**441/1**

**HOMESCIENCE**

**PAPER 1**

**MARKING SCHEME.**

1. **Difference between wasting and stunting in child development.**

When a child has inadequate height for children of similar age, the child is described as being stunted and when a child weighs less than expected weight for the are, the child is said to be wasted. 2mks

1. **Reasons for giving first aid**
   * To promote quick recovery
   * To prevent further injury or situation from becoming worse
   * To save life
   * To relieve pain. ***Any 2 reasons 1mk each.***
2. **Air conditioner** :- Are mechanical ventilators fixed on the wall or ceiling and are capable of forcing used air from the room to the outside. 1mk
3. Glare is excessive brightness that strains and irritates the eyes. 1mk
4. **Points to remember when storing grains.**
   * Dry thoroughly before storage
   * Store in a well ventilated room
   * Place on a raised surface for free circulation of air.
   * Avoid mixing old and new grains together.
   * Add preservatives to keep longer.

Any 3 correct pts, 1mk each.

1. **Ways in which inflation affects the consumer .**
   * It renders consumer unable to pay for goods and services that they require .
   * It forces them to do with cheaper good and services but of inferior quality which do not give the expected satisfaction 1mk eachpt
2. **Signs and symptoms of Goitre.**
   * The patient feels cold (Hypotermia)
   * The skin become dry and rough.
   * Enlarged thyroid Gland.
   * Patient lacks energy and feels fatigued
   * Stunted growth in children
   * A mother who suffers from goiter during pregnancy may deliver a cretin

3 correct pts 1mk each.

1. **Difference between Marasmus and Kwashiorkor**
   * In Marasmus the child becomes extremely wasted, there is very little body muscle while in Kwashiorkor the wasting of muscle is covered by presence of Oedema.
   * The face becomes wizened in Marasmus i.e looks like that of an elderly person.In kwashiorkor the face is swollen.
   * In Maramus the hair looks normal but in kwashiorkor the hair becomes thin, scanty, dry and is easily plucked .
   * In Marasmus the child is alert and interested in his surrounding while in kwashiorkor the child looks unhappy and is inactive not interested in the surrounding.
   * Marasmus is caused by inadequate intake of all nutrients while kwashiorkor is caused by lack of proteins only.

2 differences well explained 1 mk each.

1. **Difference between grease solvent and grease absorbents.**

Grease solvents are used to dissolve greasy dirt. Example of grease solvents are Kerosene, Turpentine.

Grease Absorbents are used to absorb grease. Examples of grease absorbents are

blotting papers, chalk. 2mks

1. **Advantages of using laundry starch.**
   * Stiffen articles
   * Improve the appearance of articles
   * Give articles glossy appearance
   * Make articles dirt resistant
   * Make ironing easier as it reduces creasing

***2 correct pts 1mk each***

1. **Ways in which medicine may be abused .**
   * Taking someone else’s medicine in the belief that your illnesses are similar is abuse of medicine by the receiver.
   * Taking of a given prescribed medicine to a point when one becomes dependent or addicted.
   * Using medicine for reasons other than treatment e.g taking medicine to procure an Abortion, to get sleep etc.

***2 correct pts 1mk each***

1. **Qualities of a Good Disinfectant .**

***It should* -**  be Aesthetically accepted

- Not affect the person using it.

- Not destroy the material on which it is applied

**-** Penetrated crevices

- Be chemically stable and effective in the presence of organic

compound and metals

- Kills a wide range of micro- organisms and spores.

***Any 3 pts 1mk each***

1. **Uses of salt in laundry**.
   * To fix dye on loose coloured articles
   * To disifect clothes
   * To soften protein stains from clothes
   * To remove stains from fabrics
   * To break and soften mucus from soaked handkerchief ***2 correct pts 1 mk each***
2. **Stitches for joining in needlework** 
   * Machine stitch
   * Back stitch
   * Running stitch
   * Oversewing
   * Faggotting

Any 3 correct pts 1mk each

1. **Difference between woollen and acrylic fibres.**

|  |  |
| --- | --- |
| Woollen  - Is absorbent  - Shrinks easily  -Felts easily  -Can pull out of shape easily | Acrclic  - Absorbs water poorly  -Does not shrink  -Do not felt  -Resistant to stretching and sagging |

