**AMUKURA CATHOLIC JOINT EXAMS**

**CASPA EXAMS**

**TERM 1 2021**

**FORM TWO**

**HOME SCIENCE**

**TIME: 2 HOURS.**

 **CASPA AMUKURA PARISH JOINT EXAM 2021**

**Kenya Certificate of Secondary Education.**

**MARKING SCHEME**

**SECTION A.**

**1.Three groups of natural fibres. (1 ½ mks)**

Plant fibres

Animal fibres

Mineral fibres.

**2.Four food lifting tools made of metal (2mks)**

Slotted spoon

Tongs

Frying basket

Fish slice

Serving spoons

**3.Four areas in a house where high polishing should not be done. (2mks)**

Kitchen

Bathroom

Toilet

Staircase

Corridor

Laundry room

Play room

**4.Two causes of falls in the house. (2mks)**

Slippery floors

Poor lighting in corridors and staircase areas.

Leaving equipment carelessly where people can stumble on them.

**5.Three ways used to identify textile fibres. (1 ½ mks)**

Burning test

Microscopic test

Strength test

Chemical/solubility/acid/alkali test.

Appareance, texture and feel test/physical feel identification.

**6.Four rules a first aider must observe during an emergency. (2mks)**

Keep calm throughout

Do not endanger self/look after yourself.

Remove the victim from danger if possible.

Offer appropriate first aid.

Send for help if casualty is not breathing, is bleeding or is unconscious.

Take victim to doctor/hospital and give a full report to the doctor.

**7.Use of the following kitchen equipment. (2mks)**

Flour dedger-used to sprinkle flour unto surface or pastry board when rolling dough.

Rotary whisk-for beating eggs, cream or sauces during food preparation.

**8.Four uses of running stitches. (2mks)**

Used for preparing hand gathering stitches/gathers.

Used for embroidery

Used for joining of two or more pieces of fabrics together.

Used for edge stitching/neatening.

Used for edge finishing e.g elastic casing.

**9.Two situations when it is necessary to use a mouth wash. (2mks)**

After surgery in the mouth

After a tooth extraction

When the mouth has an infection.

**10.Advice to my sister on care of her cutting scissors (2mks)**

Do not drop the scissor

Use for the right purpose/correct purpose

Keeping them well sharpened.

Oiling the joints/hinges

**11.Two disadvantages of bungalows (2mks)**

Relatively expensive build

Occupies a lot of spaces as all rooms are on the same floor

Does not offer adequate security.

Does not offer adequate sense of community.

**12.Function of a stiletto. (1mk)**

Used to make holes/eyelets on garments.

**13.Two ways old newspapers can be used when cleaning a house. (2mks)**

Shinning glass windows/doors/surfaces

Protecting surfaces when cleaning

Collecting dirt after sweeping

Lining shelves/drawers

Lining dustbins after washing it.

**14.Two pieces of information a consumer should obtain from a seller before buying a tradle sewing machine.(4mks)**

Does the seller offer a gurantee.

Condition of sale, is it cash or installments.

Are the spare parts for the sewing machine available locally.

Serviceability of the sewing machine; is it readily available.

Is there an instruction manual on how to use the sewing machine/a demonstration

**15.Two ways of preventing unpleasant body odours. (2mks)**

Bathing daily.

Using a deodorant.

Putting on clean clothes.

**16.Two advantages of concealed drainage system (2mks)**

The waist is never exposed therefore hygienic/slightly.

There is no bad odour released to the surrounding.

Does not offer breeding places for pests since the waste is never exposed.

**17.Why one soaks a dirty handkerchief in cold salty water before washing. (2mks)**

To dissolve mucus

To remove blood stains

To disinfect/kill germs/sterilize.

**18.Two functions of the presser foot when used together with the feed dog. (2mks)**

To hold the fabric firmly during stitching.

To move the fabric while stitching

To guide the fabric during stitching.

**19.Two ways in which food can be contaminated by the cook. (2mks)**

Handling cooked food with bare hands/dirty hands.

Using cooking equipment which is not clean

Using contaminated water/unsafe water.

Storing cooked food in dirty places.

Holding food in cracked and chipped containers.

The cook could be a heavy carrier of infectious diseases.

Sneezing over food without covering their mouth.

**20.Two advantages of boiling as a method of cooking. (2mks)**

Requires little attention

Liquids from some foods can be used to make stock, creams, soups and sauces.

Other foods can be steamed on top of the boiling food.

**21.Two possible causes of suffocation as a common accident. (2mks)**

Drowning

When one is smothered with objects such as pillows and cushions.

Breathing in poisonous gas such as carbon monoxide, hydrogen cyanide, ammonia in large quantities.

Leaking gas and petrol fumes in poorly ventilated areas.

**SECTION B (COMPULSORY QUESTION) 20MKS.**

**22(A)Cleaning a plastic kitchen bin. (10mks)**

Collect equipment and materials needed. (1/2)

Empty the bin (1/2)

Clean (1/2) Inside (1/2) and outside (1/2) using a soft cloth/sponge/soft brush/sisal fibre(1/2) dipped in hot/warm(1/2) soapy (1/2) water.

Rinse (1/2) in warm (1/2) clean (1/2) water.

Finally rinse(1/2) in clean (1/2) cold(1/2) water into which a disinfectant(1/2) is added.

