## **15.0 HOME SCIENCE (441)**



The year 2010 KCSE Home Science examination tested mastery of knowledge and skills specified in the syllabus. This year's report analyses the performance of the candidates in the three papers paying special attention particularly to the poorly performed questions.

The report further gives expected responses of those poorly performed questions and goes further to advice both teachers and candidates with the sole purpose of improving future performance in the subject.

The individual papers examined in the year 2010 KCSE Home Science examination were as follows:

Paper 1 (441/1): This is a theory paper divided into three sections and it was worth 100 marks. The three sections were:

- Section A: consisted of compulsory short answer questions worth 40 marks.
- Section B: Questions were compulsory and covered applied practices in Home Science. This was worth 20 marks.
- Section C: Consisted of three (3) essay questions each worth 20 marks of which candidates were expected to choose and answer any two (2) questions.

Paper 2 (441/2): This was a practical paper which tested skills in clothing construction and was worth 45 marks.

Paper 3 (441/3): This was also a practical paper which tested skills in Foods and Nutrition and was worth 25 marks.

For purposes of computing the results, the scores of Paper 2 (441/2) and Paper 3 (441/3) are added to form Paper 2.

# 15.1 CANDIDATES' GENERAL PERFORMANCE

The table below shows the candidature and the overall performance in the KCSE Home Science examination in the last three years.

Table 19: Candidates' Overall Performance in Home science in the years 2008, 2009 and 2010

Year	Paper	Candidature	Minimum Score	Mean Score	Standard
	1	<del> </del>			Deviation
	1	•	100	47.18	11.42
2008	2		70	35.0	8.95
	Overall	12,314	170	82.24	18.23
	1		100	50.10	12.93
2009	2		70	36.05	9.68
	Overall	12,312	170	86.12	19.47
2010	1		100	54.76	11.43
	2		70	38.36	9.22
	Overall	12,322	170	93.08	18.60

From the table above it can be observed that there is a slight increase in candidature as compared to the year 2009, the mean and the STD deviation also went up. Meaning the performance improved.

In this part of the report, an analysis of performance and a discussion of questions which candidates performed poorly will be made.

### 15.1 PAPER 1 (441/1)

### **Question 1**

What do you understand by the term food hygiene?

Candidates were expected to define the term "food hygiene"

### Weaknesses

Hygiene was confused for "good grooming" and " environmental hygiene"

### **Expected responses**

- A practice that safeguards against food contamination which may lead to food poisoning.
- A way/ method that prevents food spoilage.

Teachers should teach and differentiate all types of hygiene covered in Home Science.

### **Question 4**

Highlight two characteristics of buffet service.

### Weaknesses

Some students gave advantages rather than characteristics.

### **Expected responses**

- Guests move from left to right on table/ queuing.
- Food is placed on the table.
- Plates/ cutlery are placed at a point where service starts/ plates are put at starting point and cutlery at the end.
- Guests pick plates and serve themselves/ are served.
- There is a variety of dishes on offer.
- It is convenient for large groups of people.
- Guests may eat while standing or sitting/ at a separate table.
- Food should be easy to eat with or without cutlery.

Teachers should demonstrate a buffet set-up and other food services especially in areas where students were not very exposed.

### **Question 6**

Give two reasons why butter is suitable for creaming in cake making.

Candidates were expected to give reasons for using butter for creaming.

### Weaknesses

Butter is never used in schools so students wrote about the qualities of butter.

### **Expected responses**

- Has a good flavor/ good taste
- Has the ability to hold air/plasticity
- Is lighter/ easy to manipulate/ softer/easy to mix

Teachers should emphasize on all types of shortening used for creaming. Buy a sample to show the students.

### **Ouestion 7**

Explain the following terms: i. inflation

ii.consumer rights

### Weaknesses

Students did not understand consumer rights and confused inflation with fluctuation.

### **Expected Responses**

- Inflation is an increase in price of goods and services with no corresponding increase in earnings/ low income.
- Consumer rights is the freedom/ advantages that everyone should be allowed to have when purchasing goods and services.

Teachers should cover topics in consumer education adequately.

### **Question 10**

Name two opportunistic diseases related to HIV and AIDS

Candidates were expected to name the opportunistic diseases related to HIV and AIDS.

### Weaknesses

Many candidates dwelt on STDs. Some did not understand the word "opportunistic".

### **Expected responses**

- Pneumonia/ bronchitis
- Tuberculosis
- Typhoid
- Influenza/common cold
- Herpes zoster

Teachers should expose students to all terms.

### **Question 16**

Mention two physical changes in puberty that are unique to girls.

Candidates were expected to mention physical changes unique to girls.