***2 well stated difference, 1 mk each.***

1. **Functions of Kenya consumer organization.**
   * To educate consumers
   * To work with KEBS to ensure the goods and services in the market are of high standards and quality.
   * To work with the price control department in ensuring proper pricing of goods and services.
   * Deals with consumer protection

***3 correct pts 1mk each.***

1. Qualities of a well made inseam pocket.
   * Pocket is inconspicuous on the R.S
   * The pocket lies / flat and faces the front of the Garment.
   * The pocket is reinforced at the mouth
   * The pocket mouth is large enough for the hand of the wearer to enter .
   * The pocket bag is deep enough to prevent items inside from dropping.

***3 correct qualities 1mk each.***

1. **Nutrient conservation steps during STORAGE of food.**
   * Store fruits and vegetables only for short periods of time in a cool place.
   * Store milk in opague containers to prevent loss of vitamin B2 (Riboflavin)
   * Store milk after boiling because if raw it spoils easily.
   * When a refrigerator is used , store food in cooking size portions to avoid thawing all of it which may lead to nutrient loss.
   * Root vegetables should not be exposed to sunlight.

***3 correct pts 1mk each.***

1. Anorexia nervosa is a condition of extreme thiness caused by refusal to take adequate food.  **1mk**
2. Advantages of installment credit (hire purchase)
   * The consumer enjoys free repair and services for the good as he/she pays for it.
   * The buyer starts using and enjoying the good after paying a small deposit.
   * It gives the consumer a chance to comfortably and conveniently pay small regular installments.
   * It enables consumers with low incomes to acquire expensive goods like cookers.

***3 correct pts 1mk each.***

1. **Prevention measures for Tuberculosis.**
   * Treating those infected to avoid the spread of the disease.
   * Drinking treated milk.
   * Avoid spitting and coughing in the open.
   * Having adequate ventilation helps in preventing the disease.
   * Avoid congestion and overcrowding in houses.
   * Immunization with BCG

***2 correct pts 1mk each.***

1. **Qualities which make cross way strip useful in clothing construction.**
   * It is decorative
   * It can stretch to bind curves and corners
   * Its length can easily be increased as need be.
   * It is cheaper than bias binding.

***3 correct pts 1mk each.***

**SECTION B (20MKS)**

**Compulsory**

1. a)i) **Thorough cleaning the kitchen metal dust bin.**
   * Protect the working surface
   * Clean with Hot soapy water using a soft cloth /sponge.
   * Rinse thoroughly with warm water
   * Final rinse in cold water to which disinfectant is added.
   * Dry thoroughly with a cloth to avoid rusting.
   * Line the inside with polythene paper bag

