

MAKUENI COUNTY CLUSTER PREPARATORY EXAMINATION 2016*Kenya Certificate of Secondary Education (K.C.S.E.)***441/1****HOMESCIENCE****PAPER 1****TIME: 2 ½ HOURS****Paper 1****Marking Scheme****SECTION A (40 MARKS)****1. Definition of terms:-****a) Basting in cookery**

- Brushing the top of meat with fat or its own juices to prevent it from drying up especially when roasting.

*(1 mark)***b) Gluten**

- A substance contained in wheat flour which enables it to stretch and hold the mixture together.

*(1 mark)***2. Two factors to consider when buying innerwears**

- Should not be bulky
- Should be absorbent
- Should be durable
- Should be soft when worn next to the skin
- Easy to handle.

*(2×1=2marks)***3. Two qualities of toilet soap making them ideal for the skin.**

- Contains a lot of fat compared to other soaps.
- Come in many attractive colours and have a good scent which makes them appeal to the users.
- Have free alkalis which does not harm or irritate the skin
- Remove adours from the skin.

*(2×1 = 2marks)***4. Three advantages of hospital confinement.**

- Any complications can be detected and alleviated by qualified personnel at the right time.
- Mother receives quality medical care under qualified personnel
- The child receives timely medical care like vaccination
- The mother has enough time to rest and relax
- Mother feels safer psychologically.

*(3×1=3marks)***5. Two reasons for using tomatoes when cooking meat stew.**

- Adds nutritive value
- Adds flavor
- Tenderises meat
- Improves colour
- Thickens the stew.

*(any 2×1=2marks)***6. Two ways of conserving charcoal when cooking in a charcoal jiko.**

- Use just enough
- Putting off after use
- Close the door when food starts boiling
- Use energy saving jiko

*(any 2×1 =2marks)***7. Two precautions to take when cleaning plain wooden surfaces.**

- Scrub along the grain
- Avoid harsh abrasives
- Avoid use of hot water as it warps / discolours the wood.
- Do not expose it to direct sunlight as it warps
- Avoid sharp objects as they are likely to leave marks

*(any 2×1=2marks)***8. Two reasons for using double- stitched seam on children's garments.**

- It is a strong seam hence can withstand wear
- It has two rows of stitches and thus decoratively done on children's garments.

- It is flat hence creates a good and comfortable feel next to the child's skin. (any 2×1=2mks)
- 9. Three qualities of a good advertisement.**
- Should arouse a consumer's interest
 - Entertains consumers through plays and music
 - Easily interpreted. (3×1=3marks)
- 10. Four desirable qualities of fabrics for making kitchen curtains.**
- Colour fast to washing
 - Drapes, hangs well
 - Shrink resistant
 - Should not fade due to sunlight
 - Non- flammable
 - Durable
 - Able to provide privacy. (4× 1/2 =2 marks)
- 11. Two nutritional disorders associated with lack of calcium in the body.**
- Rickets
 - Osteoporosis / Osteomalacia (2×1=2marks)
- 12. Two reasons why stainless steel is the best metal for making knives.**
- Does not rust
 - Easily sharpened
 - Long lasting
 - The metal is light in weight
 - Does not react with food. (any 2×1=2marks)
- 13. Two uses of asbestos fibre.**
- To make theatre curtains
 - To make protective clothing such as overalls for fire service fighters
 - Used as an insulator in manufacturing electrical appliances. (any 2×1=2marks)
- 14. Two reasons why lampshades are popular.**
- Improves the interior decoration
 - Reduce the amount of light in the room. (2×1=2marks)
- 15. Three factors that determine the quality of machine stitches.**
- Type of thread compared to material used.
 - Stitch length
 - Coarseness or fineness of fabric
 - Threading of machine. (any 3×1=3 marks)
- 16. Two possible causes of a cake cooking in the outside but uncooked in the inside**
- Too much heat used i.e. too hot oven
 - Insufficient creaming
 - Too much cake content put in the tin
 - Too much liquid used
 - Cake placed too high in the oven. (2×1=2marks)
- 17. Three factors determining the choice of colours for a room.**
- The effect desired
 - The use of the room
 - The owners personal tastes
 - The size of the room. (any 3×1=3marks)
- 18. Two problems posed by hard water during laundry process.**
- Wasteful during laundry - more soap is required to form lather
 - Can cause discolouration on white garments as it forms scum
 - Can cause blockage of pipes by forming fur
 - Can cause discolouration in kettle and boilers. (any 2×1=2marks)

SECTION B (COMPULSORY)

19.

a) Five precautions to take when caring for the HIV sick cousin to prevent spread of infections.

- Wear an overall to protect your clothing
- Wear hand gloves to protect any open wounds on your hand from coming into contact with his body fluids.
- Nurse him in a well-ventilated room
- Wash his beddings and clothes with disinfectant
- Give him his medicines at the right time and proper dosage.
- Be sure to treat any open wounds on him with disinfectant or prescribed creams.

