**HOME SCIENCE PAPER 1 KASSUJET MARKING SCHEME 2021**

**SECTION A (40 MARKS)**

***Answer ALL questions in this section. Write answers in the spaces provided.***

1. **With the pandemic we are experiencing, state a suitable method of meal service that schools should adopt and give a reason why.** (1mark)

* **Cafeteria/ line service.** The students are able to stand in a line 1.5 meters away from each other, They also wash their hands before entering the dining hall and they will be served by people donned in PPEs
* There is no physical contact between the persons serving and the recipient

1. **State two precautions to take while handling and storing fuels in the home. (1mark)**

* Keep flammable fuels i.e kerosene and items such as matchboxes out of children’s reach
* Do not allow children to play near areas where fuels are burning
* Electrical wires and appliances should be insulated to avoid shocks
* When using wood, chop it into short lengths to avoid people tripping over long burning pieces of wood
* Always strike a match before turning on the gas appliance
* Do not store flammable fuels near sources of heat
* Turn off gas knobs properly to avoid leakage that could cause a fire
* All fuels should be labeled before storage and should not be stored in soda bottles or food containers
* Wash hands after handling fuels

1. **Describe how to hang clothes during storage. (1mark)**

* Fasten the garment so that it retains its shape and does not slip off. Make sure the garment hangs straight

1. **State two uses of facings in garment construction. (1mark)**

* Decorating of edges of garments
* Strengthening of portions of fabric to enable fasteners to be fixed
* Neatening raw edges of fabric
* To give body and shape

1. **Differentiate between ironing and pressing. (1mark)**

* **Ironing** is moving a hot iron to and fro on an article until all creases are removed and the article is dry while **Pressing** is placing a warm iron on a garment, lifting and placing it on the next portion until the whole garment is pressed.

1. **Give two conditions suitable for growth of yeast. (1mark)**

* Food; this is provided by the sugar in the flour
* Warmth; is provided by the working condition; ingredients used should be warmed to 250 c and kept at that temperature throughout the mixing and proving process
* Liquid; this is provided by the water or milk used in the mixture

1. **State two reasons why polyester is commonly used to make school uniforms. (1mark)**

* It is very strong
* It can be blended with other fabrics to produce desired effect
* It is resistant to abrasion, heat, sunlight, dilute acids, micro-organisms and cleaning solvents
* Stains and dirt are easily removed
* It is resistant to shrinking, creasing and stretching

1. **Mention two ways of preventing food spoilage. (1mark)**

* Store foods properly under low temperatures
* The containers used should be free from cracks
* Store foods on a raised surface
* Leftovers should be cooled completely and stored under low temperatures
* Food storage facilities should be kept clean and free from dust, insects and rodents
* Dry cereals completely before storage
* Cook food well to kill germs/bacteria

1. **Note down to points to observe when using a sewing machine. (1mark)**

* Place the machine in a well lit room. This ensures adequate visibility
* Thread the machine correctly
* Use the correct size of stitches for the fabric being stitched
* Use the correct tension for the work
* Place the work correctly on the machine
* Guide the work through the machine without pushing or pulling it as the machine runs

1. **Identify any two methods of neatening seams. (1mark)**

* Overcasting -Edge stitching -Loop stitching
* Binding - Machine zigzag - Overlock -Pinking

1. **State two measures to take in order to control the incidence of bed sores in bed ridden invalids. (1mark)**

* Turn the patient over regularly in the bed
* Massage the hips and back muscles
* Changing the bedding and soiled clothes
* Keep the patient dry and clean

1. **Give two points to observe when using a refrigerator. (1mark)**

* Place the refrigerator in a cool area. A refrigerator placed too close to a cooker can suffer damage due to heat emitted from the cooker.
* Defrost the refrigerator regularly
* Avoid storing hot foods
* Avoid overcrowding foods in the refrigerator
* Store the foods in their correct compartments
* Cover the foods before storing them to prevent drying
* Always keep the refrigerator clean
* Open the door only when necessary
* Regulate the refrigerator to the correct temperature

1. **Highlight two reasons for cooking pulses. (1mark)**

* To soften it
* To make it digestible
* To improve its appearance and make it attractive, hence more appealing to eat
* To improve its taste or flavor
* To kill germs and parasites that may be present and therefore, make the food safe for human consumption

1. **Gliding doors are commonly used in banks. Give two reasons why this is so. (1mark)**

