**441/1**

**HOMESCIENCE**

**Paper 1**

**2 ½ hours**

**MARKING SCHEME**

**SECTION A (40 MARKS)**

1. **Two functions of cholecalciferol in the body.**
	* Formation of strong bones and teeth.
	* Prevents occurrences of rickets in children and osteomalacia in adults. ***2 x 1 = 2 Marks***
2. **Three causes of malnutrition.**
	* Poverty.
	* Parasites.
	* Food taboos.
	* Ignorances.
	* Natural calamities.
	* Corruption.
	* Lifestyle.
	* Body inability to utilize certain nutrients. ***3 x 1 = Marks***
3. **Effects of immersing a hot aluminium frying pan in cold water.**
	* Buckling.
	* Discolouration. ***2 x 1 = 2 Marks***
4. **Forms of advertisements.**
	* Eletronic media.
	* Print media.
	* Person to person.

 ***½ Mark each – state***

 ***½ each – brief explanation***

1. **Abbreviations in full.**
	* BCG – Bacilluscalmette Guerin.
	* TBA – Traditional Birth Attendants. ***(Mark wrong if wrong spelling)***
2. **Methods which could be used to serve meals at home.**
	* Plate service.
	* Family table service.
	* Buffet service.
	* Tray service. ***Any 2 x 1 = 2 Marks***
3. **Determinants of safe parenthood.**
	* Meeting nutritional needs.
	* Social preparation of the expectant mother.
	* Psychological preparation of the expectant mother.
	* Correct age of the parents.
	* HIV (VCT) test. ***Any 3 x 1 = 3 Marks***
4. **Points to bear in mind when buying land for a family house.**
	* Cost.
	* Place of work and school.
	* Social amenities.
	* Reliability of the seller. ***Any 3 x 1 = 3 Marks***
5. **Basic instructions on the use of medicines**
	* Dosage.
	* Frequency.
	* Duration.
	* Storage.
	* Instruction for use.
	* Caution. ***Any 3 x 1 = 3 Marks***
6. **Advantages of using credit cards.**
	* Can be used incase of emergency
	* Can be used any time i.e. day and night
	* Some credit cards give cash credit ***Any 3 x 1 = 3 Marks***
7. **Fabrics that should not be wrung during laundering.**
	* Woolen.
	* Knitted cotton /linen.
	* Silk.
	* Knitted acrylic.
	* Viscose. ***Any 4 x ½ = 2 Marks***
8. **Functions of pressing cloth**
	* Remove creases.
	* Bringing an article back to their original form.
	* Ensures complete drying of article. ***Any 3 x 1 = 3 Marks***
9. **Qualities to look for when choosing a stiletto.**
	* Must be sharp.
	* Should be thick enough to leave holes on the fabric.
	* Should be smooth not to spoil the fabric. ***Any 2 x 1 = 2 Marks***
10. **Substances that are added to soap during manufacturing**
	* Builders.
	* Dye.
	* Antiseptic.
	* Perfume.
	* Blue.
	* Bleach. ***Any 6 x 1 = 6 Marks***
11. **Ways of purifying water for small scale use.**
	* Boiling
	* Filtration ***Any 2 x 1 = 2 Marks***
12. **Difference between food fortification and food supplements.**
	* **Food fortification** – introduction or addition of food nutrients into a given food
	* **Food supplements** are alternative source of food nutrients