### Weaknesses

The term unique was misunderstood to mean the opposite sex.

### **Expected responses**

- Development of breasts
- Enlargement of hips
- · Onset of menstruation
- Defined waistline

Teachers should teach about the unique changes in both sexes.

### **Question 23**

Give one point to bear in mind when cutting a worked button hole.

#### Requirement

Candidates were expected to give one point to bear in mind when cutting a worked buttonhole.

### Weaknesses

Candidates gave points to consider when stitching a buttonhole and not when cutting.

### **Expected responses**

Size of button/diameter of button + 3mm (1/8")
Position of the button -hole/ button
Type of the fabric
Cut on straight grain

Teachers to teach hand worked buttonholes practically and cut them.

### **Question 24**

Differentiate between a bound opening and a continuous wrap opening

### Requirements

Candidates were expected to differentiate between a bound and a continuous wrap opening.

### Weaknesses

Candidates had no idea what it was all about.

### **Expected response**

- A bound opening is seen on the R.S of the garment while a continuous wrap opening does not show on the R.S when closed.
- A bound opening has a strip on the bias while the continuous wrap is cut with a straight strip of fabric.
- Bound opening is not reinforced at the base while a continuous wrap opening is reinforced at the base/3 mm from the base.
- Bound opening can be both functional and decorative while continuous wrap is only functional/ bound opening may have a contrasting color while continuous wrap opening may not.

Teachers should make the students make samples practically.

### **Question 27**

b) Outline five processes carried out on the skirt of an apron with a bib in readiness for attachment.

### Requirements

Candidates were expected to;

b) Outline the processes carried out on an apron skirt in readiness for attachment.

### Weaknesses

Candidates generalized the making of a full apron while others fixed the bib.

### **Expected responses**

- Prepare the skirt
- Neatening/ finishing the sides of the skirt appropriately/ hemming/ binding/machine.
- Preparing the pocket
- Finishing the lower hem/putting a frill using a lace /bind/trimming
- Preparing the gathers and pulling to fit on the areas to be attached to/pleat/smock/fullness
- Press/iron

Teachers should do coursework in C/T.

### 15.3 PAPER 2 (441/2)

This is a practical paper where candidates were provided with a pattern to cut out and make.

A pattern of a pair of shorts is provided. You are advised to study the sketches, instructions and the layout carefully before you begin the test.

### Materials provided

- 1 Pattern pieces
  - A Short Front
  - B Short Back
  - C Pocket
  - D Waistband
  - E Front Short facing
  - F Back Short facing
- 2 Plain light weight cotton fabric 50 cm long by 90 cm wide.
- 3 Cotton sewing thread to match the fabric.
- 4 One large envelope.

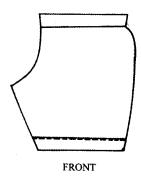
### THE TEST

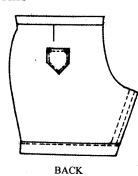
Using the materials provided, cut out and make the LEFT LEG of the shorts to show the following processes:

- (a) Making of the back dart.
- (b) Preparing and attaching the pocket.
- (c) Working of the inner leg seam using machine fell seam.
- (d) Working of the side seam using an open seam.
- (e) Preparing the facings and attaching them onto the lower edge of the shorts.
- (f) Fixing the facing using machine stitching.
- (g) Preparing and attaching the waistband.
- (h) Finishing the waistband using hemming stitches.

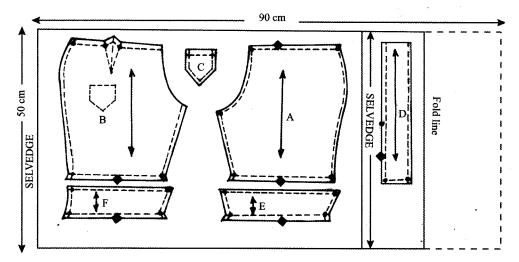
At the end of the examination, firmly sew on your work, on a single fabric, a label bearing your name and index number. Remove the needle and pins from your work, then fold your work neatly and place it in the envelope provided. Do not put scraps of fabric in the envelope.

### VIEW OF A PAIR OF SHORTS





### LAYOUT (NOT DRAWN TO SCALE)



### Weaknesses

- Some candidates still left threads hanging on the work. Some stitched label on double fabric.
- Most darts did not taper to a point and were not fastened.
- Pocket mouth preparation poorly done, trimming and snipping were also not well done.
- Quite a number of candidates did not neaten the side seam.
- Many candidates were not able to make double stitched seam. The major problems were flatness and the size of the seam which was more than 1 cm.
- Most candidates made a binding instead of leg facing and fixed the facing as a fly.
- The waistband was not well trimmed, knife edged and snipped.

