

TERM TWO EXAMINATIONS

HOME SCIENCE

FORM THREE

MARKING SCHEME

Section A

1.	Examples of foods used as appetizers.	(1 mark)
	Soups	
	Fruit juices	
	Whole fruits/pieces of fruits	
	Fruit cocktails	
	Salads	
	Chips and dips	
	Vegetables and dips	
	Hors D' oeuvres	(1 2 1/ 1)
		(Any 2 x $\frac{1}{2}$ mark)
2.	Types of patterns used in garment construction.	(1 mark)
	Commercial paper patterns	
	Drafted patterns	
	Copied patterns	$(Any 2 x \frac{1}{2} mark)$
3.	Reasons why pockets should be emptied before washing.	(3 mks)
	To avoid destroying important documents	
	To remove tissue and other paper that may stick on the clothes if washed	
	To avoid injuries such as cuts from sharp items in the pocket	
	To remove money	(Any 3 x 1 mark)
		(Inty 5 x I mark)
4.	Correct direction to press the following darts during garment construction.	(2 mks)
	a) Bust dart – downwards/towards the waist	
	b) Front shoulder dart – centre front	
	c) Elbow dart – downwards/towards the wrist	
	d) Back waist dart – centre back	$(4 x \frac{1}{2} mark)$
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5. Physiological changes in old people that greatly affect their choice of meals. (3 mks)

1



	Low rate of metabolism Decreased rate of absorption of food Loss of teeth which hinders one from eating foods Reduced sense of taste and smell reduces appetite. Decreased volume of acidity of the gastric juices	(Any 3 x 1 mark)
6.	Functions of openings on a garment.	(2 mks)
	To facilitate wearing and removing a garment Introduce a style feature For decorative purposes/style <i>mark</i>)	(Any 2 x 1
7.	Decorative methods of arranging fullness on a dress for a three-year-old baby gi mk)	rl. (1
	SmockingShell-tuckTucksGathersShirringElasticating½ mark)	(Any 2 x
8.	Laundry process in the correct order. (2 mks)	
	SortingRepairingStain removalSteeping(Correctly sequence)	d process x ½ mark)
9.	Precautions to take when cleaning a toilet.	(2 mks)
	Wear protective gloves when cleaning Disinfect the toilet bowl and use disinfected water to rinse the surfaces Rinse the toilet brush thoroughly Wash hands thoroughly after cleaning the toilet	(Any 2 x ½ mark)

10. Give functions of the following small needlework.

2



 a) Stiletto – To make holes and eyelets on fabrics b) Bodkin – Threading lace, tapes, elastic, cords and ribbon through holes c) Tailors chalk – Transfer pattern markings Mark alteration lines during garment construction 	(3 x 1 mark)
11. Factors to look for when selecting frying pans.	(2 mks)
Should have a firmly fixed handle to avoid accidents Handle should be made of material that is a non-conductor of heat Should be made of good heat conducting material Should not corrode easily when in contact with food Should have a tick base for balance Should suit the purpose for convenience Have a flat base for even distribution of heat	
Should be thick/heavy to retain heat	$(Any \ 2 \ x \ 1 \ mark)$
12. Challenges one might face when planning meals for vegetarians. Meals with a boring flavour Monotony on meals that can be prepared Plant proteins such as beans can cause bloating and stomach discomfort Due to high roughage, vegetarian food can be very filling on little amounts	(2 mks)
Most plant proteins are incomplete proteins which must be complemented so as t	o get all the
essential amino acids. Vegetable protein is not as versatile.	
Many commercial products contain traces of some animal product	(Any 2 x 1 mark)
13. Signs of true labour in an expectant mother.	(2 mks)
Contractions at regular intervals Dilation of the cervix "Show" – a small amount of blood-stained mucus discharge	
Breaking of the amniotic fluid	(Any 2 x 1 mark)

