

441/1 HOMESCIENCE PAPER 1 MARKING SCHEME

1. State **two** precautions to take when storing gas cylinders in the home. 2 marks
 - **The cylinder should be placed in a lockable chamber**
 - **Cylinder should be stored on the outer wall of the kitchen**
 - **It should be stored in a well ventilated place**

2. Suggest **two** areas in a garment in which darts are used to dispose fullness. 2marks
 - By giving shape to a garment at the front bustline
 - Front or back waist of dresses or skirts
 - Back or front shoulders

3. Outline **two** characteristics of well-made gathers 2marks
 - Should be evenly distributed in the space provided.
 - Should not form gathers
 - should not form pleats
 - should not be slanting

4. State **two** functions of each of the following ingredients in cake making 2mks
 - a) Fat (margarine) - makes the cake short
 - Keeps the cake moist during storage
 - gives color
 - b) Liquids e.g eggs and milk
 - Binds the ingredients together
 - Produces steam and gases which help to raise the cake

5. Mention **three** sections of a garment where facings are applied.
 - Neck line
 - Hem
 - Waist
 - Openings

6. Outline **two** ways of shortening the cooking time of beef. 2marks
 - By tenderizing using a mallet or any physical method
 - By using meat tenderizer eg. Pawpaw juice, lemon juice, tomatoes

7. Mention **two** areas where shell tucks can be used on a child's garment. 1mk
- Neckline
 - Armhole
 - Cuff edge of a sleeve
 - Hem of a dress
8. What is an air conditioner? 2marks
- This is a device that absorb stale air from the inside of room and replaces it with fresh cooled air from the outside of a room.
9. Suggest **two** patches that can be used to repair a torn table cloth. 1mark
- Calco patch
 - Decorative patch
10. State **three** benefits of using lampshades 3marks
- They reduce glare
 - They add beauty to the room
 - They can be used to create different ambiance
11. Explain the following terms; 2marks
- (a) Inflation
 - (b) Consumer rights
12. Changes which occur in the body of an elderly person affecting the diet.
- Loss of teeth.
 - Low rate of metabolism.
 - Reduced sense of taste and smell.
 - Reduced physical activity.
 - Decreased rate of absorption.
 - Decreased level of acidity of gastric juice.
13. Qualities of a well-made zip opening:
- It is neatened at the base.
 - It is strengthened at the base.

- It is long enough to allow for removal and putting on.
- Both sides of the seam are equal in length.
- The zip lies flat onto the garment when closed.

14. Differentiate between a casing and a hem. (2 marks)

- Casing has two roles of stitching while a hem has one.
- A casing has an opening for inserting elastic/cord while a hem is a method finishing an edge.

15. State **one** function of the fishbone stitch.

- It is a temporary stitch used to hold a tear before darning.

16. Symptoms of Goitre:

- irritability
- tiredness/fatigue
- weight loss/wasted
- change of eating habits.
- swelling of the neck/thyroid gland
- hoarse voice
- difficult in swallowing

17. State **two** reasons why charcoal must red hot before roasting meat. (2 marks)

- To quickly dry/harden the surface to seal in juices.
- To ensure even cooking.
- To ensure food is free from smoke.
- To cook faster.

18. Mention **four** methods of sterilizing bath towels. (2 marks)

- Boiling
- Fumigation
- Use of chemical disinfectants
- Use of steam.
- Drying in the sun
- Pressing with a hot iron

19. Differentiate between food spoilage and food poisoning. (2 marks)

SECTION B

20. You mother has requested you to assist her with household chores.

(a) Thorough clean a stained plastic chair. (7 marks)

Collect equipment and materials(½)

a) dust the chairs with a dry cloth(½) remove mud with a

- blunt stick or wet cloth (½)
- b) clean with warm soapy water(½) using a soft cloth/sisal fibres/sponge(½)from top to bottom/underneath/back(½)
 - c) rinse(½) using warm(½) water
 - d) final(½) rinse with cold(½) water
 - e) remove excessive water(½) using a clean cloth/tum/tilt chair upside down so that water can drain off(½)
 - f) buff with a clean(½) dry(½) non fluffy (½) cloth
 - g) clean equipment,dry and store(½)
- (b) Launder a coloured cotton handkerchief. (7 marks)
- a) Collect equipment and material.
 - b) Soak in salty water for a short time.
 - c) wash(½) in warm soapy(½) water using gentle friction method(½)
 - d) rinse(½) in clean warm water(½)
 - e) finally rinse in cold(½) water, add vinegar and salt(½)
 - f) dry in the shade (½)
 - g) iron while slightly damp(½) using a hot iron(½) Air(½) and fold appropriately(½)
- (c) A neglected painted dining table. (6 marks)
- Collect equipment and material.
 - Dust with a dry cloth
 - Wipe with a cloth
 - Wring from warm soapy water pay attention to stained areas.
 - Clean small sections at time, overlapping , circular motion.
 - Rinse thoroughly with a cloth.
 - Wring out of warm water then cold water.
 - Dry with a lintless cloth.
 - Leave in a warm airy place under a shade.
 - Clean equipment and materials.