Dry (1/2) upside down(1/2)under a shade(1/2)

OR

Dry (1/2)inside and outside(1/2)using a clean dry cloth(1/2)

Lineusing old newspaper/suitable material(1/2)

Clean, dry and store equipment and material used(1/2)

**(B)Laundering your loose coloured bathing towel. (10mks)**

Collect equipment and materials needed(1/2)

Shake (1/2)

Wash in warm (1/2) soapy(1/2) water using kneading and squeezing/gentle friction method(1/2)

Wash quickly (1/2)

Rinse (1/2)in warm(1/2) water.

Finally rinse(1/2) in cold(1/2) salty(1/2) water

Squeeze out excess water(1/2).

Dry (1/2) on the ground/clean surface(1/2) under the shade(1/2)

OR

Dry (1/2) on a lothes line(1/2) hanging straight using pegs.(1/2)

Press(1/2) sing a cool(1/2) iron away from the worker.

Air(1/2)

Fold and store(1/2)

Clean, dry and store equipment used(1/2)

**SECTION C(4MKS)**

**23(A)Four qualities of a good needle work room. (4mks)**

Should be well lit/have enough lighting

Should be well ventilated

Should be large enough to accommodate required equipment and people.

Should have enough storage space/equipment.

**(B)Four causes of missing stitches when machine stitching. (4mks)**

Needle is bent

Needle is blunt

Machine is not oiled

Needle is too fine for the thread

Pulling the work when machining

Needle set the wrong way round.

**(C)Six reasons why physical body exercises should be encouraged among the youth.(4mks)**

Enhances blood circulation

Stimulates digestion

Enhances the removal of sweat/waste

Assists in burning down excess fat/prevent obesity.

Improves appetite.

Strengthens the body/keeps the body fit/keeps the body active.flexible.

Stimulates the brain/relaxes the mind

Enhances good grooming/appearance.

**(D)Four factors to consider when selecting an electric iron box. (4mks)**

Cost should be within financial capability.

Relatively heavy to be able to exert pressure when pressing/ironing clothes.

Bought from reputable dealer who is able to offer a guarantee and spare parts.

Smooth base for efficiency.

Non rusting material to prevent staining garments.

Have athermostat to be able to control temperature for various fabrics.

Ensure the reliability of the seller by checking that all legal documents are available and valid before final transaction.

Ensure the neightborhood is secure by knowing the nature of the people living around.

Ensure land is well drained.

Ensure that the soil is easy to manage in all weather conditions.

**24(A)Four reasons why sauce pans should have a thick base. (4mks)**

To be stable on the cooker.

Distribute heat easily.

Good for retaining heat.

To distribute heat evenly.

Do not buckle/dent easily.

**(B)Four qualities of well-made back stitches. (4mks)**

Should be straight.

Should be the right size.

Should be even in size/length

Should be firmly secured at the start and at the end.

Should be of good tension/have correct tension.

**(C)Four reasons why polythene bags are suitable for storing food in the refrigerator.(4mks)**

They are moisture proof so that the food does not get soggy.

They protect the food from cross-contamination of flours.

They protect the food against dehydration.

It is non-toxic and therefore safe to store food in.

They can be shaped to assume the shape of the food or the space available for the storage.

**(D)Four ways in which household refuse can be disposed off in the home. (4mks)**

Burrying e.g polythene papers.

Using dustbins supplied by local authorities then collected for disposal.

Feeding animals e.g vegetable peels.

**(E)Four advantages of living in staff/employer’s house. (4mks)**

Accommodation is guaranteed as long as one remains in that employment.

Some houses are furnished by employer.

The employee does not spend money on repairs.

The rent is very little and is deducted from their salaries and in some cases accommodation is free.

In some cases, company/organization may provide various facilities e.g garbage collection.

Some companies/organization may provide recreational facilities, schools and hospitals within the living quarters.

**25.(A)Four desirable qualities of kitchen floors. (4mks)**

Should be easy to clean.

Should be easy to keep dry

Should not be slippery.

Should be long lasting.

Should be heat resistant.

Should have a smooth even surface.

Should be resistant to grease.

Should not stain easily/stains should be easy to remove.

**(B)Four antisocial behavior that adolescents should not engage in. (4mks)**

Abuse of alcohol and drugs.

Pre-marital sex

Looking untidy and unkempt.

Absenteeism from school/dropping out of school.

Involvment in riots and crime.

Stealing

Succumbing to negative influence from peer pressure.

**(C)Four properties that make asbestors suitable for theatre curtains and protective clothing.(4mks)**

 Can withstand high temperature.

 It is resistant to chemicals

 It is non-flammable.

 It is resistant to damage by insects.

 It is easy to launder.

**(D)Four daily activities carried out in the kitchen. (4mks)**

 Cleaning dirty utensils.

Cleaning kitchen sink

Cleaning cooker

Sweeping/cleaning the floor

Cleaning the work tops/working surface.

 Cleaning refrigerator/food storage area.

 Emptying, cleaning and drying dustbin.

Washing the kitchen cloths.

**(E)Four ways in which the environment is polluted. (4mks)**

 Through emissions of toxic gases/fumes from industries and vehicles.

Careless or poor disposal of litter or poor drainage system.

Exposed drainage.

Use of pesticides/insecticides/air crafts and mines.

Disposing refuse in sources of water.

Careless disposal of industrial waste.