14. Ways one can use to pay for goods and services.



Using cash Use of credit/debit cards Using simple non-instalment credit Through hire purchase Mobile money/cashless payment methods/online payment	(Any 4 x ½ mark)
15. Differentiate between easing and gathering.	(2 mks)
Easing is arranging a slight amount of fullness so that no gathers or pleats show w Gathering is putting very small folds which are very close together and evenly dis throughout the part they are used.	
16. Reasons for blanching vegetables.	(2 mks)
Stops the action of enzymes Kills bacteria Retains nutrients Retains colour Reduces bulk	(Any 2 x 1 mark)
17. Importance of letting batter mixture stand for at least half an hour before cooking.	(2 mks)
To let air bubbles escape To allow the starch grains to soften and absorb moisture evenly	
18. Principles of wise buying.	(2 mks)
Set goals or priorities Prepare a budget Have a shopping list Window shop Choose attractive items in both colour and design Learn to interpret and use adverts	
Choose versatile items	$(Any \ 2 \ x \ 1 \ mark)$
19. Reasons why habit training is important in child development.	(2 mks)
It helps the child to fit into society rather than become a misfit/law breaker If good habits are ingrained in a child at an early age, they are not likely to be forg Helps a child to grow up to be a responsible adult	otten (Any 2 x 1 mark)
20. Reasons why school children should be encouraged to engage in physical body exe	ercises. (2 mks)

4



(Any 2 x 1 mark)

(10 mks)

Enhance blood circulation Prevent obesity/assist in burning down fat Enhance the removal of sweat/waste Improve appetite enhances physical growth Strengthen the body/keep the body fit/active/Flexible Relaxes the mind/stimulates the brain

SECTION B

21. a) How to launder his fast-coloured pyjamas with a milk stain.

Collect all equipment and materials needed (½) Soak the stained area (½) in cold (½) salty (½) water for 10 minutes Clean the area to remove the stain (½), rinse off in cold water to remove the salt (½) Soak (½) the pyjamas in cold (½) water for about 20 min to loosen dirt Remove from soaking water and wash in warm (½) soapy (½) water using friction (½) method Rinse in clean warm (½) water severally, finally rinse in cold water, add vinegar/lemon juice (½) to brighten colour and fabric conditioner (½) to soften the fabric Dry under the shade (½) on the clothesline using pegs (½) Iron (½) while damp using a moderately hot (½) iron on the W.S. Air (½) to remove dampness and to freshen Fold/hang on a hanger (½) and store (½) Clear up, clean and dry all equipment used and store (½)

(*Correct procedure x ¹/₂ mark*)

b) Procedure used to thoroughly clean a synthetic bag without a baseboard (with reasons).

Procedure	Reasons
Collect all the equipment needed $(\frac{1}{2})$	To make work easier $(\frac{1}{2})$
Dust/shake (½)	To remove loose dirt $(\frac{1}{2})$
Scrub $(\frac{1}{2})$ using a soft brush/sisal $(\frac{1}{2})$ fibres in	To remove fixed dirt $(\frac{1}{2})$
warm $\binom{1}{2}$ soapy $\binom{1}{2}$ water	Avoid spoiling the bag $(\frac{1}{2})$
	Ensure both sides are clean $(\frac{1}{2})$
Rinse in warm water $(\frac{1}{2})$	To remove soap and dirt $(\frac{1}{2})$
Finally rinse in cold water $(\frac{1}{2})$	To freshen $(\frac{1}{2})$
Dry upside down $(\frac{1}{2})$	To remove excess $(\frac{1}{2})$ water/to remove water

(10 mks)

(6 mks)

(Any 3 x 2 marks)

(4 mks)

	from inside (1/2)
Dry under a shade $(\frac{1}{2})$	To avoid fading $(\frac{1}{2})$
Clean, dry and store all the equipment used $(\frac{1}{2})$	For future use $(\frac{1}{2})$

SECTION C

22. a) Conditions that can make a mother turn to bottle feeding.

Illness of the mother e.g. HIV/Aids since there is evidence of mother-to-child transmission Multiple births- may not adequately breastfeed all the babies hence mother will need to supplement Successive births – a baby born before the older one stops breastfeeding hence the mother stops to breastfeed the older one thus bottle feeding

The inability of the mother to produce milk. This is rare but some mothers fail to produce milk after delivery.

Breast abnormalities such as inverted nipples

The mother may be away from home because of work

b) Preparations to take before bathing a baby.

Close the door and windows to keep the room warm

Prepare the water, start with cold then add hot

Test the temperature of the water with the elbow

Prepare yourself; wear an apron, wash your hands

Get a comfortable chair

Collect baby's clothes and bathing materials

Protect the surface you will use

Prepare baby cot Prepare baby's feed if artificial

(*Any 4 x 1 mark*)

c) Situations that can make a traditional birth attendant refer an expectant mother to a hospital. (4 mks)

In case of a breech presentation/ wrong positioning of the foetus. When the mother is too young or too old If the mother has had a miscarriage at home/stillbirth/ baby dies in the womb. In case labour takes longer than expected. Mother having life-threatening illness e.g. hypertension, HIV positive. When the mother prefers hospital delivery

(Any 4 x 1 mark)

d) Disadvantages of artificial feeding.



