**SUKELLEMO MOCK EXAMS 2021**

**441/1 MARKING SCHEME HOMESCIENCE**

1. Two disadvantages of canned food. (2 marks)

.- The process may alter the texture and flavor.

- High temperatures used to destroy bacteria during canning have a damaging effect on -Vitamin c and B group lowering the nutritive value

- can cause food poisoning as a result of any flaw in the container.

2 . Reasons why butter is good for cake making. (2 marks)

- Has a good flavor/Taste

 - Has the ability to hold air

 - Its lighter /easy to manipulate/mix

3 . Advantages of grilling food. (2 marks)

- uick method of cooking. (2marks)

 - Food is appetizing

 - Causes browning of food.

4 . Uses of eggs in flour mixtures. (2 marks)

- Add Nutritive value. (2marks)

 - Add flavor.

- Add colour

 - Used a raising agent.

5. Qualities of baking flour. (2 marks)

- Finely ground . (2marks)

- Correct colou r.

- No lumps

- Not stale i.e no oduor

- No foreign bodies

- Correct amount of gluten

6. Reasons for lining a cake tin. (2 marks)

- To prevent the cake from sticking so easier to remove

- Avoid drying up

- Avoid overbrowning. (2marks)

7. Properties which make stainless steel unsuitable for cooking pans. (2 marks)

- discolours easily when exposed to dry heat. (2marks)

- Has a high conductivity of heat that burns food.

- Scratched easily by abrasives.

- Not easy to remove stains.

8 Functions of clothes horse. (2 marks)

.- Used to dry clothes indoors .(2marks)

* For airing clothes after ironing.

- Storing of clothes.

9. Reasons for adding vinegar in the last cold rinse. (2 marks)

 - Brighten the colour. (1mark)

10 . Reasons for using curtains. (2 marks)

* For privacy . (2marks)
* Warmth
* Decoration
* Filtering excess light.

11 a.)Tone-refers to the general effect of a colour or colour schemes e.g matching ,clashing, bright.(1mark)

 b.Intensity-strength of a clour e.g dull,weak,bright.(1mark)

 c. Tint –A slight tinge of a colour that is produced by mixing the colour with white .e.g pink is a tint of red.(1mark)

12. Areas of a low flower arrangement.

-Dining-coffee tables – centre table .(1mark)

13. Ways of minimizing glare when lighting a house. (3 marks)

- )Use of lamp shades.

 - use of coloured bulbs

 -Avoid shiny surfaces

14 .Important piece of information found on labels of products. (3 marks)

-Name of product –ingredients used,- Net quantity, –Expiry date, –Use of product, Name of the place of Business.

15 .Methods of credit buying. (1 mark)

 -Hire purchase

 -Simple non –installment credit

16 .Undesirable properties of silk fibres. (2 marks)

- Weak when wet.

 -Long exposure to sunlight weaken the fibres.

 - Sweat stains are difficult to remove.

 -Very sensitive to alkalis and acids.

 -Easily damaged by high temperatures.

17. Methods of attaching a collar to a neck line. (3 marks)

- Using a band .

 -using a facing

 -Self neatened collar

 **Bias Binding.**

18. Suitable fastenings for edge to edge opening. (2 marks)

- Hook and eye.

 Hook and Bar

 Buttons &worked loops

 Buttons & Rouleau loops.

**SECTION B**

**19a.Laundering White cotton table cloth (12marks)**

-Collect all equipment and materials ( ½ mark)

-Soak ( ½ ) n cold water( ½ mark)

-Wring ( ½ ) soaking water

-Wash ( ½) in hot ( ½ )soapy water ( ½ )using friction method( ½ )

-Rinse( ½ ) in hot water ( ½ )

-Final rinse( ½ ) in cold water to freshen then starch knead and squeeze( ½ ) the cloth in starch solution of correct strength( ½ )

-Wring out as much as possible( ½ ) and hang straight( ½ ) on a clothes line securing firmly with pegs in the sun( ½ )

-Iron on both sides ( ½ )using a hot iron ( ½ )while slightly damp.

-start ironing double parts ( ½ ) on w.s.

-Air ( ½ )

-fold in four screens ( ½ ) and store appropriately.( ½ )

**b. Cleaning polished wooden surface .(6mks )**

-Collect all cleaning equipment ( ½ )

-Dust the surface thoroughly ( ½ )

-Wipe with a cloth wrung out of clean water ( ½ )

-Allow to dry completely ( ½ )

-Apply polish sparingly ( ½ )on the surface using a piece of cloth.( ½ )

-Rub in circular movements overlapping ( ½ )

-shake the spray polish container hold it away from the surface and spray sparingly ( ½ )

-leave it for some time ( ½ )for polish to set in. ( ½ )

-buff ( ½ )immediately using a soft non fluffy cloth ( ½ )folded into a pad. ( ½ )

**c. Cleaning a calabash. (4 mks )**

-Wash in warm s( ½ )oapy ( ½ )water using a mild abrasive ( ½ )

-Rinse thoroughly in warm water. ( ½ )

-Rinse in cold water ( ½ )to freshen

-Place upside down ( ½ )on a drying rack ( ½ )

-store in a cool dry place. ( ½ )

**SECTION C (40 MARKS)**

**20a.1.canning and bottling . (2mks)**

-removal of oxygen when sealing the can.