### **Advice to Teachers**

Teachers should encourage more practice on the needlework process by doing coursework.

# **29.13 HOME SCIENCE (441)**

# 29.13.1 Home Science Paper 1 (441/1)



# SECTION A (40 marks)

Answer all the questions in this section in the spaces provided.

1	What do you understand by the term food hygiene?	(1 mark)
2	Give two functions of sodium in the body.	(2 marks)
3	State two disadvantages of reheating food.	(2 marks)
4	Highlight two characteristics of buffet service.	(2 marks)
5	Identify a nutritional disorder associated with high consumption of each of the f	ollowing: (1 mark)
	(i) sugar	•••••
	(ii) fluorine	•••••
6	Give two reasons why butter is suitable for creaming in cake making.	(2 marks)
7	Explain the following terms:	(2 marks)
	(i) inflation	
	(ii) consumer rights	
8	State two remedies for morning sickness during pregnancy.	(2 marks)
9	Give two reasons why weaning a baby too early is discouraged.	(2 marks)
10	Name two opportunistic diseases related to HIV and AIDS.	(1 mark)
11	Give one reason for increasing iron in a lactating mother's diet.	(1 mark)
12	List two types of brushes used for removing dirt from surfaces in the home.	(2 marks)
13	Define the term value in relation to colour.	(1 mark)
14	Name two insects which would cause poisonous stings.	(1 mark)
15	Give two surfaces in the house where a low all-round flower arrangement may b	e used. (1 mark)
16	Mention two physical changes in puberty that are unique to girls.	(2 marks)
17	(i) List two types of bleaches and give one example in each case.	(2 marks)
	(ii) Give another use of laundry blue on garments apart from whitening.	(1 mark)

18	Arrange the following	ng laund	ry processes in the correct order.	(2 marks)
	Stain removal	(i)		
	Steeping	(ii)		
	Repairing	(iii)		*************
	Sorting	(iv)		
19	Identify <b>two</b> types o	of "eyes"	used for completing the hook fastening in garment	construction. (1 mark)
20	Mention three desir	able qua	ulities of fabric for making P.E. shorts.	(3 marks)
21	State two temporary	stitches	s used to hold fullness before making permanent stit	ches. (1 mark)
22	State two characteris	(2 marks)		
23	Give one point to be	(1 mark)		
24	Differentiate betwee	en a bou	nd opening and a continuous wrap opening.	(2 marks)
			SECTION B (20 marks)	·
	Answ	er quesi	tion 25 in this section in the spaces provided.	
25	You are planning to to:	travel w	ith your one year old sister. Give the procedure you	would use
	(a) clean the bab	y's plas	tic cup you will use on the way;	$(4\frac{1}{2}\text{marks})$
	(b) clean an alun	ninium s	saucepan that was previously used to boil the baby's	milk; (5 marks)
	(c) launder a col	oured li	nen shirt with a fresh tea stain.	$(10\frac{1}{2}$ marks)

# SECTION C (40 marks)

# Answer any two questions in this section in the spaces provided at the end of the section.

26	(a)	What do you understand by comparative shopping?	(2 marks)
	(b)	Identify four functions of the Kenya Consumer Association.	(4 marks)
	(c)	Explain three functions of fats and oils in the body.	(6 marks)
	(d)	Explain how the following factors contribute to successful meal planning:  (i) Nutritional balance;  (ii) Climate;  (iii) Texture'	
		(iv) Individual requirements.	(8 marks)
27	(a)	Explain three processes to be carried out on a fabric before laying out pattern	s. (6 marks)
	(b)	Outline <b>five</b> processes carried out on the skirt of an apron with a bib in readin attachment.	ess for (5 marks)
	(c)	Highlight five reasons why timely repair of household articles is important.	(5 marks)
	(d)	Draw a symbol for each of the following care instructions:	
		(i) handwash with temperature the hand can withstand;	
		(ii) hang, to dry on a clothe's line;	
		(iii) do not dry-clean;	
		(iv) use a cool iron of about 120°C.	(4 marks)
28	(a)	State three advantages of lining curtains.	(3 marks)
	(b)	Outline six precautions to take when using electrical appliances in the home.	(6 marks)
	(c)	Identify <b>five</b> activities carried out in the management of amoebic dysentery.	(5 marks)
	(d)	Highlight six points to observe when looking after a sick person.	(6 marks)

### 29.13.2 Home Science Paper 2 (441/2)

A pattern of a pair of shorts is provided. You are advised to study the sketches, instructions and the layout carefully before you begin the test.

