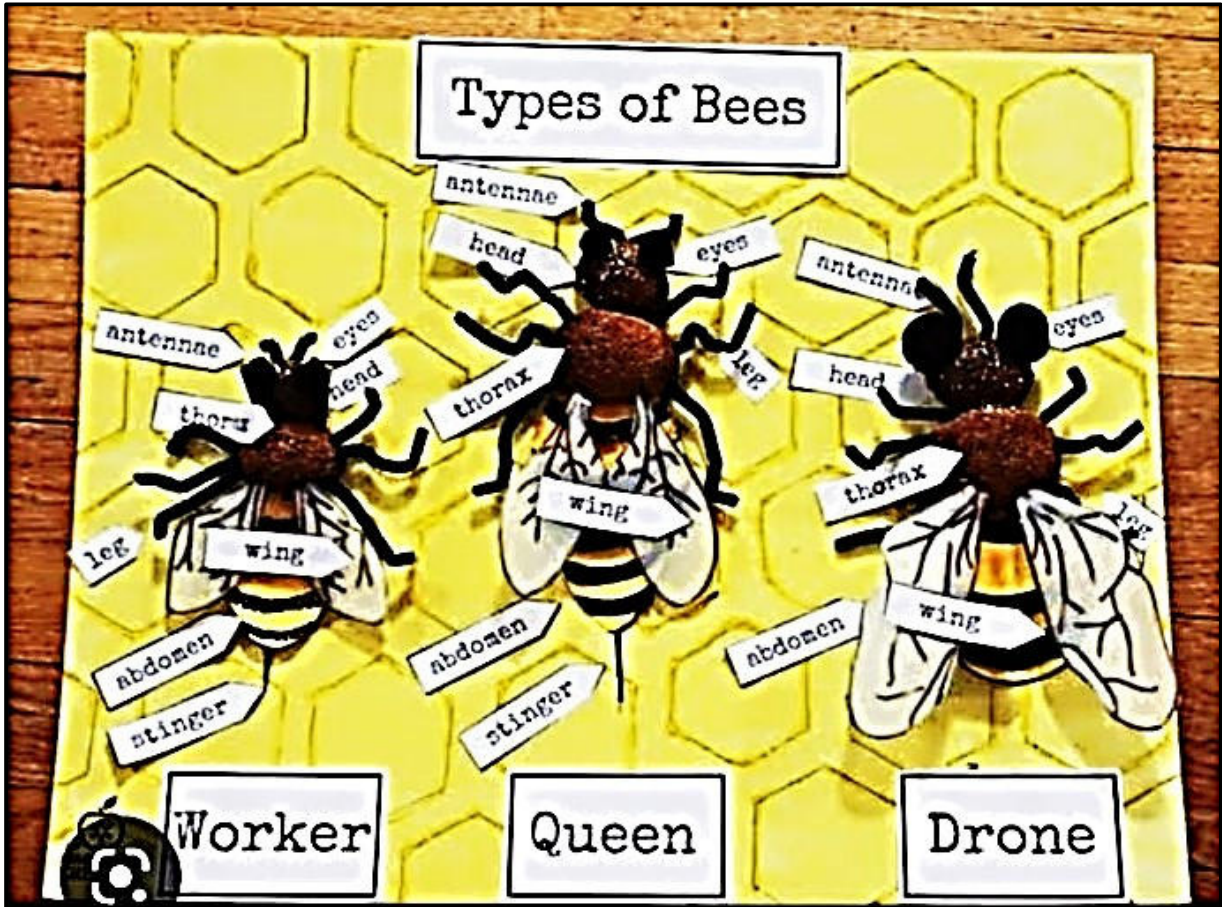
Formula One	Type of race car competition
Race	Competition between 2 or more cars.
Circuit	A racetrack
Lap	One time around the track
Lap Time Record	Fastest time recorded in a lap on a circuit
Sections	When a racetrack is divided into parts

[Source: www.fasterslaps.com]

ANNEXURE D

QUESTION 5.1

PICTURE OF THE SCALE MODEL OF THE TYPES OF BEES



[Adapted from www.pinterest.com]