***Correct explanation 5 mks.***

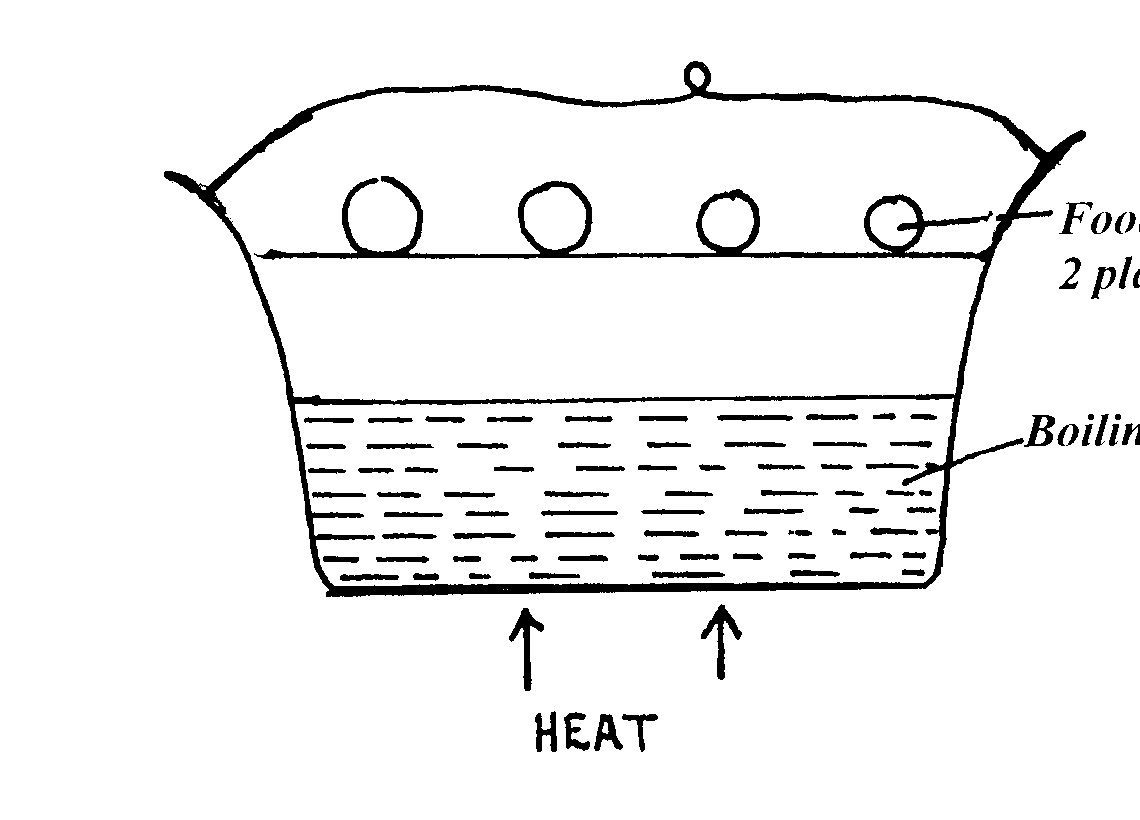
1. **Washing Acrylic socks.**
   * Shake off the dust, turn inside out.
   * Wash in warm soapy water using kneading and squeezing method keeping the socks under water.
   * Rinse thoroughly using warm water
   * Final rinse in warm water
   * Roll into a ball and squeeze excess water .
   * Drip dry under a shade on a clean clothline secured with pegs.

***Correct explanation 5 mks.***

1. **Dry cleaning and finishing a polyester tie.**
   * Work in a well ventilated area.
   * Brush off the dust with a dry cloth brush, sponge or cotton cloth.
   * Dip tie in a grease solvent / dry cleaning agent, knead and squeeze until clean
   * Squeeze out as much of liquid as possible.
   * Dry under shade,
   * Press and air, then store ***Correct explanation 5 mks.***
2. **Cleaning a plain wooden table.**
   * Dust with clean cloth.
   * Dip scrubbing brush in warm soapy water.
   * Scrub along the grain a little part at a time overlapping parts.
   * Rinse with a cloth wrung out of warm water.
   * Final rinse with a cloth wrung out of cold water.
   * Dry thoroughly with a dry cloth
   * Clean the legs
   * Clean the sides and underneath. ***Correct explanation 5 mks.***