### Materials provided

- 1 Pattern pieces
  - A Short Front
  - B Short Back
  - C Pocket
  - D Waistband
  - E Front Short facing
  - F Back Short facing
- 2 Plain light weight cotton fabric 50 cm long by 90 cm wide.
- 3 Cotton sewing thread to match the fabric.
- 4 One large envelope.

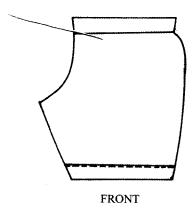
### THE TEST

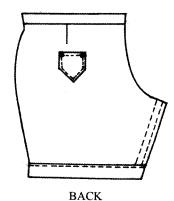
Using the materials provided, cut out and make the LEFT LEG of the shorts to show the following processes:

- (a) Making of the back dart.
- (b) Preparing and attaching the pocket.
- (c) Working of the inner leg seam using machine fell seam.
- (d) Working of the side seam using an open seam.
- (e) Preparing the facings and attaching them onto the lower edge of the shorts.
- (f) Fixing the facing using machine stitching.
- (g) Preparing and attaching the waistband.
- (h) Finishing the waistband using hemming stitches.

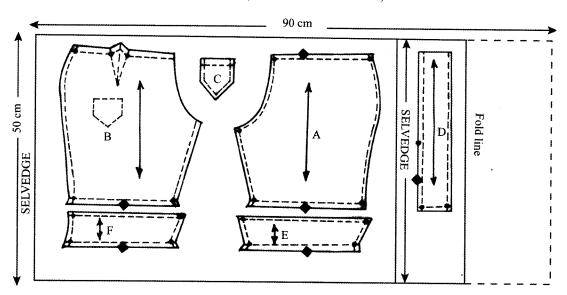
At the end of the examination, firmly sew on your work, on a single fabric, a label bearing your name and index number. Remove the needle and pins from your work, then fold your work neatly and place it in the envelope provided. **Do not put scraps of fabric in the envelope**.

### VIEW OF A PAIR OF SHORTS





# LAYOUT (NOT DRAWN TO SCALE)



### 30.13.1 Home Science Paper 1 (441/1)

# MANYAM FRANCHISE Disc overlLearnlApply

### **SECTION A**

1. The food hygiene means

A practice/a way/method that safeguards against food contamination which may lead to food poisoning Going bad/Deterioration/keeping food fresh/keep/prevent/spoilage (½)

- -Away
- -Method
- -Clean lines ( $\frac{1}{2}$ ) of food ( $\frac{1}{2}$ )

(1 mark)

# 2. Functions of sodium in the body:

- Maintenance of correct acid base (Ph) in the body fluids.
- Proper functioning of the muscles.
- Proper functioning of the nervous system/brain. Any  $2 \times 1 = (2 \text{ marks})$

# 3. Disadvantages of re-heating food. It may:

- easily get contaminated/get spoiled/go bad/can lead to food poisoning.
- lose its flavor/taste
- be rendered undigestible/hard to digest/get tough(proteins).
- lose some of the nutrients.
- lose its usual colour/turn colour/changes colour.
- lose its texture/be soft/be hard.

Any  $2 \times 1 = (2 \text{ marks})$ 

### 4. Characteristics of buffet service:

- Drinks served at a separate table
- food is presented in appropriate dishes and placed on the table.
- plates/cutlery are place at a point where service starts/plates put a starting point and cutlery at end.
- guests/pick plates and serve themselves/are served.
- there is a variety of dishes on offer.
- it is convenient for large groups of people.
- guests may eat while standing or sitting/at a separate table
- food should be easy to eat without cutlery
- guests move from left to right on table

Any  $2 \times 1 = (2 \text{ marks})$ 

# 5. Nutritional disorder associated with high consumption of:

- sugar –diabetes/obesity/hyperglyceamia/hypertension
- fluorine flourosis/mottling of teeth/browning.

Any 2 x  $\frac{1}{2}$  = (1 marks)

# 6. Reasons why butter is suitable for creaming in cake making. It:

- has a good flavor/good taste
- has the ability to hold air/plasticity
- is lighter/easy to manipulate/softer/easy to mix.

Any  $2 \times 1 = (2 \text{ marks})$ 

### 7. (i) Inflation:

(72)

(1/2

• An increase in the price of goods and services with no corresponding increase in Earnings/little money/low income/inadequate income.

### (ii) Consumer rights

 $(\frac{1}{2})$ 

• The freedom and advantages that everyone should be allowed to have when

Purchasing/buying/spending goods and services

 $2 \times 1 = (2 \text{ marks})$ 

### 8. Remedies for morning sickness during pregnancy:

- use medicines.
- eat small amounts of food at frequent intervals.
- drink fluids between rather than with meals
- avoid greasy/fatty foods/oily foods.
- take something dry before getting out of bed e.g. biscuits, maize.
- avoid getting out of bed suddenly.
- take something that does not encourage nausea before going to bed.

