NAME_	CLASS
DATE	SIGNATURE

441/ HOME SCIENCE FORM ONE 2015 2<sup>ND</sup> TERM 2 ½ HOURS

## Kenya Certificate of Secondary Education HOME SCIENCE FORM ONE 2<sup>MD</sup> TERM EXAMINATION 2015

## Instructions to candidates:

- Write your name and your class in the spaces provided above.
- 2. This paper consists of three sections A, B and C.
- 3. Answer all questions in section A and B and any two questions from section C
- 4. Answers to ALL questions MUST be written in this booklet.

## For Examiner's use only.

Section	Questions	Maximum	
		Score	•
A	1-15	40	
В	16	20	
C	17-19	40	
		TOTAL	
		SCORE	

This paper consists of 4 printed pages. Candidates should check to ascertain that all pages are printed as indicated and that no questions are missing.

1.

	Section A (40 marks)  Answer all the questions in this section	[1mark]
Defin	ne the term good grooming.	
Mer	ntion FOUR ways you can care for glass items at home.	[4marks]
	st THREE kitchen plans.	[3marks]
		·
	Define the following terms as used in first aid. Fainting.	[ 2marks]
 -	Chocking.	
	Give TWO main reasons for a wearing a belt.	[ 2 Marks]
•	Mention THREE factors to consider when choosing a pair of shoes.	[3marks]
	Mention THREE lactors	
<b>5.</b>		
5.		[4 Marks
5. 7.		[4 Marks

	st THREE ways that food comes into contact with disease.	[3 Marks]
Lis		
-		
		[1mark]
). F	low can you improvise a grater at home.	
-		
	of renting a house.	[4 marks]
10.	Identify FOUR advantages of renting a house.	
		, , , , , , , , , , , , , , , , , , , ,
		leitchen [3marks]
11		kitchen. [3marks]
11.	Mention THREE ways of preventing the occurrence of cuts in the	kitchen. [3marks]
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	Mention THREE ways of preventing the occurrence of cuts in the  Mention THREE ways that one can prevent athletes foot.  Mention THREE ways that one can prevent athletes foot.	kitchen. [3marks]
12.	Mention THREE ways of preventing the occurrence of cuts in the	kitchen. [3marks]
12.	Mention THREE ways of preventing the occurrence of cuts in the	kitchen. [3marks]

Give TWO uses of food processor.	(2Marks)
Thich is the main disadvantage of using jiko in a closed room?	[1 marks]
SECTION B (20 MARKS.) COMPULSORY.  Answer this question in the spaces provided at the end of so are preparing to go back to school after a short holiday. Its EIGHT materials you will use while doing the cleaning of surfaces.	ection C [8marks]
ash your sister's white cotton handkerchief.	[6 Marks]
oroughly clean a plastic spoon.	[6 Marks]
SECTION C (40 MARKS)  Issuer any two questions from this section in the spaces provided at the end of the section.  Internation SEVEN points on use of a refrigerator.  It SEVEN factors that influence the choice of cooking method	[7 marks]
t SIX reasons which make polythene bags suitable for storing food in	[ 7 Marks) the refrigerator. [6 Marks]
ntion five physical changes that occur to adolescent girl.	[5 marks]
ntion eight safety precautions when handling kitchen equipment.	[8marks]
	[6marks]
six parts of the skin.	( 8 marks) [6 marks]
	hich is the main disadvantage of using jiko in a closed room?  SECTION B (20 MARKS.) COMPULSORY.  Answer this question in the spaces provided at the end of so are preparing to go back to school after a short holiday. Set EIGHT materials you will use while doing the cleaning of surfaces. It is asknown in the spaces white cotton handkerchief.  SECTION C (40 MARKS)  SWER any two questions from this section in the spaces provided at the end of the section. Intion SEVEN points on use of a refrigerator. It is SEVEN factors that influence the choice of cooking method. It SIX reasons which make polythene bags suitable for storing food in the physical changes that occur to adolescent girl.  Intion eight safety precautions when handling kitchen equipment. It is plain THREE methods of cleaning services.  Suss the four functions of the skin.  Six parts of the skin.