 ***1 Mark for accurate definition each = 2 Marks***

**SECTION B (20 MARKS)**

1. You are preparing to host your grandparents over the weekend.
	* 1. **Method used to clean a varnished wooden table to be used in the dinning room.**
	* Dust the surface thoroughly with soft duster.
	* Use a soft clean cloth wrung out of warm soapy or warm water into which vinegar has been added i.e. 1 litre of water add 1 table spoon of vinegar.
	* Wipe with a clean cloth wrung out of warm clean water.
	* Dry thoroughly using soft cloth to rub the surface.
		1. **Principles you would observe when removing stains from the table clone to be used.**
	* If acid stain use alkaline to remove it.
	* If alkaline stain use acid to remove it.
	* If water base stain use water to remove it.
	* If stain is alcohol - based use alcohol to remove it.
	* It protein in nature use cold water.
	* If stain is grease use detergent or solvents.
	* If stain is on carpets and floor materials follow the manufactures instruction on how to remove any. ***6 x 1 = Marks***
		1. **Procedure you would use when cleaning a toilet to be used by your grand parents.**
	* Open windows.
	* Collect equipment and materials to use to save time and energy.
	* Flush the toilet, pour into the basin cleaning powered or liquid into which a disinfectant has been added and leave for a few minutes.
	* Clean the cistern, the toilet seat cover and toilet handle by wiping with a clean cloth wrung out of warm soapy water.
	* Rinse with clean water into which a disinfectant has been added and leave to dry.
	* Use a toilet brush to scrub the inside of the bowl to ensure all stains are removed and flush again clean. Wash hand basin if its there.
	* Mop the floor, rinse and dry thoroughly.
	* Ensure there is toilet paper.
	* Clean the equipment used and store appropriately.

**SECTION C (40 MARKS)**

1. **a) Meaning of the following terms as used in consumer education.**
2. Consumer - a person that chooses, purchases, uses and maintains goods and services to satisfy his or her needs/wants. ***1 Mark***
3. Goods – Tangible items which can be bought or sold. ***1 Mark***
4. Services - work rendered at a fee. ***1 Mark***

 **b) Sources of information for the consumer.**

* + Mass media.
	+ Manufactures.
	+ Other consumers.
	+ Government. ***Any 4 well explained x 2 = 8 Marks***

 **c)** **i)** **a budget** – A detailed plan of expenditure over a certain period of time.

 **ii) Factors that may affect a budget.**

* + Loss of income.
	+ Increase of income
	+ Change in personal / family goals.
	+ Lack of commitment in following the budget.
	+ Inflation. ***Any 4 well explained pints x 2 = 8 Marks***
1. **a) Symptoms of food poisoning.**
	* Vomiting, severe stomachache / abdominal pains.
	* Diarrhoea.
	* Fever.
	* General body weakness.
	* Dizziness. ***Any 4 x 1 = 4 Marks***

 **b) Causes of food spoilage.**

* + Oxidation.
	+ Chemicals.
	+ Action of enzymes.
	+ Pancidity. ***Any 4 well explained points x 2 = 8 Marks***

 **c) Measurers to take in the prevention of food poisoning**

* + Don’t buy canned foods that have expired.
	+ Buy fresh i.e. in season.
	+ Buy food from clean Market / vendors.
	+ Store foods appropriately.
	+ Avoid chemical contamination i.e. store chemicals away from foods.
	+ Wash foods to be eaten raw thoroughly i.e. under clean running water.
	+ Cool and store all leftovers.
	+ Proper refuse disposal.
	+ Thaw frozen foods. ***Any 8 stated points x 1 = 8 Marks***
1. **a) Types of scissors used in clothing construction**
	* Paper scissors.
	* Buttonhole scissors.
	* Embroidery scissors. ***Any 3 x 1 = 3 Marks***

 **b) Methods of transferring pattern Markings on a fabric**

* + Tracing wheel and carbon paper.
	+ Tailors tacks.
	+ Thread makings.
	+ Tailors chalk and tape measure. ***Any 3 x 1 = 3 Marks***

 **c) Features of well made permanent stitches.**

* + Have correct tension.
	+ Should not be visible on right side unless decorative.
	+ The colour of thread should match the colour of fabric unless its for decoration.
	+ Should have good beginning and end.
	+ Should be even and neat. ***Any 3 x 1 = 3 Marks***

 **d) Outline on how to make a double stitched seam.**

* + Place the fabric together with the wrong sides facing and fitting line matching. Pin and tack along the fitting line.
	+ Remove pins and machine along the fitting lines.
	+ Remove tacking and press.
	+ Trim back turning to 6mm and the front to 12mm. Fold over the front over to the back to form the fell.
	+ Press the fell to lie on the back of the garment.
	+ Tack and machine close to the fold through the three layers.
	+ Remove tacking and press the complete seam. ***NB Reject if diagrams used***