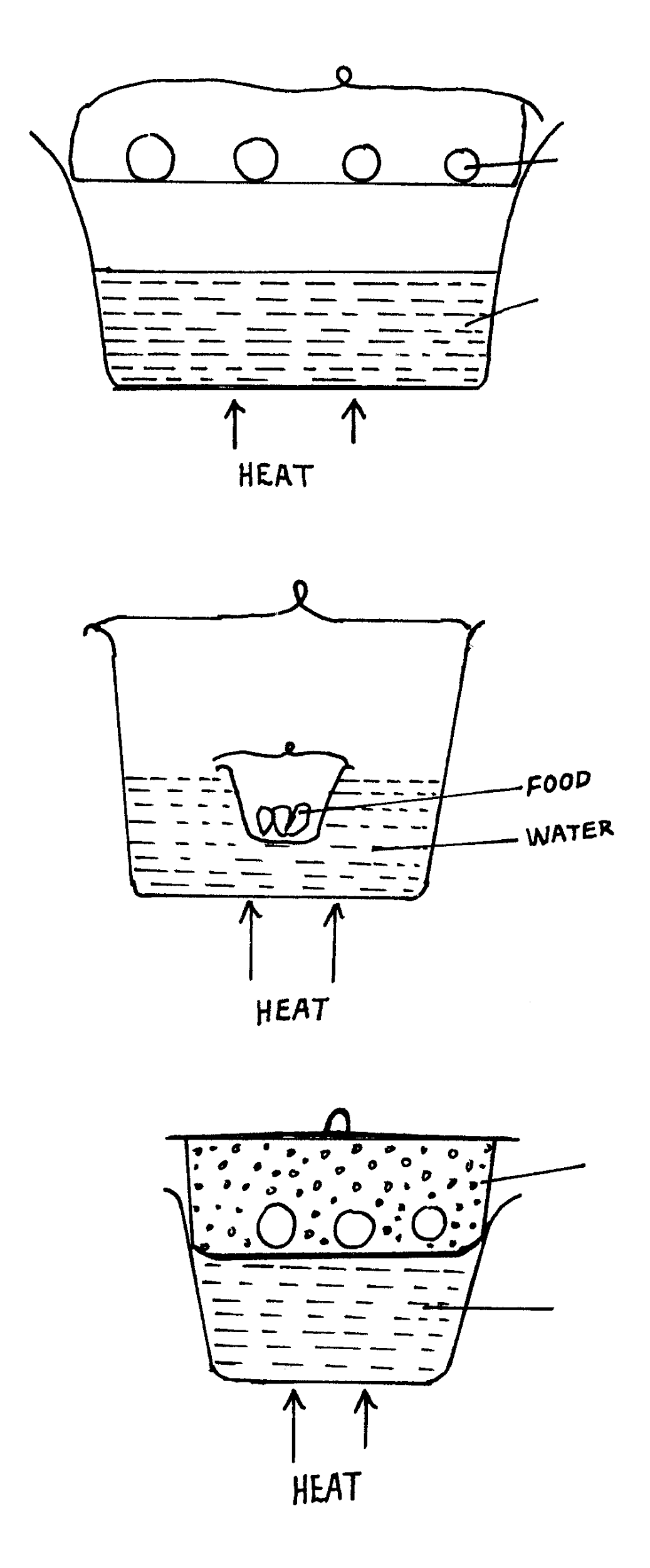
**SECTION C ( 50 MARKS)**

1. a) Methods of steaming food.
   * 1. **Plate method.**



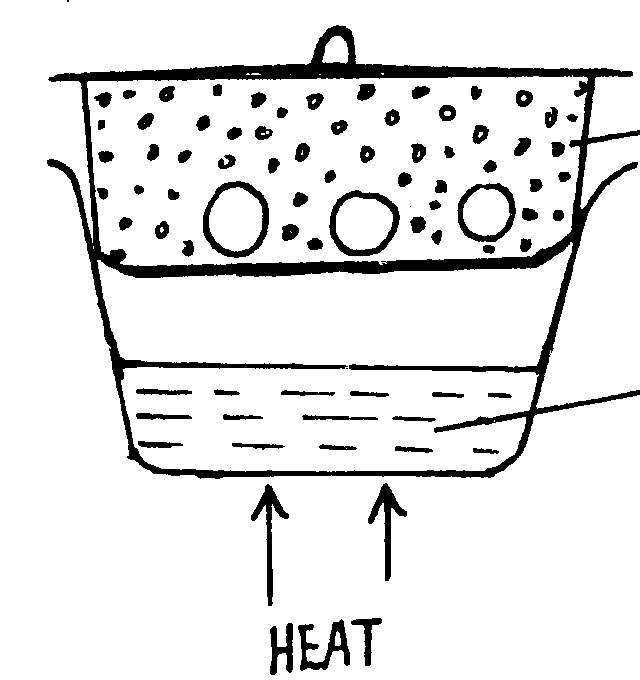
* + Food in acovered plate is placed over a boiling cooking pan. Steam for cooking the food is produced by the boiling water.

