**MURANG’A SOUTH SUB COUNTY**

**HOMESCIENCE MARKING SCHEME**

**FORM 2 TERM 1 2024**

**SECTION A (40mks )**

**Answer all questions in the spaces provided**

1. **Give 2 ways how Homescience benefits an inadividual (2mks)**

it’s a career subject

helps to engage in income generating activities

 Lays a foundation for further studies

 acquire skills in first aid

1. **State 3 qualities of a good dustpan (2mks)**

Well fixed

Should be Rust free

Made from a Strong material

Have smooth edges

Smooth handle

Convenient length for comfort

1. **Highlight 2 importances of finishing a wooden table (2mks)**

Have attractive appearance

Makes wood dirt resistant

Makes wood water resistant

Makes wood easy to care for and maintain

1. **Outline 2 properties that make silk a suitable fabric for making evening wear (2mks)**

It has lustre making it attractive

Its soft thus comfortable

Doesn’t crease easily

It is warm

Has good drape

Its non inflammable

1. **Mention 3 points to look for when buying green leafy vegetables (3mks)**

They are Fresh and not withered

Green in colour

Do not have spots

Are not infested by insects

1. **Differentiate between organic and inorganic refuse (1mk)**

Organic are waste materials that decompose while inorganic are waste materials that do not decompose

1. **Mention 2 characteristics that make hard water unsuitable for laundry (2mks)**

Do not lather easily with soap

They form scum with soap

They use a lot of energy

A lot of soap is wasted

1. **State 3 general points on the care of leather shoes. (3mks)**

Avoid putting in water

Stuff during storage

Ensure they are completely dry

Avoid using abrasives

Avoid drying under direct sunlight

1. **Give 2 causes of bruises at home (2mks)**

Falling down

Hitting a wall

Rubbing skin against a rough surface

Hit by open doors drawers

1. **Outline 3 properties of a good laundry detergent (3mks)**

Has a good cleansing power

Easy to rinse out

Lathers easily with soap

Firm to touch

Gentle to users’ hands

Gentle to the fabric

1. **Give 2 reasons for ironing clothes(2mks)**

Kill germs and insects

To remove creases

Improve the appearance

Make them warm to wear

1. **Mention 3 uses of head scarfs (3mks)**

To complete an outfit

To enhance appearance

To help keep warm

Protect hair from dust

1. **Mention 3 factors that influence the choice of a cooking method (3mks)**

Type of food

The available time

Amount of money available

The health condition of the consumer

The available fuel

The equipment available

1. Define environmental hygiene (2mks)

The keeping and maintaining high standards of cleanliness around the compound through proper drainage, proper waste disposal,

1. Suggest 2 ways to stop bad smells and flies in a pit latrine (2mks)

Using the latrine properly

Covering the hole

Smoking the latrine by burning twigs

Use appropriate disinfectants

Using insecticides

Keeping the door closed

1. **Identify 2 ways of preventing ringworms (2mks)**

Avoid sharing head scarfs

Avoid sharing combs and brushes

Avoid sharing shaving tools

Avoid sharing towels

1. **List 4 labour saving equipment found in the homescience room (2mks)**

Potato masher

Bread slicer

Potato peelers

Electric water heaters

Mixers

Blenders

microwaves

1. **Give 2 uses of temporary stitches (2mks)**

Holding two pieces of fabric

Transferring marking

Making gathers

***SECTION B (20 MARKS)***

**Answer questions in the spaces provided**

1. You are visiting your Grandmother for the weekend and she is hosting some of her friends.

Describe the procedure of how you will :

1. Thoroughly clean her oil painted wall (8mks)

Collect the equipment and materials ½

High Dust and low dust ½ the wall from top to bottom using a dry clean cloth ½ to remove loose dirt.