Any  $2 \times 1 = (2 \text{ marks})$ 

### 9. Reasons why weaning a baby too early is discouraged. The:

- baby does not need other nutrients yet.
- baby is likely to be exposed to infections through contaminated food/ utensils.
- baby's digestive tract is not ready to handle food/weak/stomach/upsets.
- kinds of foods a baby is introduced to are not as nutritious as the breast milk.
- may deny the child full benefit of breast milk e.g mothers bond exercise of jaws
- baby may become obese/over weight

Any  $2 \times 1 = (2 \text{ marks})$ 

## 10. Opportunistic diseases related to HIV and AIDS:

- pneumonia/bronchitis.
- tuberculosis
- typhoid
- influenze/common cold
- herpes zoster/herpes
- malaria.

Any  $2 \times \frac{1}{2} = (1 \text{ mark})$ 

### 11. Reasons for increasing iron in a lactating mother's diet:

• to replace amount lost through bleeding/amount lost during childbirth/prevent anaemia (1 mark)

### 12. Types of brushes used for removing dirt from surfaces in the home;

- scrubbing brush
- · hand brush
- cobweb brush
- carpet brush.
- Toilet brush

Any  $2 \times 1 = (2 \text{ marks})$ 

### 13. **Definition of the term "value":**

• this refers to the degree of lightness or darkness in a colour/shallowness/brightness/dullness/deepness/strength/richness/tints & shades of colour.

(1 mark)

`

### 14. Insects which would cause poisonous stings in the home:

- wasps
- bees
- scorpions.

Any 2 x  $\frac{1}{2}$ =(1 mark)

### 15, Surfaces in a house where a low all round flower arrangement may be used:

- dining tables
- coffee tables
- centre table

Any 2 x  $\frac{1}{2}$ =(1 mark)

### 16. Physical changes in puberty unique to girls

- development of breasts.
- enlargement of hips
- onset of menstruation.
- Develop a defined waistline

Any  $2 \times 1 = (2 \text{ marks})$ 

### 17. (i) Types of bleaches:

- Oxidizing bleach (1/2)—sodium hypochlorite, fix, topex, ace, sunlight.(1/2)
- Reducing bleach (½)—hydrogen peroxide.(½)

(2 marks)

- (ii) Use of laundry blue on garments apart from whitening to:
- brighten grey and blue articles.

(1 mark)

### 18. Correct order of laundry processes:

- sorting
- repairing
- stain removal
- steeping

(2 marks)

### 19. Types of "eyes" used for completing the hook fastening in garment construction:

- metal loops/eyes/metal eyes/plastic eyes
- metal bars/plastic bars.
- worked bars.
- worked loop
- rouleau loop

Any  $2 \times \frac{1}{2} = (1 \text{ mark})$ 

### 20. Desirable qualities of fabrics for making P.E shorts:

- strong/can withstand frequent washing
- washing fast coloured
- easy to launder
- · washable.
- absorbent.
- Durable/long lasting
- Nouching
- Soft/not irritating the skin
- Light in weight

Any  $3 \times 1 = (3 \text{ marks})$ 

### 21. Temporary stitches used to hold fullness before making permanent stitches:

- basting stitches/diagonal tacking
- tacking stitches/even tacking/long & short tacking.
- running stitches.
- Gathering stitches/machine gathering/machine tacking

Any 2 x  $\frac{1}{2}$ =(1 mark)

### 22. Charasteristics of a well made dart. It should:

- taper gradually to a point.
- be firmly secured/fastened at the end(method of securing).
- be of the correct length of the dart
- be pressed in the right direction/lie in right direction
- have a straight stitching line
- be inconspicuous on the right side
- lie flat/be pressed/be ironed
- correct width of dart.
- Firmly stitched

Any  $2 \times 1 = (2 \text{ marks})$ 

### 23. Points to bear in mind when cutting worked button holes

- Width/size of the button/diameter + 3mm or ½"/match with hole
- Position of the button-hole/button
- Type of fabric.
- Cut on straight grain
- Avoid cutting buttonhole stitches

Any  $1 \times 1 = (1 \text{ mark})$ 

24.

- A bound opening is seen on the R.S of the garment while a continuous wrap opening does not show on the R.S when closed.
- A bound opening has a strip cut on the bias while the continuous wrap is cut with a straight strip of fabric.
- Bound not reinforced at base while continuous is/3 mm from the base.
- Bound can be both functional & decorative while continuous may not.
- Bound is continuous while a continuous wrap has an underlap overlap clearly distinct.
   NB: Well differentiated only.

