**LANJET EVALUATION TEST**

**441/1 HOMESCIENCE MARKING SCHEME.**

**SECTION A (40 MARKS)**

1. **Differentiate between wear and tear (2mks)**

 Wear is weakening or thinning of a part of garment or article due to continuous friction or rubbing

 Tear is a hole on a particular section of a garment.

2. **State two reasons for using fabric conditioner in laundry.**  (2mks)

 - To get rid of static electricity

 - To give clothes a good scent/ fragrance/ smell

 - To soften toweling material, napkins etc.

 - Minimize creasing

3. **Mention two ways of meeting social needs of a pregnant woman (2mks)**

 - Family members should have a positive attitude towards her

 - Children should be informed and mentally prepared of the expected arrival of the new baby

 - Family members should help her with some duties

4. **Explain giving an example, the meaning of a monochromatic colour scheme. (2mks)**

 - This is a colour plan that uses one colour as the key colour with its hints and shades or one

colour with its different intensities e.g red with pink and maroon/ blue with light blue and dark

blue

5. **State two points to consider when choosing a laundry brush. (2mks)**

 - Bristles be firmly fixed onto the head

 - Bristles be evenly distributed

 - Bristles good quality – durable

 - Handle be of convenient width and length

 - Handle be light in weight and smooth

6. **Give two conditions necessary for steam to act as a raising agent (2mks)**

 - Presence of enough moisture in the mixture

 - Presence of high temperature which will convert the moisture quickly onto steam to

 raise the moisture / enough hot oven

7. **Identify three methods of finishing the edges of sleeves other than using a cuff (3mks)**

 - By use of a binding

 - By use of a lace

 - By use of a facing

 - By use of hemming stitches

 - By use of edge stitching

 - By use of piping

8. **Identify two ways of preventing umbilical cord infection at birth. (2mks)**

 - Use of clean equipment at birth

 - TBA / nurse be clean & hands be clean

 - Use of sterilized thread for tying the cord

9. **State two reasons why foods are fortified**  **(2mks)**

 - To reduce on malnutrition i.e swelling of the thyroid gland due to lack of iodine

 - To increase the / improve the nutritive value of foods.

10. **State two safety precautions to be exercised when handling calabashes (2mks)**

 - Do not sock them

 - Avoid banging or knocking them for they will break

 - Avoid harsh abrasives & soap

11. **Give two reasons why a kitchen should be well lit. (2mks)**

 - To minimize accidents

 - To avoid shadows on the working area which will reduce fatigue

 - Keep off pests / - To enhance interior decoration

12. **Outline three qualities of a well-made sleeve (3mks)**

 - It should have a good hang

 - Cathers lease should be well distributed

 - Side seam and under arm seam should meet

 - Be appropriately neatened

 - The cap should be smoothly rounded.

13. **Give two reasons for an open and coarse texture in creamed cake mixtures. (2mks**)

 - Incorrect weighing of ingredients

 - Insufficient creaming

14. **What is the role of VCT in safe parenting. (2mks)**

 - Incase the mother is HIV positive she’s given antiretroviral drug to prevent mother to

 child transmission of HIV/AIDS during delivery

 - ARV drug is administered to baby on delivery to stop contracting the virus

 - Parents know their HIV status so as to know how to take care of themselves.

15. **Give three methods used to attach collars to the neck line. (3mks)**

 - Sandwiching between facing and reverse

 - Use of crossway strip/bia binding

 - Using the upper collar / self neatening

16. **State the use of a water seal in a kitchen sink (1mk)**

 - To keep off bad smells from the drains

17. **What is simmering?**  **(1mk)**

 - To cool food gently at a point just below the boiling point

18. **Give two reasons why plastics are becoming more popular in homes today. (1mk)**

 - Are cheap

 - Come in different sizes, shapes and colours

 - Light in weight

 - Easy to clean

19. **Name four improvised cleaning materials (2mks)**

 - Old cloths – for dusters

 - Egg shells – for sausing

 - Maize cob – for scrubbing

 - Sisal fibre – ash or crushed charcoal can be applied omit & used to clean equipment

 - Rough leaves – as an abrasive

 - Sand – as an abrasive

20. **Choose a suitable one course meal for an invalid. (2mks)**

 - Boiled rice/ potatoes mashed

 - Steam fish/meat stew/Ndengu stew

 - Boiled peas and carrots/ steamed spinach/cabbage

**SECTION B (20 MARKS)**

21. **You have been asked to stay at home and carry out some household chores.**

 (a) **Describe how you will thoroughly clean a hurricane lamp to be used in the**