**ii) Bowl steaming.**



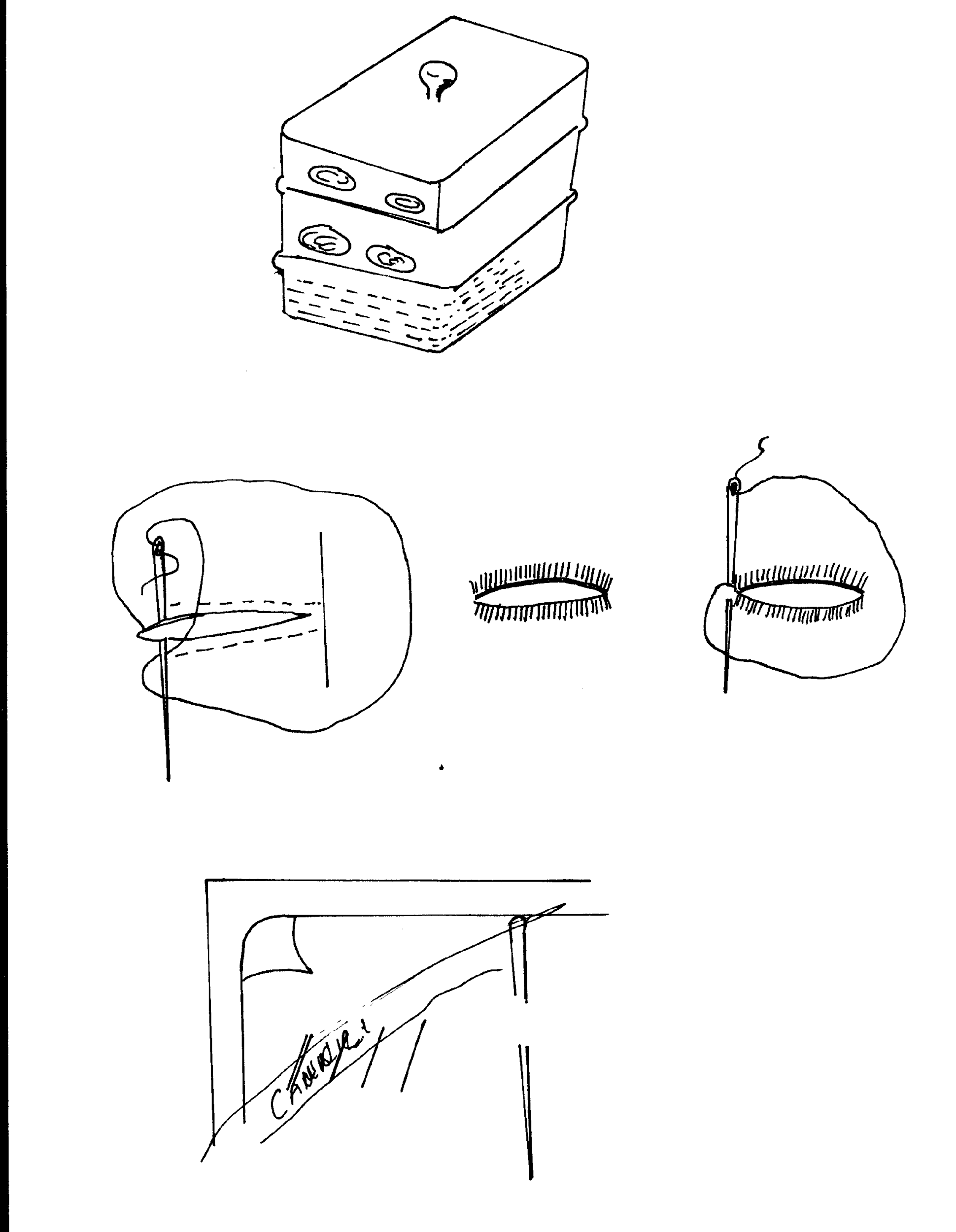
The food to be steamed is placed in a covered bowl, it is then placed in a pan of boiling water.

**iii) Using a colander**



A covered colander is used to hold the food, it is then placed in a sauce pan with boiling water. The base should not come into contact with the boiling water. Steam through the perforations on the colander and cooks the food.

iv) **Using a steamer**

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**Heat**

A steamer has several compartments for different foods .Water boils at the

bottom producing steam that circulates cooking the food in the compartments

***Well drawn diagrams, labeled properly 1mk method clearly stated ( 1mk)***

***Explaination (1mk) 3 mks for each method – Total = 9mks***

b) **Disadvantages of using convenience food.**

**-** Their flavour is normally altered during processing

- They get spoilt due to poor storage after opening.

- During their processing they lose some of their nutritional value.

- They may be more expensive than food made at home.

- The foods may be high in some ingredients that may cause health problems

to some people e.g. fat, salt and sugar.

* + They have a lot of additives such as colouring ,flavouring and preservatives whose constant use may be hazardous to one’s health.
  + They can be easily contaminated during the preservation process, packaging and storage making them hazardous or cause food poisoning.

