**DECEMBER EXAM 2021**

**HOMESCIENCE PAPER 1 MARKING SCHEME**

1. State TWO dangers of misuse of cosmetics (2mks)

* It damages the skin
* It causes skin irritation
* It leads to kidney problem
* It causes eye irritation
* It damages the hair.

1. Give TWO negative effects of advertisement. (2mks)

* It leads to impulse buying
* Some advertisement are deceptive and mislead the consumer
* Some advertisements may go against cultural values in their message content and presentation.
* It leads to purchase of inferior goods.

1. Mention THREE basic instructions on the use of medicine. (3mks)

* Duration
* Frequency
* Instruction on use
* Dosage

1. List TWO importance of openings in garment construction. (2mks)

* Freely removing and weaving of the garment
* Most of them are decorative
* They complete the garment

1. Give TWO needs of the sick that may affect the healing process. (2mks)

* Nutritional needs for example doing exercises
* Physical needs for example doing exercises
* Social needs ie encourage presence of loved ones around them, conversation with them.
* Emotional needs ie helping them to be optimistic, cheerful attendance.

1. Mention TWO qualities of a good suitcase. (2mks)

* It should be lockable to prevent the clothes from dust.
* It should be smoothly finished to avoid tearing clothes.
* It should be large enough to avoid creasing clothes.

1. State TWO advantages of plastic kitchen equipment. (2mks)

* They are light in weight
* They are versatile as they can also be used for keeping food in the refrigerator
* They are hard wearing
* Come in variety of colours

1. Suggest TWO conditions which encourage breeding of cockroaches in the home. (2mks)

* Poor lighting
* Dirty environment
* Warm environment
* Food spills on the floor

1. Suggest TWO ways of improving flavor in food. (2mks)

* Choosing an appropriate method of cooking to develop natural flavor of food example frying food.
* Use of highly flavoured ingredients
* /vegetables such as garlic coriander leaves
* Use of highly flavourings, usually in foods that lack flavor such as herbs, spices and essences

1. State THREE factors which influence layout plan in garment construction. (3mks)

* Size of the fabric
* Design of the garment
* Pattern prints on the garment.

1. State TWO factors other than poverty that may lead to scarcity of food in the home. (2mks)

* Drought
* War
* Migrations
* Corruption
* Floods

1. Mention TWO limitations of buying a house. (2mks)

* The buyer is not included in the decision – making concerning the design of the house.
* It might turn up to be expensive than building
* One cannot move to another house in case the conditions around the house become unfavourable.
* Repair and renovations of the house are entirely the responsibility of the owner

1. Give reasons for coating some foods before frying. (2mks)

* Food is coated to avoid overcooking on the outer part.
* Food is coated to avoid becoming soggy after frying
* Food is coated to enhance its appearance on frying

1. State THREE reasons why cabbage should not necessarily be cooked.

* Cooking destroys vitamin C
* Cooking gives it an inferior colour
* It has a superior flavor when raw.

1. State THREE points on the care of guards and calabashes. (3mks)

* Do not use harsh abrasives while cleaning them.
* Avoid extreme temperature to avoid warping
* Avoid soaking them in water to prevent them from softening.

1. Suggest TWO reasons that may lead to a mother giving birth to a deformed baby.

* Smoking during pregnancy
* If the mother is past 35 years of age.
* Taking of un-prescribed drugs during pregnancy
* Drinking alcohol during pregnancy.

1. Give TWO methods of cooking meat where the nutrients are best preserved. (2mks)

* Oven roasting
* Grilling
* Steawing

1. State TWO reasons for serving soup to the sick (2mks)

* To replace lost water through sweating and urination
* To replenish lost nutrients
* To allow easy digestion.

**SECTION B (20 MARKS).**

This question is compulsory.

1. You have been left at home and required to carry out some odd jobs. Describe how you would:\

a). Clean a hurricane lamp.

* Protect the working surface to avoid stains ( ½ mks)
* Dismantle the lamp and remove the movable parts. ( ½ mks)
* Empty the paraffin in a dry container ( ½ mks)
* Dust the lamp using a dry fluffy cloth ( ½ mks)
* Use a stick to remove soot ( ½ mks) from the chimney vent holes ( ½ mks)
* Use warm water ( ½ mks) soapy water and soft abrasive ( ½ mks) to clean the lamp starting with metal chimney. ( ½ mks)
* Dry it with a dry non-fluffy material to remove all traces of water and to avoid watermarks.

( ½ mks)

* Clean the glass chimney in warm soapy water ( ½ mks) gently with a soft.
* Rinse in water ( ½ mks) severally to remove all the soap ( ½ mks)
* Keep the chimney on a safe place to dry ( ½ mks) use a dry cloth to buff ( ½ mks)
* Rinse the oil reservoir with a little oil ( ½ mks)
* Reassemble the lamp ( ½ mks)
* Refill the lamp with paraffin ( ½ mks)
* Keep the lamp in a safe place ( ½ mks)
* Clear the working are ( ½ mks) Max (8 marks)

b). Laundering a nylon party dress.