Using a cloth wrung out of warm soapy ½ water clean from downwards moving upwards ½ a section at a time ½ overlapping the parts using circular motion½

Rinse using a cloth½ wrung out of clean warm½ water to remove soap and dirt starting from upward going downwards ½ a section at a time½

Dry using a dry duster ½ which is non fluffy from top to bottom½

Buff ½ using a clean dry piece of non fluffy cloth to shine½

Dry the floor½ around the working area

Clean dry and store the equipment and materials used½

(½ x 16 =8mks)

1. **Thoroughly clean her white cotton towel(7mks)**

Collect all the equipment and materials required ½

Soak ½ in cold ½ water to loosen dirt

Wring out½ from soaking water and wash in hot soapy ½ water using friction to remove dirt

Rinse thoroughly in clean ½ hot ½ water to remove soap and dirt

Final rinse in cold½ water with a disinfectant½ to kill germs

Wring out to remove excess water and drip dry ½ under direct sunlight½

Iron with a hot iron ½ while slightly damp ½

air to dry completely½

fold and store appropriately ½

clean dry and store the equipment used ½

(½ x 14= 7mks)

1. **Clean her calabash she used for serving porridge ( 5mks)**

Collect all the equipment and materials required½

Wash in warm soapy½ water using a soft cloth ½ Wash inside and outside ½

Rinse in clean warm½ water to remove soap and dirt

Final rinse in cold ½ water to freshen

Drip dry on a rack ½

Buff the outside to shine½ with a nonfluffy Cloth½

Store in a cool dry place½

Clean dry and store the equipment and materials used½

(½ x 10= 5mks)

***SECTION C ( 40MARKS)***

**Answer any 2 questions from this section**

**20 a) Discuss 4 problems associated with poor sanitation in a home compound (8mks)**

Causes flooding of water that brings about breeding places for mosquitoes

Poses danger such as falls and accidents incase of poor drainage

The environment becomes unsightly and may bring about flies and pests

May bring about communicable diseases associated with poor disposal of garbage

Makes the environment unpleasant and uncomfortable to leave in due to foul smells

 **b) explain 3 causes of food poisoning (6mks)**

chemical poisoning- resulting from insecticides , herbicides, and chemicals used in wrappers, and

bacterial poisoning- multiplication of micro organisms in food that when ingested causes food poisoning

natural poisoning – naturally occurring poisons in plants eg aflatoxins due to poor storage of grains and the cassava pith

 **c) highlight 3 precautions to take on a limb after a snake bite ( 6mks)**

**-** do not move the part that has been bitten

- tie the cloth above the bite but not too tight and loosen after 30 minutes to allow blood circulation

- wash the wound with antiseptic to remove the poison which may be on skin

-use a clean razorblade or tip of a sharp knife parallel to the length of the limb pressing firmly the sides of the injured part to make the wound bleed to remove the poisonous blood

**21 a) Explain 4 basic instructions on the use of medicine (8mks)**

dosage - the recommended amount to be taken at any one time

Frequency – the number of timed to be taken per day

Duration- how long the medicine should be taken before discontinuation

Storage – instructs on how the medicine should be stored

Caution - warns on possible effects of the medicine

Instructions to use – includes shaking well before use

 **b) describe 4 substances added to soaps and soapless detergents during manufacture and their function (8mks)**

builders to improve the cleansing power

dyes – to improve the appearance

perfumes- give a distinct fragrance

antiseptic ingredients- to give disinfecting properties

bleaches – whiten and remove stains

blue- counteract the yellowing of whites

 **c) Suggest 3 ways of controlling the spread of infections in schools (6mks)**

avoid sharing personal items

proper use of sanitary facilities

cleaning of hands before eating and handling food

cleaning and disinfecting the latrines toilets bathrooms

avoid body contact with infected persons

using treated and boiled water for drinking

**22 a) Explain 4 factors to consider when building a family house (8mks )**

The cost of the plan and construction should be within the financial ability of the family

The location should be close to social ammenities place of work, schools,

The neighbourhood should offer security for the family

The size of the shelter should be adequate for the size of the family

The materials to be used should be readily available and cost effective

The building materials should be strong and long lasting

the site should have good drainage

 **b) explain 3 points to consider when using and caring for a charcoal iron (6mks)**

store the iron in a cool dry place to avoid rusting

avoid dipping in cold water to cool the temperature which may cause breakage

secure the lock properly to prevent hot charcoal to pour on clothes and burn

wipe using a damp cloth to lower the temperature

avoid dropping to prevent breakage

use red hot charcoal to avoid smoking charcoal that would dirtify the clothes

 **c) Describe the effects of the following practices when laundering wool (8mks)**

soaking- absorbs and holds water which stretches wool fibres out of shape

using cold water- causes the fibres to shrink and lose shape

using friction method- these weakens the fibres making them stretch out of shape and size

drying under direct sunlight – it weakens the wool fibres making it coarse and fibres turns yellow

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