***3 correct pts 2mks each.***

c) Factors to consider when practicing rechauffé cookery.

- To avoid wastage when storing leftover foods store in portions that are enough

for one meal and can be used only once.

* + Never use leftover food that you are not sure of duration of stay or safety.
  + Do not keep left over food for more than four days without a refrigerator.
  + Throw away any left over food that looks unusual or has unpleasant smells.
  + Do not use long, slow cooking as it may overcook the food.
  + Stir left over food thoroughly to ensure all the food is heated uniformly at high temperature.
  + Large foods should be divided into smaller pieces by mincing, cutting or chopping so that heat can penetrate quickly without overcooking the outside.
  + Additional moisture maybe added in form of fresh gravy, stock or water.
  + Reheated foods can be insipid, they should be flavoured and seasoned.
  + Garnish reheated food to make them appetizing. ***5 correct pts 2mks each.***

1. **Qualities of a well made set in sleeve.**

**a) -** The sleeve should hang properly

**-** Both sleeves should be identical in length shape and style.

**-** Sleeve seam allowance should be trimmed to reduce bulk and neatened.

**-** The armhole seam line should be a smooth curve and strong.

**-** Stitches made should be firm and neat.

**-** Fullness at the crown of the sleeve should be evenly distributed

**-** Sleeve seam and side seam should match.

**-** The crown of the sleeve should properly match the shoulder seam of

the garment.

* + The cap of the sleeve should be smoothly rounded.

***4 correct pts 2mks each.***

b) **Points to consider when choosing fabric for a patch.**

**-** The colour of the patch should match as much as possible that of

the article unless a decorative patch is preferred.

* + If a decorative patch is to be used, ensure it can be laundered the

same way as the article.

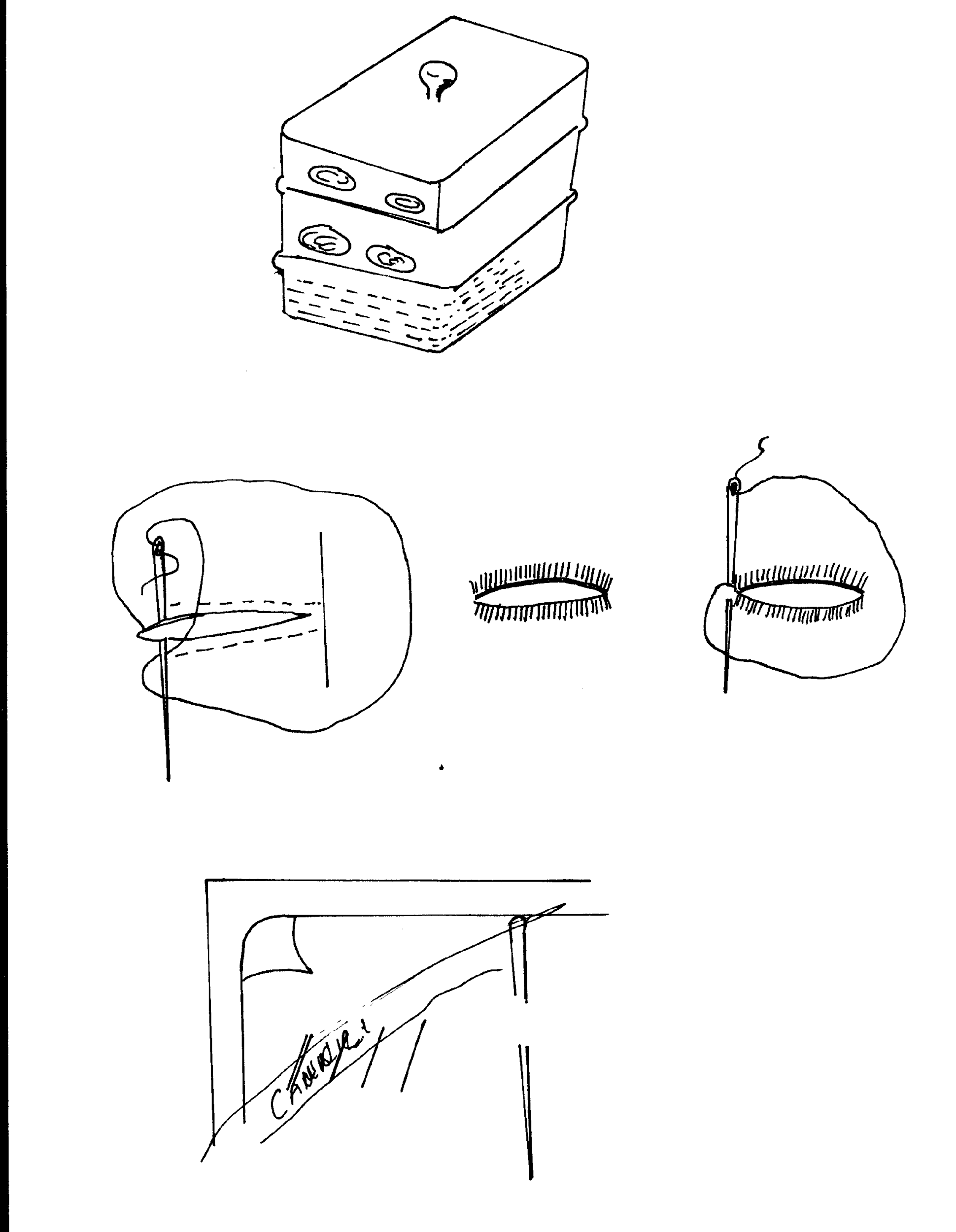
* + Texture of the fabric should be the same as that of the article to be patched.
  + Examine the type of weave of the article to ensure you use the same type of weave.
  + If the patch to be used is from a new fabric, it should be washed before patching. ***3 correct points 2 mks each.***