### **SECTION B**

### 25. (a) Cleaning a plastic cup

- Clean/soft abrasive/sisal(½)wash in hot/warm (½)soapy(½)water using a soft (½)cloth or sponge (½).
- rinse thoroughly  $(\frac{1}{2})$  in hot/warm  $(\frac{1}{2})$  water.
- drip dry (½)/dry (½) with a cloth
- pack appropriately (½).
- Store/keep well/right place/bag/basket

(4½ marks)

# (b) Cleaning aluminum sauce pan previously used to boil milk.

- soak (½) in cold water(½)
- wash/(½)clean with warm/hot/soapy (½) water. Using an abrasive/sand/ash/steel wool (½) (½), inside/outside (½).
- rinse  $(\frac{1}{2})$  thoroughly in warm/hot  $(\frac{1}{2})$  water.
- dry (½) with a dry cloth/drip on a rack or draining board (½).

(5 marks)

- (c) Laundering a coloured linen shirt with a fresh tea stain.
- pour water  $(\frac{1}{2})$  through the stain  $(\frac{1}{2})$ .
- soak (½) in cold water (½).
- wash (½)in warm (½) soapy(½) water using friction (½) method/gebtke friction/rubbing.
- rinse  $(\frac{1}{2})$  in warm  $(\frac{1}{2})$  water.
- final (½) rinse in cold (½) water to which salt has been added/vinega (½).
- Dry(½) under a shade (½) on a clothe's line.
- iron (½) while damp (½) using a hot/warm (½) iron.
- air (½)fold(½) and store (½) appropriately.

 $(10\frac{1}{2} \text{ marks})$ 

### SECTION C

### 26. (a) Comparative shopping

• Is the practice of observing prices and comparing(1) qualities of goods/prices(1) offered at different prices and places. (2 marks)

# (b) Functions of the Kenya Consumer Association to

- Protect the interests/quantity/rights/prices of the consumers.
- Guard against dumping of harmful/worthless goods in the market/works with KEBS to promote
  quality.
- Handle consumer complaints.

- Promote consumer education/awareness.
- Keep consumers informed on matters of interest to them.

Any  $4 \times 1 = (4 \text{ marks})$ 

### (c) Functions of fats and oils in the body.

- Gives a feeling of fullness because they have a high satiety value
- Helps lubricate joints when present in the body
- Converted into energy when the body needs them when excess is stored in the body.
- Fat deposited under the skin acts as an insulator against cold.
- Regulates body temperature when deposited under skin.
- Fat deposits around internal organs protect them from physical injury.
- Produce energy required for body activities/mechanisms/when carbohydrates are missing.
- Helps keep the skin supple/soft when deposited under the skin

Award each 2 marks  $=3 \times 2=$  (6marks)

# (d) How the following factors contribute to oily/glossy/moist/sunctionssuccessful meal planning

- (i) Nutritional meal balance
- Should be balanced (1) to meet body needs (1)
- Should contain, carbohydrates, vitamins, minerals, fats and oils, water and roughage (1) to meet body needs.

(2 marks)

- (ii) Climate
- During the hot weather, there is need to serve cold foods whereas during the cold weather, hot foods are preferred.
- People tend to eat generally more food in cold weather to meet increased demand for energy to keep people warm.
- Food should be suitable for the climate/whether in order to meet its demands. (2 marks)
- (iii) Texture
- Food should have varied textures to make them appealing/break monotony/strengthen teeth/appetizing/interesting/good etc.

(2 marks)

- (iv) Individual requirement
- The food should cater for each individual in the family in order to meet their specific demands. (2 marks)

 $4 \times 2 = (8 \text{ marks})$ 

### 27. (a) Process to be carried out on a cotton fabric before laying out patterns are:

- Putting in H20 in order to prevent shrinking.
- Pre-shrinking –steeping the fabric in cold water for about 30 minutes and drying.
- Graining removing a weft thread along the raw edge and cutting along the space left.
- Pulling pulling the fabric diagonally/straighten or align the grain.
- Iron/pressing using a hot iron to remove creases/for accuracy/for neatness.
- Moving the iron on the fabric
- Checking on factory faults-to avoid faults when cutting-identify the faults
- Establish the fabric size to ensure its enough-size of fabric
- Check on nap/one way design to ensure you cut well on sight
- Plan a rough lay out to ensure fabric is enough place pattern pieces don the material.