* They are commonly made of glass therefore they let in a lot of light making the banking hall bright
* When open, they let in a lot of air ventilating the room
* They are less noisy so they keep the place quiet
* They offer security since they can open and close easily

1. **Name two types of electric lamps. (1mark)**

* Filament or incandescent lamp
* Fluorescent lamp

1. **State two points to observe when using sugar in jam making. (1mark)**

* Use good quality fruits that are ripe, but not over-ripe
* Use a wide pan that will hasten evaporation during cooking and make the preserve ready faster
* Boil the hard fruits and add sugar
* Add lemon juice when sweet fruits are used, as it improves the taste and will make the preserve thicken more quickly
* Seal the container properly and store it in a cool dark place

1. **Mention two preparations done on fabric before laying out. (1mark)**

* Check for faults in print, grain and stains
* Pre-shrink if necessary
* Press out the creases
* Grain the fabric
* Confirm the size of the fabric

1. **Convenience foods have become quite popular. Give two scenarios where they would come in handy. (1mark)**

* They can provide a quick meal or snack in case someone receives unexpected guests
* In the event of a trip or picnic they can easily be packed and carried
* They are suitable for parties/ birthdays since one may not have time to prepare everything from scratch
* They would come in handy in case one runs out of food in a function

1. **List two ways of caring for open drains. (1mark)**

* Remove litter or leaves from the drains regularly so that waste water can flow freely
* Disinfect regularly where possible
* Clean occassionally

1. **Differentiate between the cutting line and the stitching line. (1mark)**

* The cutting line is the outermost bold continuous line on pattern pieces. It is usually 1.5cm from the stitching line. Along this line, there may be signs of a pair of cutting out scissors. This is where the fabric is cut
* The stitching line is where the permanent stitches are worked. It is a broken line measured at 1.5cm from the cutting line.

1. **State two points to consider when working stitches for buttonholes. (1mark)**

* The thread used should match the fabric in colour, texture and strength
* Buttonhole stitches should be even in length
* The stitches should be evenly distributed
* The stitches should have the right tension to avoid gaping
* The stitches are to be equal on both sides
* Ends are to be finished by square or round finish

1. **Identify the part of the skin that is responsible for its strength and elasticity. (1mark)**

* The dermis

1. **A serving tray should be lined before use give two reasons for this. (1mark)**

* To make it look neat
* To prevent items from moving back and forth

1. **Describe how to manage choking in babies. (1mark)**

* Hold the baby upside down by the legs, and pat them gently on the upper part of the back until the object pops out.

1. **What is Immunization. (1mark)**

* Immunisation is the process of giving someone a vaccine for protection against a particular disease or infection.

1. **Give two ways poison can be introduced to the body. (1mark)**

* Ingestion of poisonous substances
* Eating or touching poisonous wild plants or fruits
* Aflatoxins poisoning from grains stored damp
* Eating certain poisonous parts of some crops e.gg the pith and skin of cassava, wild arum and death cap mushroom
* Inhaling poisonous gases
* Use of cosmetics that contain hydroquinone

1. **Building houses is preferred as opposed to buying. Discuss (1mark)**

* In building the owner is able to design the house as they please.
* It is also cheaper than buying since the land may have been bought prior to building
* Building can be staggered over a period of time, depending on the ability of the owner
* The quality of materials used is assured since the owner does the purchase themselves
* In buying, one may get an old house that will be costly to renovate

1. **State two risk factors that may cause pre-mature birth. (1mark)**

* Multiple gestations-having twins or more babies
* Low pre-pregnant weight
* High levels of stress
* Cervical incompetency; the cervix is unable to hold the baby until full term
* Drug abuse and misuse
* Serious infections such as malaria, pneumonia

1. **List two fabrics that cannot be disinfected by boiling. (1marks)**

* Silk
* Woolen fabrics
* Synthetics e.g polyester and acrylics
* Loose coloured cottons and lines

1. **Point out to qualities of a good stitch. (1mark)**

* Good tension; not too tight or too loose
* Even length
* Neat beginning
* Neat ending
* Neat joining

1. **Give two advantages of dry-cleaning. (1mark)**

* Clothes dry faster as the solvent used are very light and they do not we the clothes
* It’s a fast method of cleaning because the solvents evaporate very fast leaving the garment dry
* The method maintains the shape, size, colour and lustre of the garment of the garment and the fibres in it
* The method does not demand a lot of energy since there is little mechanical rubbing