c)i) **Correct procedure for making hand worked button hole.**

Using strong thread of matching colour to that of the fabric, proceed as follows.

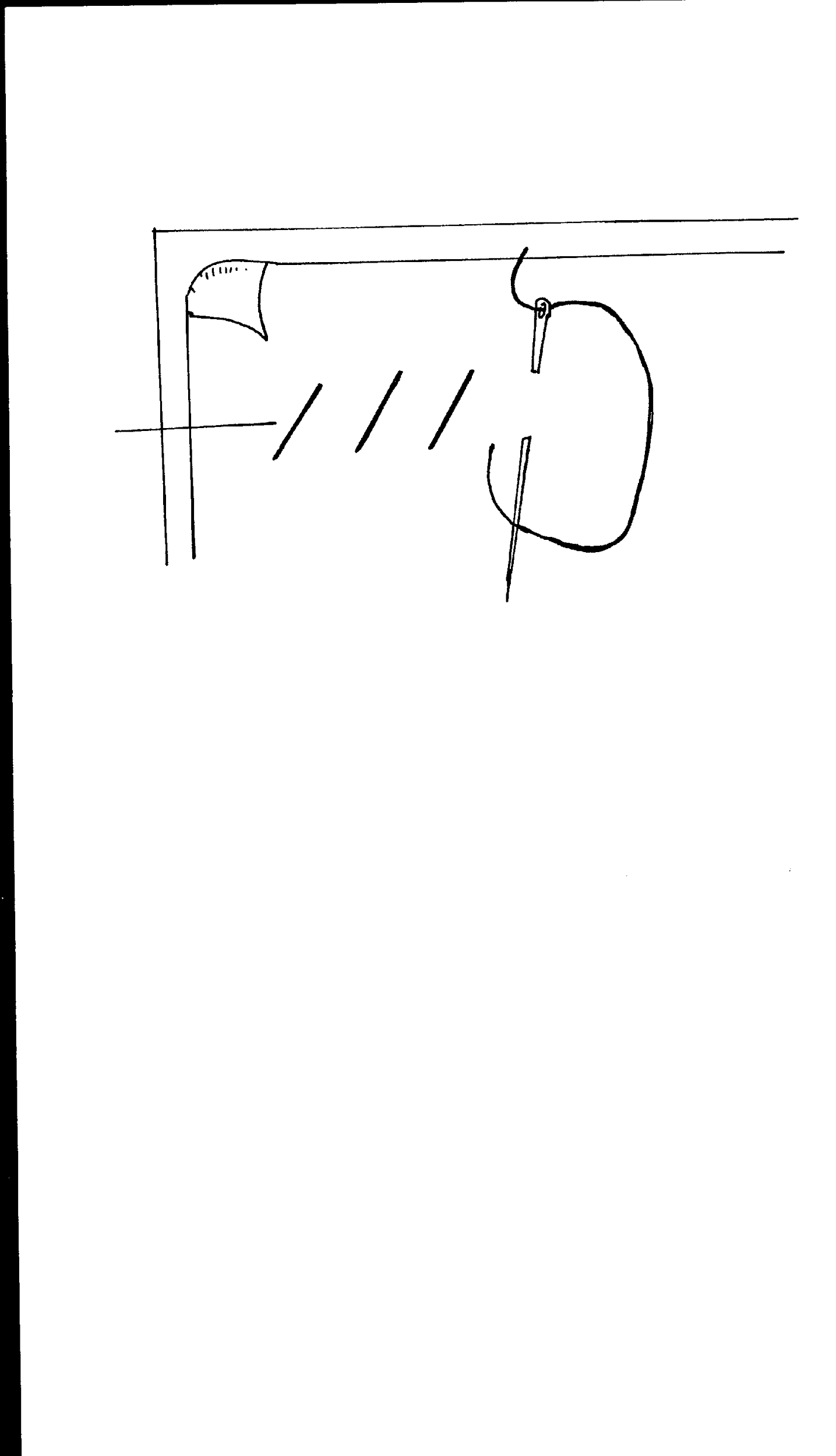
* + Mark buttonhole length required on a straight grain.
  + Work a line of running stitches round the button hole, it should be the length of the stitches to be worked.
  + Using a pair of scissors or seam ripper cut the button hole.
  + Work button hole stitches from the furthest end proceeding from left to right using the line of running stitch as a guide.
  + At the end of the Buttonhole work overcastting stitches if a rounded end is required.