Any  $3 \times 2 = (6 \text{ marks})$ 

### (b) Processes carried out on the skirt of an apron with a bib in readiness for attachment.

- Prepare the skirt (1 mark)
- neatening/finishing the sides of the skirt appropriately/hemming/binding/machining/shelledge

- preparing the pocket/attaching.
- finishing the lower hem/putting a frill/using lace/binding.
- preparing the gathers and pulling to fit on the area to be attached to.
- Embroidery/pleat/smock on skirt/decoration
- Press/iron

 $5 \times 1 = (5 \text{ marks})$ 

# (c) Points to show the importance of timely repair; To

- maintain their original size.
- make them last long/durable/stay longer/cutting cost/same on money
- keep their shape/pattern/design/look/style.
- make them look smart/presentable/neat/good/nicee/attractive.
- reduce the possibility of the wear and tear worsening/prevent further tearing.

 $5 \times 1 = (5 \text{ marks})$ 

# (d) Symbols for each of the following care instructions.

(i)



Hand wash with temperature the hand can withstand.

Do Temperature upto 50°C in a basin

(ii)



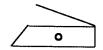
Hang to dry on a clothe's line

(iii)



not dry-clean

(iv)



Use a cool iron of about 120°C.

- -All irons all dots
- -Iron and write 120°C
  - -Iron and no symbol (1/2)

(4 marks)

# 28. (a) Advantages of lining a curtain: To

- Prolong its life/last long/durable.
- Protect from sunrays/filtering excess light.
- Make it heavy for adding body.
- Make it drape well/hang well.
- Prevent fading
- Opaque/privacy

Any  $3 \times 1 = (3 \text{ marks})$ 

# (b) Precautions to take when using an electrical appliance in the home.

- Have all electrical wires well insulated
- Replace damaged wires

- Avoid pushing metal objects into electric sockets
- Avoid touching electric switches with wet hands.
- Turn off switches when not in use.
- Avoid using defective appliances
- Follow manufacturer's instructions when using electrical appliances.
- Avoid having electrical cables running across rooms.
- Avoid overloading sockets/too many gadgets
- Put off when there is a black out.

Any  $6 \times 1 = (6 \text{ marks})$ 

### (c) Activities in management of amoebic dysentery

- Proper disposal of human waste/proper use of toilets.
- Treatment of water for domestic use/clean water/boiling/water guard/aqua tabs etc.
- Proper food water storage
- Observing strict personal hygiene (carry personal hygiene is acceptable)
- Treatment of infected persons/seek medical advice/take to hospital/drugs.
- Thorough cooking of food.
- Proper water storage
- Thorough cleaning foods/wash foods well
- Wash utensils well.

Any  $5 \times 1 = (5 \text{ marks})$ 

### (d) Points to observe when looking after a sick person.

- Keep clothing & bedding clean/aired
- Keep the patient comfortable i.e dress warm or light
- The room should be as comfortable as possible/clean/warm/not noisy
- The sick person should not be disturbed unless it is absolutely necessary
- The room should be well ventilated.
- The number of visitors should be minimized
- Meals should be in small quantities and attractively presented.
- The room should not be crowded with furniture.
- The person attending to the sick should find time to talk to the patient/be close to patient/comforting
- Meals should be attractively presented.
- Room should be well lit
- Wear protective clothing
- Keep the patient clean/air
- Observe strict personal hygiene
- Administer drugs as prescribed by Doctor
- Provide a balanced diet
- Give a lot of nutritious drink
- Social/spiritual psychological, emotional, nutritional need, physical- alternatives give a mark for each!