* Shake the dress to remove loose dirt. ( ½ mks)
* Mend the dress where necessary ( ½ mks)
* Use warm soapy ( ½ mk) water to clean the dress using kneading and squeezing ( ½ mks) and light – rubbing method. ( ½ mks)
* Rinse the dress in warm water ( ½ mks) into which fabric conditioner has been added ( ½ mks) to reduce static electricity effect.
* Drip-dry the dress ( ½ mks) on the clotheline well secured with pegs under the shade. ( ½ mks)
* Finish by ironing ( ½ mks) with a warm iron ( ½ mks)
* Air, ( ½ mks), fold ( ½ mks) and store ( ½ mks) Max ( 8marks)

c). Cleaning of a water glass

* Rinse off any dirt in warm water ( ½ mks)
* Wash in warm soapy ( ½ mks) water using a soft Cloth or sponge (1mk)
* rinse in clean water ( ½ mks)
* Drip dry on a rack ( ½ mks) buff ( ½ mks) with a dry lintless cloth ( ½ mks)

Max (4marks)

**SECTION C (40 MARKS).**

Answer only two questions from this section. Each question carries 20 marks.

1. a). List four ways in which the lower edge of a short sleeved blouse can be finished decoratively. (4mks)

* use of lace
* binding it with a different colour of strip.
* Use of a frill
* Use of elastic
* Use of a ribbon

b). Discuss the factors which contributed to a well –made hem. (6mks)

* The raw edges should be well concealed.
* The stitchery should be correct and firmly done.
* The stitches should be inconspicuous on the R.S unless decorative.
* The hem should be even in depth.
* The stitches should not be very tight
* The hem should be press at flat

c). Mention and explain five main colour schemes used in the inerior decoration. (6mks)

* Monochromatic scheme; (1) one colour plan where one colour is used (1) together with its tints and shades for example, red, pink and maroon.
* Analogous colour scheme; (1) use of colours directly opposite each other in the colour wheel. (1)
* Complementary colour scheme; (1) use of colours directly opposite each other in the colour wheel. (1)
* Triad harmonies; (1) use of cool colours that form a triad on the colour wheel for example the primary colours. (1)

d). Discuss four qualities of a good bath helter. (4mks)

* It should have the stepping stone
* It should have good drainage
* It should be away from the house
* Should be built next to the latrine

1. a). Factors to bear in mind when making stitches. (8mks)

* do not use a very thick needle to avoid leaving holes on the garment.
* The colour should match that of the garment unless a decorative effect is desired
* The stitches should be continuous to ensure firmness.
* The stitches should be neatly done and inconspicuous on the R.S
* The tension should be correct according to the weight of the fabric.
* The stitches should be straight.

b). Factors that determine enjoyment of a meal. (4mks)

* The methods of cooking used.
* Garnishing the food
* The method of food presentation
* Proper favouring of the food
* Enhancing the colour of the food

c). Precautions to take when using reheated dishes (4mks)

* It should be reheated properly to avoid contamination
* It should not be heated more than once
* If frozen, it should be handled in high hygienic standards to avoid contamination.
* It should be sliced thinly before freezing.
* It should be portioned according to servings before storing.

d). Effects of using light blue and cream colours in a room. (4mks)

* Light blue : - makes the room appear cool
* Makes the room to a appear small
* Cream : - makes the room appear large
* Makes the room appear warm

1. a). Precautions to bear in mind when preparing pastry. (4mks)

* the ingredients should be weighed accurately
* the mixture should be kept as cool as possible so that on cooking gases expand as much as possible to give light results
* a mixture of lard and margarine or butter gives better results
* the pastry should always be rolled on a lightly floured surface with short and forward strokes.
* It should be baked in a fairly hot oven
* All measure liquids should be added at once to give even texture

b). Fatigue can be avoided when undertaking household activities. (5mks)

* Plan all the activities
* Use labour saving equipment where possible
* Start with heavy duties first
* Allocate time for resting
* Use warm water in washing and cleaning for faster removal of dirt

c). Practices needed for management of malaria. (5mks)

* Draining all stagnant pools of water around the homes
* Clearing bushes around the home
* Enhancing general sanitation
* Putting fish in the ponds to destroy the breeding sites for mosquitos
* Sleeping under a mosquito net

d). Reasons why the elderly are classified as special in the home. (6mks)

* Loss of teeth which, which hinders elderly person from eating foods which require chewing
* Reduced/ decreased level of digestive juices leading to slow digestion
* Reduced sense of taste and smell resulting in low appetite
* Reduced physical activity
* Decreased rate of absorption
* Low rate of metabolism