**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

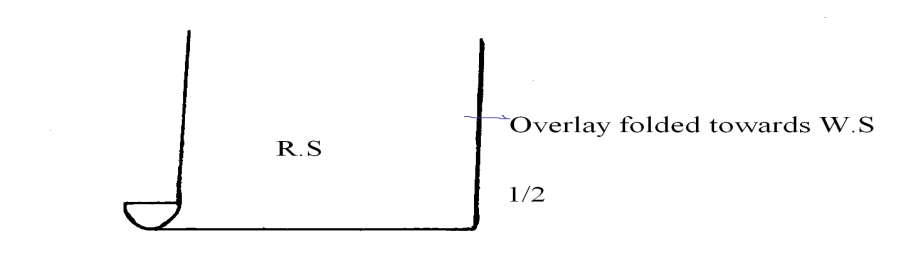
- Identify the nap – to match the RS & WS.

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

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

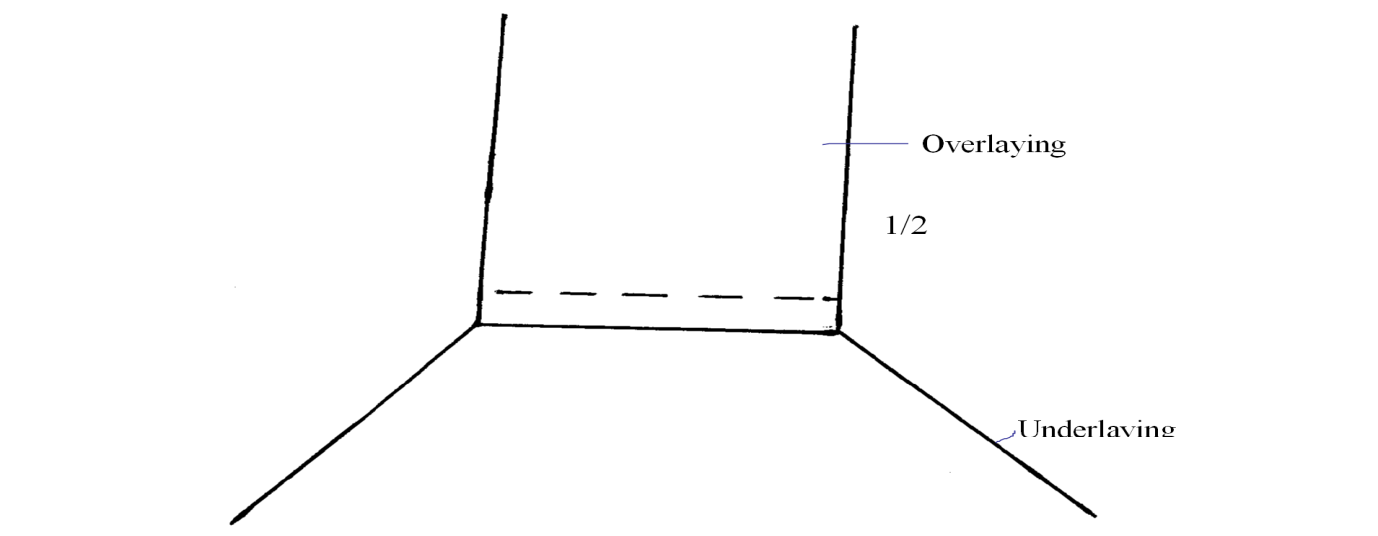
**seam**  **(7mks)**

- 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