*(5×2=10 marks)***b) Four factors to consider when planning meals for the sick cousin.**

- The food should be soft for ease of digestion.
- Reduce the amount of carbohydrates as the invalid is not active
- Diet should have plenty of fluids in form of soup, milk and fresh fruit juices
- Foods rich in fat should be avoided as they are difficult to digest.
- Avoid giving him food with strong flavours and smells / use spices and seasoning sparingly

*(4×1=4 marks)***c) Laundering a white cotton vest used by the sick cousin.**

- Wear gloves (½)
- Soak (½) in cold water into which disinfectant (½) is added for a short time
- Squeeze out the soaking water
- Wash in warm (½) soapy (½) water using kneading and squeezing (½) method
- Rinse in warm (½) water to remove soap and dirt.
- Final rinse in cold (½) water
- Squeeze out as much water as possible
- Dry in direct sunlight (½) secured with pegs (½) on a hanging line
- Press (½) with warm iron on the W.S
- Air to dry completely
- Fold and store (½) appropriately.

*(12× ½ = 6 marks)***SECTION C (ANY TWO QUESTIONS)**

20.

a) Six ways of ensuring that leftover food does not go bad in the absence of a freezer or refrigerator.

- Storing in clean containers
- Protect from flies / pests by covering it
- Avoid storing the food when it is still warm
- Storing it in a cool dry place (in a meat safe or covering with a wire mesh food cover)
- Storing in an airy place
- Using containers which are not corrosive to store the food
- Avoid storing food for too long before use.

*(6×1= 6 marks)***b) Preparing a shaped collar ready for attachment.**

- Put two layers of collars together R.S✓1 facing matching the notches and fitting line
- Place interfacing ✓1 on top
- Tack along the fitting line leaving the neck edge free. ✓1
- Machine✓1 the tacked fitting line
- Remove tacking's
- Press and trim✓1 the curved edge of the collar to within 5mm.
- Turn to R.S with the interfacing now in the middle / ✓1 sandwiched
- Put tacking stitches round the edge
- Press to knife✓1 edge
- Use diagonal✓1 tucking across the collar width.

*(8×1=8marks)***c) Six types of information expected on a product certified by Kenya Bureau of Standards.**

- Brand name of the product
- Quantity by count, measure or weight
- Name and address of manufacturer
- Nutrients by percentage ie. (food nutrients)

- Direction of use
- Care and caution where applicable
- Sell- by- date and date of manufacture of perishables. (6×1 = 6 marks)

21.

a) Four precautions to take when using biogas

- Should be used in a well-ventilated room
- The gas should be turned off when not in use
- Cylinders should be placed in lockable places for safety
- All equipment should be serviced regularly to prevent any possible leakage
- Smell of gas in the room should indicate gas is leaking. (4×1=4 marks)

b) Six points to consider when packing food.

- Pack each type of food separately
- Wrap sandwiches in aluminium foil or cling film or put them in a sandwich box.
- Pack hot drinks / soups in flasks
- Pack fruit juices in plastic bottles
- Include cutlery such as spoons and knives if necessary.
- Put all packed food stuffs and cutlery into a basket or bag. (6×1=6marks)

c) Five factors affecting choice of personal clothes.

- Complexion – Dark skin requires light coloured while light skin will go well with dark and dull colours
- Personal taste – Buy what suits individual psychological satisfaction
- Figure type – Plumb figures need clothes with vertical lines that have one colour and dull colours while slim figure goes well with horizontal lines, having two colours that are bright
- Weather – One should wear warm clothes when its cold and cottons when hot
- Occasion – Choose clothes according to the intended use and occasion.
- Money available – Buy clothes according to the money available without straining
- Fashions – Buy clothes in current fashion. (state = 1 mark , Explain = 1 mark 2×5=10)

22.

a) Three reasons that make wool not suitable for an apron.

- It is weak when wet and therefore cannot be soaked to remove stains
- Can be easily damaged by chemicals and therefore stains cannot be removed using household bleaches
- It is expensive and an apron need to be cheaper as it is a daily wear
- It is damaged by rubbing and therefore friction methods cannot be used to remove fixed dirt
- It is damaged by sudden changes in temperature and apron is exposed to such . (3×2=6marks)

b) Four reasons for carrying out blood tests for expectant mothers in the maternal clinics.

- To check the blood pressure to ensure it is normal
- To establish the blood group and level of haemoglobin in case of need of blood transfusion during delivery
- Establish the level of iron in the blood to determine whether there is need to administer iron pills or not
- To know the HIV status of the mother. (4×1= 4 marks)

c) Choice of fastenings

- Type of garment
- Use of garment
- Type of fabric
- Weight of fabric and style
- Type of opening. (5×1=5marks)

d) Advantages of stewing as a method of cooking.

- Economical method for providing meat dishes using cheaper cuts of meat
- The gravy is served with the food thus nutrients are not lost / wasted
- Does not require close attention save for occasional stirring
- Natural flavours of food can be developed making food more enjoyable
- Does not require special facilities
- Water soluble nutrients are conserved by use of a lid
- Prolonged slow cooking tenderizes food. (5×1= 5 marks)