**POST MOCK 2019 -September**

**HOMESCIENCE**

**PAPER 1**

Form 4

**MARKING SCHEME**

1. **Methods of preserving fruits when in season:**
* Making jam
* Making chutney
* Making marmalade 1x2=2mrks)
1. **Natural means of ventilating a room:**
* Constructing vents
* Constructing chimneys
* Open doors
* Open windows 3x1=3mrks
1. **Points to remember about clothing when caring for the sick at home:**
* Choose light, easy to wash clothing that requires little or no ironing.
* Use shoes that give support and are comfortable.
* Use plastic aprons to protect the patients clothing during feeding.
* Choose garments that are easy to dress and undress like front fastening, brassieres, wrap around skirts and others.
* For men, Velcro fastenings and elastic waist bands make trousers easier to cope with 1x2=2mrks
1. **Types of fans:**
* Standing fan
* Table top fan
* Ceiling mounted fan
* Wall mounted fan 1x3=3mrks
1. **Measures to ensure safety when storing paraffin:**
* Store in covered and labeled containers
* Store away from the house if possible
* Do not store in soda or juice bottles to avoid poisoning children
* Keep out of reach of children 3x1=3mrks
1. **Factors to consider when buying a gas cylinder:**
* Buy a good size of cylinder which can serve longer, for example a 13kg cylinder.
* Check to ensure that all parts are available and without a defect
* Buy from a dealer who gives a guarantee
* Buy from a reputable dealer 3x1=3mrks
1. **Why wall paper is becoming popular:**
* It makes walls look more attractive
* It makes the walls easier to clean and care for
* It brightens the room thus making it warmer
* It helps to cover ugly, unsightly marks 3x1=3mrks
1. **Reasons for using floor coverings in a house:**
* For decoration if they blend well with the colour scheme of the room where used hide/conceal ugly marks.
* As a protection for the floor from heavy objects
* To reduce noise
* Provide warmth in the room
* Makes the floor less slippery
* For ease in cleaning 2x1=2mrks
1. **Stages involved in bottling as a method of food preservation.**
* Cleaning
* Blanching
* Frilling
* Sealing
* Sterilizing
* Cooling
* Storage 7x½ =3½mrks
1. **Importance of blanching vegetables before preservation:**
* To stop the action of enzymes
* To kill bacteria
* To retain vitamins and minerals
* To retain the colour of vegetables
* To reduce bulkiness 2x1=2mrks
1. **Definition of case goods:**
* These are furniture made of wood or metals e.g. wardrobes, chest of drawers, tables, chairs desks, etc. definition=1 example=½
1. **Tertiary colours:**
* Red +orange=red orange
* Blue + purple=blue purple
* Yellow + green =yellow green
* Yellow + orange=yellow orange
* Red + purple=red purple
* Blue + green=blue green each ½mrk total =2mrks
1. **Dehydrated foods which are used as the main ingredients in a dish:**
* Bread mixes
* Cake mixes
* Crumble mixes
* Batter mixes
* Biscuit mixes 4x1=4mrks
1. **Reasons for wrapping food before storing in the refrigerator:**
* To protect against cross contamination from other foods
* To prevent the food from drying up through loss of moisture
* To keep out surrounding air which may rise the food temperature
* To prevent oxidation which bring about changes in colour, taste and nutritive value of food.
* To keep food from exchanging flavor during storage 3x1=3mrks
1. **Reasons for cooling foods before storing in a refrigerator:**
* Warm temperatures overworks the refrigerator
* To avoid raising the temperature thus using more power for cooling the food
* To avoid multiplication of bacteria and microorganisms which is brought about by warm temperatures. 3x1=3mrks
1. **(a) procedure of thorough cleaning a synthetic bag:**
* Collect all the equipment and materials needed (½)
* Remove loose dirt (½) by wiping with a dry cloth/shaking (½)
* Clean using a cloth/fibre (½) wrung from warm (½) soapy water and wash using a cloth or fibre, soft brush or sponge
* Clean both sides (½)
* Rinse (½) using warm (½) water (clean)
* Finally (½) rinse in cold (½) water to freshen
* Drip (½) dry on the wrong side (½) outside under shade (½) with opening facing downwards (½) and well secured (½)
* Store appropriately (½) 8mrks