(4 mks)

The baby does not experience natural contact with the mother Easy for baby to pick infections through careless preparation of the feed Milk does not contain antibodies to protect the baby from infections Milk causes constipation due to high protein and fat content which are difficult to digest Preparation of feeds and washing of equipment is time-consuming compared to breastfeeding At times the formula feeds are not readily available Takes time to prepare Feeding equipment and formula feeds are expensive (Any 3 x1 mark)

23. a). Reasons for cooking food.

- To make it palatable some foods taste bad when raw
- To soften hard/tough cuts types of food to ease chewing
- To render it digestible starchy foods are indigestible when raw
- To kill bacteria and parasites some foods have microorganisms or worms which are killed when food is cooked
- To blend or improve flavours sometimes two or more types of food are cooked together so as to make the mixture tastes better
- To improve the appearance of the food some methods of cooking give food an appealing/appetizing colour
 - (*Any* 4 *x* 1 *mark*)
- b). Four properties which make acetate fabrics suitable for making garments. (8 mks)
 - Recovers easily from creases and hence needs little or no ironing
 - It is not damaged by moths or household pests therefore easy to store
 - It is absorbent therefore cool to wear
 - It drapes well and therefore gives an attractive appearance
 - Non-static therefore comfortable when worn
 - Takes dyes readily therefore can be used to make many different garments
- Does not shrink or stretch

(Any 4 x 2 mks)

c) Three remedies for each of these sewing machine faults.



i) Needle breaking.

Fix the needle in the correct position firmly Replace the needles as they may have been defective Check to ensure that the size of the needle is appropriate for the thickness and density of the fabric Check to ensure that the presser foot is inserted correctly. Avoid sewing over pins. Use zipper foot. (Any 3x1 mark)

(3 mks)ii) Fabric puckering Lower the thread tension, especially for fine fabrics. Stretch the fabric under the presser foot manually. In case of multiple stitching, sew in one direction only. Reduce the sewing speed. Use the correct needle. For sheer fabric, use tissue underneath the work. (Any 3 x 1 mark)(2 mks)

iii) Missed stitches

Use the corre	ct needle size which is sharp and not bent.	
Do not pull th	ne work when machining.	
Check the th	reading of the machine.	

24. a). Factors that determine the type of seam to be used on a garment.

The effect of the seam is intended to create; This refers to whether the seam is decorative or not. If it is decorative then it should be conspicuous.

Type of garments/use/purpose; Outer garments may require different seams from the inner garments.

Type of fabric/weight/texture/method of fabric construction

Self-neatening seams would be appropriate for fraying fabrics so that raw edges are enclosed Ideally, fabrics require seams that reduce bulk.

Style of fabric;

The style of fabric influences the seam since some seams emphasize the style features desired.

The position of the seam on the garment;

 $(Any \ 2 \ x \ 1 \ mark)$

(6 mks)



Some seams are more suitable for certain positions than others.

Wearer of garment/age of wearer;

Garments for young children require strong seams as the garments are frequently washed

(Any 3x 2 mks)

b). Four rules to observe when making short-crust pastry giving reasons in each case. (8 mks)	
All ingredients must be weighed accurately to come up with a quality product.	
The mixture should be aerated as much as possible to allow proper raising of the product.	
Pastry should be kept as cool as possible to avoid the fat melting.	
The pastry should be handled as little as possible to avoid hardening the product	
The pastry should be rolled on a light floured surface to avoid sticking	
Rub-in fat lightly using fingertips to avoid melting the fat	
Pastry should be rolled with light short forward movement to avoid extracting trapped air.	
The pastry should be baked in a fairly hot oven so that the water is quickly turned to steam	
to puff up the pastry.	
All measured liquids should be added at once to give an even texture. (Any 4 x 2 mks)	
c). Problems fac <mark>ed by consumers in Kenya today (6 mks)</mark>	
Lack of money/ low financial ability- many consumers may not afford basic needs due to lack of money.	
Counterfeit goods- some goods in the market are not original, therefore low quality.	

Inflation- leads to price increases therefore consumers spend more on less.

Lack of information- consumers lack information concerning available goods and services.

Lack of awareness of consumer rights- many consumers do not know their rights, thus leading to exploitation

Scarcity of goods/ services e.g. have money but no goods available.

(Any 3 x 2 mks)