1. **Note down two importance of breast feeding. (1mark)**

* The milk has colostrum that protect the baby against infections
* It contains all nutrients the baby requires in a balanced form
* It is clean and free from infections which are likely to occur during preparation and handling of bottled milk
* It does not require preparation
* It is always at the right temperature
* Breast-feeding creates a bond between the mother and the child
* There is less risk of contamination
* The baby is less likely to suffer from constipation
* It is the cheapest method of feeding since it is always there and does not require money

1. **How can habit training be achieved? Give two ways (1mark)**

* Imitating older children and adults
* Observations
* -Repeated practice of action
* Play

1. **Mention two ways of minimizing the wastage of detergents during washing.(1mark)**

* Use just enough
* Avoid leaving bar soaps in water for long
* Use sufficient amount of water. Do not use too much water
* Plan to wash many articles using the same water starting with less dirty articles
* Use soft water, as it does not require use of a lot of detergent

1. **Give two reasons why sleeves are used in a garment. (1mark)**

* To introduce a style feature
* To decorate a garment
* To make some garments look more complete, for example coats

1. **State two reasons why abrupt weaning may be done for a baby. (1mark)**

* When the mother dies
* When the mother falls ill suddenly

1. **Give two functions of carbohydrates in the body. (1mark)**

* Provision of heat and energy
* Storage of glycogen
* Roughage aids in digestion and prevents constipation

1. **Mention two qualities of a good cleaning cloth. (1mark)**

* Highly absorbent
* Made of strong fibre to last long

1. **State two reasons why galvanized iron buckets have become unpopular in many households. (1mark)**

* They are heavy to carry around
* With time the coating wears off and this causes it to rust

1. **Explain the cleaning action of a detergent. (1mark)**

* On dissolving, the detergent lowers the surface tension of the water thus enabling the solution to penetrate the fabric and any greasy spot
* The soap solution emulsifies grease or oil and the foam holds the particles of dirt in suspension until the fabric is rinsed
* To remove dirt , mechanical agitation is necessary. This aids the separation of dirt from the fabric

**SECTION B (20 MARKS)**

***Complusory Question. Write your answers in the spaces provided***

1. **You have arrived home for your Christmas holiday explain how to clean the following items.**
2. **Muddy leather shoes in readiness for polishing (7marks)**

* Cover the working surface with newspaper to protect it. ½
* Remove the shoe laces ½ and wash them in warm soapy ½ water using friction method
* Rinse in warm water to remove traces of soap and dirt ½
* Final rinse in cold water ½
* Squeeze out excess water and hang under a shade to dry ½
* Scrape ½ off mud from shoes using a blunt stick/object to prevent damage ½
* Dust ½ the shoes using a dry soft cloth to remove any loose dirt ½
* Wipe outside and inside of the shoe ½ using a soft duster to remove fixed dirt wrung from soapy water
* Rinse using a clean cloth wrung from warm ½ clean water to remove traces of soap and dirt
* Dry with a clean dry cloth to remove moisture ½
* Clean equipment used and store appropriately ½

1. **Clean a polished wooden table (6marks)**

* Collect equipment and material required to save on time and energy ½
* Dust the surface thoroughly ½
* Is stained, clean with a cloth wrung out of warm soapy water. Wipe with a cloth wrung out of clean water allow to dry completely ½
* Apply polish sparingly ½ on the surface using an old piece of cloth
* Rub in circular movements that overlap ½ . This ensures that the polish is evenly distributed on the surface and that no polish is fed into open cracks ½
* Shake the spray polish container, hold it 6 inches away from the surface and spray sparingly ½
* Leave it for about ten minutes to enable the polish to set for easy shining ½ . For spray polish, buff immediately
* Use a soft, dry and non-fluffy cloth folded into a pad to buff the surface ½ . To ensure a proper finish and remove excess polish ½ , rub hard using circular movements ½
* Clean the equipment used and store appropriately ½

1. **Launder a loose coloured cotton T-shirt with a wax stain. (7marks)**

* Collect cleaning equipment and materials needed to save on time and energy ½
* Scrape off as much as possible ½ , then place the stain on absorbent paper.
* Iron with a warm iron ½ working from the outside of the stain towards the centre until the stain removed.
* Wash in lukewarm water ½ soapy water using kneading and squeezing ½
* Wash quickly to minimize colour loss ½
* Rinse in lukewarm water ½ to remove soap and dirt
* Final rinse in cold water with salt and vinegar ½
* Squeeze out excess water ½
* Dry flat on a clean surface under a shade ½
* Press with a warm iron on W.S ½ avoid the ribbing
* Air and fold ½
* Store appropriately till next use ½
* Wash the cleaning equipment and store. ½

