**FORM 1 HOMESCIENCE OPENER TERM 3 2022 EXAM MARKING SCHEME**

1. Ways to self employ using knowledge and skills learnt in homescience.

* Mending clothes for a fee.
* Baking cakes for sale.
* Making mats for sale.
* Establish a florist shop.
* Establish a hotel.

2. Points to observe when improvising a tooth brush.

* The twig should be cleaned/sterilized.
* The twig should not be from a poisonous plant.
* Ensure the twig is of an appropriate size.

3. Advantages of using cosmetics.

* Skin becomes radiant and smooth.
* Cosmetics with medicinal value help to cure some ailments.
* They ensure freshness and confidence.
* Some contain Vitamin E which acts as an anti-ageing agent.
* Some protect the skin from sunburns and excessive cold.

4. Items found in a first aid kit.

* Bandage.
* Water.
* Scissors.
* Pain killers. E.t.c

5. Causes of suffocation.

* Inhalation of a poisonous gas.
* Placing polythene bags over the head.
* Physical barrier to the airway.
* Smoothering pillows and cushions which can cut supply of fresh air.

6. Disadvantages of renting a house.

* Its expensive to rent a house of choice.
* Landlord may increase the rent.
* Repairs may take time before they are done.
* One may be forced to vacate.

7. Activities that take place in a living room.

* Reading.
* Relaxing.
* Indoor games.
* Meetings.
* Taking meals.
* Watching Tv.
* Listening to music.
* Entertaining.

8. Ways cleaning agents can be improvised at home.

* Crushing egg shells.
* Sieving sand.
* Crushing charcoal.
* Using rough leaves as an abrasive.
* Cutting a piece of cloth/sack/sisal fibres.

9. Areas in a house where high polishing should not be done.

* Bathroom/Sanitation area.
* Kitchen.
* Stairs.

10. Methods of removing dust from surfaces in a home.

* Sweeping.
* Dusting.
* Brushing.
* Suction.

11. Main uses of a microwave.

* To cook food.
* To reheat food.
* To defrost frozen foods.

12. Precautions to take when cleaning glass utensils.

* Do not use abrassives when cleaning.
* Avoid extreme changes in temperature.
* Do not place glass tumblers inside each other.

13. Advantages of using a wooden spoon for cooking.

* It does not scratch the cooking utensils.
* It does not make noise while stirring.
* It does not conduct heat.
* It does not bend in use.
* It does not rust.

14. Time and labour saving kitchen equipment.

* Food mixers.
* Food mincers.
* Potato peelers.
* Deep-fat friers.
* Dishwashers.
* Luquidizers.
* Food slicers.
* Potato clippers.
* Food warmers.
* Sterilizing sink.

15. Basic instruction on the use of medicine.

* Dosage.
* Frequency.
* Durataion.
* Storage.
* Caution.
* Instructions for use.

16. Serving hatch in a kitchen.

* It’s a small window in the wall separating the kitchen and dining area so as to allow easy serving of meals.

17 a) Procedure of caring for a household duster after use.

* Shake outside after use to remove dust.
* Soak in cold water.
* Wash thoroughly in warm soapy water.
* Rinse in warm water and finally in cold water to refresh the fabric.
* Dry in open air.
* Store in a dr well ventilated area.

 b) Systematic order of placing bedding items when preparing a bed.

* A firm mattress.
* Under blanket.
* Sheets made of washable cotton material.
* Blankets to keep warm.
* Mosquito netting.

18. Factors to look for when selecting a frying pan.

* Have a firmly fixed handle.
* Handle should be made of a poor conductor of heat.
* Have a flat base.
* Made of non-rusty materials.
* Should not corrode easily.
* Size should suit the purpose
* Have a thick base.
* Good workman ship.

19. Factors that influence the frequency of cleaning a house.

* Season of the year.
* Location of the house.
* Nature and number of occupants.
* Nature of the house.
* Time available for cleaning.
* Size of the house.
* Purpose of the room.
* Cleaning equipment and materials available.

20. Ways of minimizing fatigue while working in the kitchen.

* Using a tray/trolley to carry dishes /ingredients.
* Using a hatch between the dining and the kitchen.
* Using the correct equipment for the task being done.
* Placing ingredients and utensils within reach.
* Using surfaces of comfortable height.
* Using labour saving equipment.
* Working in a well lit area.

21. Factors to consider when choosing a plan for a family house.

* Economical use of space: No unnecessary corridors.
* Security: Not have many doors leading to the outside.
* The cost: It should be affordable.
* It should be suitable for the site.
* Provide enough space for each of the rooms.
* Cater for the size of the family.

22. Ideal positions for a pit latrine in a homestead.

* Away from the main house.
* Away from the main entrance to the homestead.
* Away from a water source.
* At the home’s lowest level.
* Where wind blows from he house to the latrine.

23. Causes of fainting.

* Loss of blood due to an injury.
* Illness such as anaemia.
* Fear due to unpleasant/frightening sight.
* Reaction to shock/pain/tragic news e.t.c.
* Weakness after standing in the sun for long.
* Hunger.
* Being in an overcrowded environment.

24. Problems that may occur on our feet as a result of wearing tight fitting shoes.

* Corns.
* Blisters.
* In grown toe hairs.
* Bent toes.
* Bunions.
* Poor blood circulation.

25. Practises necessary for maintaining healthy feet.

* Floss the teeth regularly.
* Eat hard foods to exercise the jaws and strengthen the teeth.
* Brush the teeth at least twice a day.
* Visit the dentist regularly.
* Eat a balanced diet rich in calcium and phosphorus.
* Discourage use of sharp objects to remove food particles from in-between teeth.
* Avoid eating sweet things.