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***Correct explanation and diagrams award 6 mks***

1. **Correct procedure for making diagonal tacking**



It is done on two or more layers of fabric to hold them in position, put the needle upright into the material and pull through .

Repeat a little further making slanting stitches as shown above.

1. a) **Qualities of a good larder.**
   * The shelves are firmly fixed
   * The shelves are easy to clean.
   * It is well ventilated to allow air circulation.
   * The windows should have wire mesh to keep off pests and allow in a lot of air
   * The door must be well fitting to keep off pests, pets and unauthorized persons.
   * Must be kept clean at all the time, any spilt food be wiped immediately

***4 points 1 mk each.***

b) **Management of scalds.**

- Dip the injured part in cold water or place it under a tap of running cold water.

This eases the pain and reduces damage to the skin.

* + Do not break the blisters as they protect the injured part. It can be very painful.
  + Apply petroleum jelly
  + Bandage loosely, Avoid exposure to air which causes more pain.
  + See a doctor if injury is severe. ***Correct explanation award ( 6mks)***

1. **Dangers of tin lamps.**
   * The naked flame can easily cause fire if placed near curtains or anything that burns .
   * The light is not steady it wavers and flickers .
   * The amount of light is not enough causing strain of the eye.
   * The naked flame can easily be blown out by wind or breath causing a lot of inconvenience. ***4 pts 1 mk each***
2. **Steps for preventing Typhoid.**
   * Administering vaccines, in the event of disease out break.
   * Raising the standards of personal hygiene like washing hands after visiting latrine and before handling food.
   * Treatment of drinking water by boiling or chlorinating to make it safe for drinking .
   * Proper disposal of excreta i.e. in toilets and latrines and not in open places or in water bodies.
   * People involved in preparation of food especially in hotels and food kiosks should be screened for typhoid regularly and treated if need be.

***5 correct points 1 mk each.***

e)**Points to consider when choosing fabric for making loose covers for a settee .**

- Fabric be resistant to abrasion so that it does not wear out with use especially

the sitting area.

* + Fabric be strong to withstand frequent washing and wear in order to last longer.
  + It should be washable to cut down on dry cleaning expenses since the covers will require frequent laundering.
  + It should be colour fast i.e. not to fade .
  + It should be shrink resistant so that the size does not change when washed therefore making them not to fit .
  + It should be crease resistant to remain neat and attractive as people use the settee.
  + Attractive in colour and design to enhance appearance of the room.

***3 correct points 2 mks each.***

**END**