**SECTION C; (40 MARKS)**

***Answer any TWO questions in this section in the spaces provided at the end of this section.***

1. (a**) Identify four factors that affect the efficiency of a detergent. (4marks)**

* -The amount of builders added to it
* - The temperature of the water used
* - The washing time
* - Mechanical action used
* - Whether the water is soft or hard

(b) **Identify four ways a consumer can deal with scarcity of resources. (4marks)**

- Use of substitute products

- Plan to utilize what is available based on family values and goals

- Strictly follow the spending plan to minimize financial crisis

- Plan both short and long term needs

- Buying items in bulk

**(c) Note down four points to consider when planning and preparing meals for vegeterians. (4marks)**

- Meals should be well balanced with all nutrients in the correct amount

- Provide a variety of dishes

* Use vegetable fats and oils when preparing the meals
* Provide a balanced diet
* Vary texture and colour of the food in order to make it attractive
* Flavour the food to compensate for flavors which are normally obtained from animal flesh. Mixed herbs, seasonings, onions and parsley may be used to add flavour

(d**)Name four areas where darts could be stitched on a garment. (4marks)**

- Shoulder

- Underarm

– Front and back bodice

– Waist on skirts and trousers

– Elbow of a long sleeved garment

**(e ) Give four ways one would use to test/know whether a cake is cooked. (4marks)**

A cooked cake will

* Smell cooked
* Produce no bubbling sound
* Slightly shrinking from the sides of the baking tin
* Be well risen
* Be firm to touch
* Tested with a skewer it will come out free from particles

1. **(a) Identify four advantages of simple non-installment credit (4marks)**

**-** The consumer does not have to pay for the goods or services immediately

**-** It allows the consumer ample time to budget for payments

**-** No interest is charged

**-** It gives room for one to enjoy the goods and services before paying for them

(b) **Mention four points to consider when choosing fabric for curtains. (4marks)**

- Should drape well

- Durable to last long

- Attractive and of fast colours

- Should blend well with the exsiting colour scheme

- Buy enough fabric to make a fold when hanging

1. **Discuss four methods of controlling fullness suitable for children’s garments. (4marks)**

**-** Gathers; they are very comfortable and do not restrict children when playing

**;** they alsomake the garments look more beautiful

* - Easing;
* -Smocking;
* -Use of elastic;
* - Shirring

1. **Highlight four points to consider when selecting clothes for a short plump figure**. (4marks)

- Avoid large patterned fabrics; they exaggerate one’s size

- Avoid bright colours

- Avoid tight fitting clothes as they show bulges and extra curves

- Avoid clothes made of bulky fabrics

- Choose clothes of the same colour from shoulder to hem

(e) **State four symptoms of scurvy. (4marks)**

- Weak blood capillaries

- Bleeding gums

- Anaemia

- Unhealthy skin

- Wounds that taken long to heal

- General body weakness

1. **(a) Note down how secondary colours are obtained and give examples. (4marks)**

**-** Are obtained by mixing equal parts of two primary colours.

**Orange-** red +yellow

**Green-** blue + yellow

**Violet-** blue + red

**(b) Identify four functions of Kenya Bureau of Standards. (4marks)**

- To control the use of standardization mark

- To draft, modify or amend specifications and codes of practices

- To arrange for testing of locally manufactured or imported commodities

- To encourage use of units of measurements that are standardized in commerce To assist the government in setting codes of practice e.g when setting up an industry

**(c) List four qualities of a well-made collar. (4marks)**

- It should be applied accurately to lie smoothly on the neckline

- It should retain its shape

- It should be accurately positioned and the neck curve should be smooth

- The under collar and the facings should not show

- It should be interfaced

**(d) Give four reasons why food preservation has become necessary in the recent past. (4marks)**

- Unpredictable weather patterns that affect production food. i.e floods

- To protect food from the infestation of pests i.e Locusts

- Occurrence of pandemics

- To reduce on post-harvest losses which in turn contribute to hunger

**(e ) Define the following terms as used in soft furnishings. (4marks)**

**Tint –** Value of colour produced when white is mixed with any colour. Pink is a tint of red

**Intensity-**  This is the quality of brightness, purity or dullness of a colour.

**Value-** This term refers to the lightness or darkness of a colour

**Hue-** This term refers to the name of a colour