**evening (9mks)**

 - Protect the worksurface with newspapers ½

 - Remove all movable parts ½ empty the reservoir ½

 - Clean the glass in warm soapy water gently ½ with a soft cloth ½ rinse in warm water ½

 and drip dry on a safe protected surface ½

 - Wipe the inside of the metal chimney ½ to remove soot

 - Clean the vents ½ with a special brush ½ to open them up

 - Wipe the burner ½ and other metal parts ½ using a cloth wrong out of warm soapy ½

 - Rinse using a cloth wrong out of warm water ½

 - Trim the wick ½ as the lamp is drying

 - Refill the reservoir with oil ½

 - Wipe off any spilt paraffin ½

 - Replace the glass ½ and keep the lamp ready for use

 (b) **Describe how you will wash a nylon petticoat for your younger sister. (6mks)**

 - Shake the petticoat ½ remove hose dirt

 - Turn inside out and wash RS & WS using luke warm soapy ½ water using kneading and

 squeezing method. ½

 - Rinse in luke warm ½ water to remove dirt and saop

 - Finally rinse in cold water ½ into which a fabric conditioner has been added ½ to reduce

 static electricity. ½

 - Hang on a wireline ½ WS out ½ secured by pegs under a shade to dry ½

 - Press using a cool iron ½ Air ½ to freshen. Fold and store well.

 (c) **Describe how you will thoroughly clean a chopping board. (5mks)**

 - Wash in warm water ½ to avoid fixing of stains ½

 - Scrub ½ using a scrubbing ½ brush ½ along the grain ½

 - Rinse in warm water ½

 - Finally rinse in cold water ½

 - Dry the board using a dry tea towel ½

 - Dry the wood ½ under a shade ½ on a utensil rack

**SECTION C (40 MARKS)**

22. (a) **give five importance of making a budget (5mks)**

 **-budget guides consumer to buy wisely**

 **-give psychological satisfaction to the individual**

 **-enable consumers to prioritize their needs**

 **--a consumer is able to live within their means.**

 **- minimizes overspending**

 **-enables a consumer to save money for future use**

**(b) Explain four factors that influence consumer buying. (8mks)**

 - Amount of money one has

 - Price fluctuation

 - Availability for one to shop

 - Family composition and stage of development

 - Customers traditions and festivals

 - Ones status

 - Goods and services available or in season

 - Advertisement especially persuasive

 ***(Any 4 – well explained 4 x 2 = 8)***

 **(c) Discuss three reasons why the use of charcoal should be minimized.**

 - Tree cutting is a threat to the environment as it leads to desertification

 - Charcoal burning causes air pollution due to smoke

 - If not properly burnt it produces smoke which blackens the cooking utensils

 **(d) What is food fortification?**  (1mk)

 - Is the addition of nutrients that are lacking/lost during processing or are less in

 In order to improve food value.

23. **(a) Suggest five sanitary practices that 2 to 5 year old child should be taught. (5mks)**

 - Wash hands before eating

 - Wash hands after visiting a toilet/ latrine

 - Eat well without soiling clothes

 - Bath daily

 - Put on clean cloths

 **(b) Explain five reasons for coating food before deep frying (10mks)**

 - To prevent over cooking

 - Prevent absorption of much fat/ oil which may make the food soggy

 - Prevent food from breaking

 - To add nutritive value

 - To prevent food from sticking on frying pan

 **(c) State five points to consider when preparing and cooking green vegetable (5mks)**

 - Cut just before cooking to prevent loss of Vit. C.

 - Use a sharp knife when cutting

 - Cook in a pan with a well fitting lid

 - Avoid use of soda to prevent loss of vit. C

 - Avoid overcooking

 - Cook just before serving to avoid retreating

 - Cook for a short time in a little amount of water

24. **(a) List any five effects of moist yeast on starch (5mks)**

 - The starch grains absorb water

 - They smell thus increasing in size

 - It bursts out

 - Increase in surface area thus if it is porridge it thickens

 - Colour changes from white to grayish

 (b) **Give four limitations of complementary feeding (4mks)**

 - Requires a lot of time and energy to prepare

 - May be costly

 - The baby may not accept new foods easily

 - The baby may develop allergies to new foods.

 (c) **Which five preparations will you carry out once fabric before cutting. (5mks)**

 - Grain to get straight grain

 - Press to remove creases for accurate measurements

 - Identify the nap – to match the RS & WS.

 - Pre shrink to have the right measurements/ straightening edges.

 (d) **By use of three well labeled diagrams describe how you will make an overlaid**

 **seam**  **(7mks)**

 - Fold the overlay along the ½ stitching line towards the W.S ½ and press.

 

 - Place the folded edge of the overlay on the underlay ½ matching the notches and

 Stitching lines ½



 - Pin ½ tact ½ remove pins ½ machine stitch close ½ to the fold remove tacking stitches ½.

 - Turn to W.S and trim the seam allowance to 0.8cm/8mm ½

 - Neaten the raw edges using loop stitches ½ press the completed seam ½