**(b) Laundering a woolen sweater:**

* Collect all the equipment and materials (½)
* Repair to prevent tears becoming worse (½)
* Take measurements to retain original shape (½)
* Remove stains using a weak solution of stain removal agent (½)
* Shake off dust to remove dust (½)
* Wash by kneading and squeezing at bottom of the basin without lifting the garment (½)
* When lifting bundle it in the palm of your hand (½)
* Rinse in luke warm water, finally in luke warm again (1mrk)
* Roll in a dry clean towel (½)
* Dry on a clean towel flat on the ground under a shade (1mrk)
* Take measurements once more to agree with previous shape to it the original outline (1mrk)
* Pull or part to restore measurements (½)
* Finish by pressing with a warm iron to protect from direct heat (1mrk)
* Air to remove smell (½)
* Store in a dry well aired place to prevent rotting (½)
* Clean and store equipment and materials used (½) 12mrks
1. **(a) Reasons for protecting a consumer:**
* To ensure goods and services provided are of the right quality and avoid conterfeits and low quality goods.
* To ensure that the goods and services provided are charged fairly.
* To ensure the goods and services provided are of the right quantity.
* To ensure that the consumer has the access to adequate and right/correct information.
* To protect the consumers against sale of harmful products and commodities.
* To ensure that the health of the consumers is maintained by providing goods and services that is safe.
* To ensure the products and commodities are availed to the consumers without hoarding of goods.
* To ensure that the consumer enjoys the right to compensation in case of the goods and services don’t satisfy the needs of the consumer. 6x1=6mrks

**(b) Reasons that has popularized the use of convenience foods:**

* The increased availability and accessibility of convenience foods.
* Some convenience foods are cheap therefore affordable.
* Ignorance by consumers on nutritional value of food.
* Change of lifestyle where consumers are moving from traditional lifestyle to western kind of life.
* Due to increased technology variety of foods are available and produced.
* Consumers are too busy with life to concentrate in food preparation.
* Inadequate time to prepare and cook food.
* Consumers have become lazy to prepare and cook nutritionally balanced food. 6x1=6mrks

**(c) Four problems related to breastfeeding:**

* Breast engorgement – when the breasts become too full of milk, become painful when breast feeding
* Breast abscess – infection of the breast which may interfere with breast feeding
* Sore/ cracked nipples – may interfere with breast feeding
* Baby’s refusal to breast feed, the baby could be ill
* Mother’s refusal to breast feed the baby/ the mother may be unable to breast feed due to illness/ multiple births.

(4x2 explained points = 8 marks)

1. **(a) Qualities of a well-made collar:**
* It should lie flat smooth, on the neckline.
* The shape should be symmetrical on both sides.
* The corner should be well rounded and should have a good knife edge.
* The collar should be neatly stitched.
* Be interfaced on the under collar.
* The stitches on the top stitching should be straight and neat. 6x1=6mrks

**(b) (i) Methods of disposing fullness on the skirt:**

* Elastic
* Darts
* Pleats (box inverted and knife)
* Tucks – shell, pin tucks, wide tucks
* Gathers
* Smocking
* Easing
* Shirring 6x½ =3mrks

**(ii)Pattern markings on the skirt sketch:**



**(c) Finishing processes carried out during laundry:**

* Ironing – moving a hot iron to and fro/remove creases and kill germs on an article until all areas are removed.
* Damping – introducing moisture to the dry article to be ironed to make ironing easier.
* Pressing – placing a warm iron on a garment, lifting and placing it on the next portion until the whole article is pressed to remove creases and kill germs.
* Airing – hanging ironed clothes for some minutes/remove any traces of dampness before storage for complete dryness/remove smells.
* Folding /hanging – preparing clothes for storage/prevent creases/fit into storage.
* Mangling – folding of towels and pressing them between a mangle, roller/storage. 4x2=8mrks
1. **(a) Causes of malnutrition when sick:**
* Loss of appetite leads to reduces intake of nutrients.
* The diseases increase the body’s need for body building and repair nutrients.
* There could be parasites that destroy the nutrients taken from food.
* Fever leads to loss of nutrients through faster breakdown resulting in wastage of muscles.
* There could be diarrhea and vomiting leading to lack of nutrients or loss of nutrients taken. 3x2=6mrks

**(b) Importance of budgeting:**

* Budgeting acts as a guide to wise purchasing by prioritizing spending.
* It enables one to live within their means by spending only on items they can afford.
* It also enables one to avoid impulse buying by buying only the budgeted items.
* One is able to set priorities and plan for present and future needs.
* It enables one to accumulate family savings.
* It provides a basis for analyzing the needs of the family.
* It also gives psychological satisfaction to the family members because all the needs of family members are met.
* Budgeting enables a family to estimate all their financial needs and plan for other sources and methods of supplementing their income. (6x1=6mrks

**(c) Points to look for when choosing a toy for a child:**

* It should not have sharp/pointed edges.
* It should be easy to manipulate/handle.
* It should be suitable for the age.
* Promote learning.
* Should be made of non-poisonous materials.
* It should be of appropriate size.
* It should be attractive in colour and shape.
* It should be firmly constructed/well fixed.
* It should be easy to clean/washable.
* It should not have small removable parts that can cause chocking in children. 8x1=8mrks