Any  $6 \times 1 = (6 \text{ marks})$ 

# 30.13.2 Home Science Paper 2 (441/2)

		SCORE	MAXIMUM SCORE
1.	PRESENTATION		
(a)	Work well pressed (1) and folded (½)	11/2	
(b)	Label (½) firmly fixed (1) without		
	Concealing details ( $\frac{1}{2}$ ) and on a single fabric ( $\frac{1}{2}$ )	21/2	
(c)	Pins/Needles (½) tacking threads (½) and		61/2
	Unnecessary threads (½) removed	11/2	
(d)	Made up for the left half	1	
2.	CUTTING OUT		
(a)	All seven pieces cut out $(7 \times \frac{1}{2})$	3½	
(b)	Smooth cutting of short C.F	1 .	
(c)	Smooth cutting of short C.B	1	
(d)	Waistband C.B smoothly cut (½ x 2) and on straight		91/2
	grain $(\frac{1}{2} \times 2)$	2	
(e)	Straight grain of shorts front (1) and back (1)	2	
3.	DART		
(a)	Straight stitchery (1) tapering to a point (½)	11/2	
(b)	Thread ends well fastened at the point	1/2	
(c)	Correct length of dart 6.8 cm to within 2 mm	/-	
` /	(6.6  cm - 7.0  cm)	1	
(d)	Correct width of dart 0.8 cm to within 2 mm		51/2
` ′	(0.6  cm - 1.0  cm)	1	
(e)	Dart pressed towards C.B	1/2	
(f)	Flatness of dart on R.S (½) and W.S (½)	, 2	
` /	(no pockets formed)	1	
4.	POCKET		
(a)	Preparation of pocket mouth well tucked under (1) even		
. ,	hem $(\frac{1}{2})$ and straight stitchery (1)	2½	
(b)	Pocket turnings well tucked under ( $\frac{1}{2}$ x 3) evenly		
` /	trimmed (1) and snipped (1)	3½	
(c)	Pocket fixed with straight stitchery (1 x 3) within 2 mm	3,2	
` /	and close to the edge ( $\frac{1}{2}$ ) with sharp corners ( $\frac{1}{2} \times 3$ )	5	
(d)	Pocket reinforced at the mouth corners ( $\frac{1}{2}$ x 2)	1	15
(e)	Correct positioning of the pocket at 1.5 cm from tip of	1	
. ,	the dart within 5 mm $(1 - 2cm)$	•	
(f)	Correct size (superimposed to within 3 mm) ½ and correct shape (½)	1	
(a)	Flatness of pocket on R.S (½) and W.S (½)	1	
(g)	1 Tauless of pocket off R.S (72) and W.S (72)	1	

	•	SCORE	MAXIMUM SCORE
5.	SIDE SEAM – OPEN SEAM		
	{If not open seam award zero (0)}		
		2 4	
(a)	Seam joined with smooth stitchery (2 marks)	4	
(b)	Seam well neatened (2 x 2)		
(c)	Correct width of finished seam 1 cm to within $2mm (0.8 - 1.2)$		
	cm)(1 x 2)	2	11
(d)	Evenness of neatened seam (½ x 2)	1	
(e)	Seam opened and flat at the waistband (1) and hem (1) W. S.		
	only	2	
6.	INNER LEG SEAM – MACHINE FELL SEAM		
(a)	Straight stitchery of first row	1	
(b)	Fell well tucked under (1) and held down with straight stitchery		
` /	(1) close to the edge ( $\frac{1}{2}$ ) Without facing	21/2	
(c)	Evenness of seam(1) and correct size (1) (O.4 cm – 0.8 cm)		61/2
` '	Flatness of seam on R.S side with one raw of stitching	2	
(d)	Fell fixed towards the back of the shorts	1/2	
(e)		1/2	
7.	FACING (BACK AND FRONT)		
(a)	Back and front facings correctly joined (½ x 2) with straight	:	
	stitchery (½ x 2) side seam and inner leg seam	2	
(b)	Facing correctly (1) attached to lower edge of the short with		
` '	straight stitchery(1 x 2) by impression	3	
(c)	Seam trimmed (1)	1	
(d)	Facing and shorts seams matching to within 2 mm (½ x 2) If not		15
	facing give from (each)	1	
(e)	Seam under stitched with straight stitchery (½ x 2)	1	
(f)	Free edge of facing well tucked under (1 x 2) and fixed using		
	straight (1) machine stitchery (1)	4	
	[If not machine stitched award zero (0)]		
(g)	Evenness of the finished facing $(\frac{1}{2} \times 2)$ with 3 mm	1	
(h)	Correct size of facing 4 cm to within 5 mm (3.5 cm – 4.5 cm)(1		
•	x 2)	2	

	•	SCORE	MAXIMUM SCORE
8.	WAISTBAND		***
(a)	Waistband joined with straight stitchery	2	
(b)	Seam trimmed (2), snipped ( $\frac{1}{2}$ ) with sharp point $\frac{1}{2}$	3	
(c)	Waistband well knife edged (1 x 2)	2	
(d)	Waistband correctly attached with straight stitchery (1 x 2)	_	
	and trimmed (½ x 2)	3	
(e)	Raw edges of waistband well tucked under (1 x 2)	2	
(f)	Quality of hemming stitches	2	
	(If not hemming stitches award zero)		19
(g)	Flatness of waistband on R.S (1) and W.S (1) If not in the	2	
(h)	C.F deduct ½	1	1
(i)	Evenness of waistband on R.S		
	Correct width of waistband 3.6 cm to within 3 mm (3.3 cm –	1	
(j)	3.9 cm) R.S. only	1	
<del></del>	Waistband edges flash with C.F (½) and C.B (½) within 2mm	<u>-</u>	
		45	