SECTION C

21. (a) State **five** points to consider when buying fabrics for soft furnishing. (5 marks)
- Easy to launder
 - Crease resistance
 - Shrink resistance
 - Colour fast
 - Drape well
 - Attractive in colour and design
 - Blend well with existing décor

- Durable so that it does not require frequent replacement.

- (b) Discuss **THREE** reasons it would **not** be advisable to buy a refrigerator on hire purchase. (6 marks)

The final cost price is higher than the original cost

May lead to overspending

If the item is not durable it may wear out before final payments are made

No discounts are offered on hire purchase

- (c) Explain **three** principles of food preservation. (6 marks)

- (d) Outline **three** ways of lengthening a short dress. (3 marks)

- Undoing the hem and making a small one.

- Working a yoke on the skirt.

- Working a frill at the hem

- Working a false hem.

22. a) Give **five** points on how to ensure the purchase of quality goods by consumers. (5mks)

- *Buy from reliable and approved dealers who offer quality items.*
- *Test and check for good condition and performance of an item before buying*
- *Ensure high quality standards of goods by insisting on a warranty guarantee of a given time.*
- *Use locally manufactured goods as they are of good quality and also help to offer employment.*
- *Check the expiry date.*
- *Check for any defect.*
- *Insist for an instructional manual*
- *Insist for a receipt to show payment.*

- b) Explain **five** precautions to observe when using an electric iron. (5mks)

- c) State **five** precautions to take when caring for the sick to avoid the spread of infection. (5mks)

- *Person minding the sick should wear clean protective clothing.*
- *Personal effects of the sick should be soaked in disinfected water before they are washed.*
- *Any repairs done should be after laundry.*
- *Washed clothes should be dried outdoor/ and ironed to kill germs.*
- *Feeding equipment should be washed separately and disinfected.*

- *Protective clothing of the person minding the sick should be washed and disinfected separately from the other family washing.*
- *Person minding the sick should wash hands frequently, with clean disinfected water.*
- *Tissue papers better than handkerchiefs if they can be afforded.*
- *Handle any blood or body fluid - stained items cautiously as they may be contaminated with germs.*
- *Room where the patient is should be well lit and be well ventilated.*
- *Ensure that the patient is clean all the time.*
- *Keep children away from this room.*

Keep pets away from this room.

d) State **five** qualities of a well made round bottom patch pocket. (5mks)

- *Accurately located and shaped.*
- *Stitching should be accurate, even, straight and close to the edge.*
- *Reinforced at the mouth to prevent tearing*
- *They should be flat and neat.*
- *Bottom well trimmed and clipped to avoid bulk.*
- *Of correct size*
- *The mouth should be wide to allow the hand move in and out freely.*
- *The pocket should be deep enough to hold the contents.*

23. a) Explain **five** factors to consider when reheating left over foods (5 marks)

- Observe high standards of food hygiene
- Include fluids to replace what was lost during cooling
- Vary the cooking method
- Re-heat food but do not re-cook
- Garnish the dish well
- Divide the food in small portions
- Serve attractively and avoid monotony
- Cover food with coating to prevent overlooking

b) Explain **five** measures that lead to proper maintenance of clothes (5 marks)

- (i) Wash – use right temperature of water, detergent and agitation

- (ii) Drying – Correct method of removal of moisture e.g. loose coloured in shade, white in sun
- (iii) Storage – woolens hang, cottons fold & store in dry cool place, use a mothballs
- (iv) Stain remove: Remove stain when fresh, immediately, use correct method
- (v) Proper use: Use cloth for correct purpose, white working, to parties etc
- (vi) Rinsing: - Temperature of water, severally or thorough for optimum results
- (vii) Repair: - Repair immediately to avoid further damage
- (viii) Sort: - Identify and group clothes

c) Outline **five** points to bear in mind when choosing a pair of cutting out shears (5 mks)

- Should be made of rustless metal
 - Should be sharp
 - Should be firmly hinged
 - Should be with one pointed blade
 - Should be with blades long at least 15cm

d) Discuss **five** factors that determine the efficiency of a detergent. (5 marks)

- Temperature of the washing water
- Washing time
- Type of water hard or soft
- Mechanical agitation
- Builders added during manufacture
- Degree of soiling.