-use of high temp.to kill micro-organism

-use of sugar to retard growth of micro-organisms.

**2. freezing and chilling .(2mks)**

**-lo**w temps retard the action of enzymes and stop growth of micro-organism.

-freezing converts water to ice reducing growth of micro-organisms.

-low & fast freezing enables cold temps to reach the central point of food therefore no patches remain in which the enzyme/microorganisms continue to react.

-concentrates soluble nutrients in food this prevents growth of micro-organism.

**B .General rules for baking . (5mks)**

-preheat the oven to the correct temperature before putting food.

-place food in the right shelf.

-observe the baking duration for the item/food being baked.

-do not open the oven door before mixture sets.

-avoid banging the oven door during the baking process.

-test baked foods in readiness before removing from the oven.

-turn baked foods on a cooling tray or rack to cool as necessary unless foods are to be served in the dishes in which they are baked in.

**C. Activities in management of suffocation .(5mks)**

-Take the victim to an airy place.

-remove polythene if stuck over the head.

-if unconscious seek medical attention.

-if due to gas leakage switch off the gas cylinder.

-if it is due to carbon monoxide from a charcoal stove take it outside.

**D . Care of oven utensils. (4mks)**

**-**clean well after use according to the material.

-store when completely dry to avoid rusting.

-nonstick tins must not be cleaned with abrasives as this will remove the coating.

-casseroles should not be exposed to extreme temps.

-Avoid banging /dropping to prevent breakage/denting.

**21a.Actions to be avoided in the management of a burn. (6mks)**

-Do not touch the burned area with bare hands to avoid infection.

-do not use cotton wool or other material with lint as fibres will stick on the exposed part.

-removing adherent clothing as this this will peel off the skin off.

-applying adhesive dressing /tape to the skin as it will peel off.

--avoid exposure to air which causes more pain.

-Breaking the blisters as this may expose the burn to germs.

-do not cover tightly to avoid more pain or damage.

**b. Conditions necessary for occurrence of an infection.**

**Causative agent**; these are microorganisms capable of producing infection .e.g. virus ,fungi, bacteria ,protozoa . (1mk)

**Reservoir infection;** place/area/conditions which micro-organism can exist and multiply.(1mk)

**The path through** which the agent can leave its reservoir includes various openings e.g mouth ,nose ,eyes ,ears, private parts.

**Mode of transmission ;** how micro-oganisms can be acquired. (1mk)

Inhalation , ingestion, contacts, placenta ,inoculation

**c. Situations that would make one wash hands to prevent the spread of diseases. (5mks)**

-after using the toilet

-after contact with body fluids such as blood, urine, mucus.

-after handling soiled /dirty objects/clothes/money/public transport/greetings.

-Before eating/drinking.

-after handling a sick person more so with an infectious disease.

**D. Qualities of a good disinfectant. (5mks)**

**-**kill a wide variety of micro-organisms.

-be chemically stable and effective I the presence of an organic compounds and metals.

-penetrate crevices/cracks.

-not affect the person using it.

-have a pleasant **smell**/scent.

-be aesthetically acceptable/good colour.

**22a.How to make a run and fell seam on the side of a cotton short. (10mrks)**

**-**place the fabrics with the w.s facing and the F.L matching. ( 1 mark)

-pin and tack ( ½ )along the F.L.

-Remove pins ( ½ )and machine stitch ( ½ )along the F.L.

-Remove tacking ( ½ )and press. ( ½ )

-Trim back ( ½ ) turning to 6mm ( ½ )and the front to 12mm.( ½ )

-Fold over the front ( ½ ) over to the back ( ½ ) to form the fell.

-Press the fell ( ½ ) to lie on the back ( ½ )of the garment.

-Tack ( ½ )and hem close to the fold of the three layers.

-Remove tacking ( ½ )and press completed seam.

**B . six guidelines in purchasing fastenings.(6mrks)**

-The garment :- zip fasteners are put in trousers while buttons are placed on shirts and blouses

-Age of the wearer :- Non metallic fasteners that are easy to open and close are more preferred for children.

-Effect desired ; - Buttons and zips can be placed conspicuously and decoratively to add to style of the garment.

-Position of the opening:- Affects the choice of a fastener .e.g wrist opening has buttons.

-Type of fabric : - Heavy fabrics require larger and stronger fastener such as buttons, zips.

 Fraying fabrics – Rouleau loops instead of buttons.

-Size of fastener should be proportional to the opening.

- Colour of garment: -Buttons and zips should be the same colour or the dominant colour of the garment.

**C. Points to consider when choosing sleeves. (4mkS)**

**-Us**e of the garment : - garments worn during manual or laundry work or work involving use of the hands a lot should not be w ide and long sleeved.

-Type of fabric:-Wide and puffed sleeves do not suit being made heavy fabrics.

-Style of the garment:-shirts do not have fancy wide sleeves.

-Wearer of the garment:-frilly, gathered, sleeves are not normally suited for men except for very formal dressing.