

HOMESCIENCE

PAPER 1

Form 4



TERM 2 2019

MARKING SCHEME

HOMESCIENCE PAPER 1 (THEORY) MARKING SCHEME

FORM 4

1. Methods of preserving fruits when in season:

- Making jam
- Making chutney
- Making marmalade 1x2=2mrks)

2. Natural means of ventilating a room:

- Constructing vents
- Constructing chimneys
- Open doors
- Open windows 3x1=3mrks

3. Points to remember about clothing when caring for the sick at home:

- Choose light, easy to wash clothing that requires little or no ironing.
- Use shoes that give support and are comfortable.
- Use plastic aprons to protect the patients clothing during feeding.
- Choose garments that are easy to dress and undress like front fastening, brassieres, wrap around skirts and others.
- For men, Velcro fastenings and elastic waist bands make trousers easier to cope with 1x2=2mrks

4. Types of fans:

- Standing fan
- Table top fan
- Ceiling mounted fan
- Wall mounted fan 1x3=3mrks

5. Measures to ensure safety when storing paraffin:

- Store in covered and labeled containers
- Store away from the house if possible
- Do not store in soda or juice bottles to avoid poisoning children
- Keep out of reach of children 3x1=3mrks

6. Factors to consider when buying a gas cylinder:

- Buy a good size of cylinder which can serve longer, for example a 13kg cylinder.
- Check to ensure that all parts are available and without a defect
- Buy from a dealer who gives a guarantee
- Buy from a reputable dealer 3x1=3mrks

7. Why wall paper is becoming popular:

- It makes walls look more attractive
- It makes the walls easier to clean and care for
- It brightens the room thus making it warmer
- It helps to cover ugly, unsightly marks 3x1=3mrks

8. Reasons for using floor coverings in a house:

- For decoration if they blend well with the colour scheme of the room where used hide/conceal ugly marks.
- As a protection for the floor from heavy objects
- To reduce noise

- Provide warmth in the room
- Makes the floor less slippery
- For ease in cleaning

2x1=2mrks

9. Stages involved in bottling as a method of food preservation.

- Cleaning
- Blanching
- Frilling
- Sealing
- Sterilizing
- Cooling
- Storage

7x½ = 3½mrks

10. Importance of blanching vegetables before preservation:

- To stop the action of enzymes
- To kill bacteria
- To retain vitamins and minerals
- To retain the colour of vegetables
- To reduce bulkiness

2x1=2mrks

11. Definition of case goods:

- These are furniture made of wood or metals e.g. wardrobes, chest of drawers, tables, chairs desks, etc.

definition=1 example=½

12. Tertiary colours:

- Red + orange = red orange
- Blue + purple = blue purple
- Yellow + green = yellow green
- Yellow + orange = yellow orange
- Red + purple = red purple
- Blue + green = blue green

each ½mrk total = 2mrks

13. Dehydrated foods which are used as the main ingredients in a dish:

- Bread mixes
- Cake mixes
- Crumble mixes
- Batter mixes
- Biscuit mixes

4x1=4mrks

14. Reasons for wrapping food before storing in the refrigerator:

- To protect against cross contamination from other foods
- To prevent the food from drying up through loss of moisture
- To keep out surrounding air which may rise the food temperature
- To prevent oxidation which bring about changes in colour, taste and nutritive value of food.
- To keep food from exchanging flavor during storage

3x1=3mrks

15. Reasons for cooling foods before storing in a refrigerator:

- Warm temperatures overworks the refrigerator
- To avoid raising the temperature thus using more power for cooling the food
- To avoid multiplication of bacteria and microorganisms which is brought about by warm temperatures.

3x1=3mrks

16. (a) procedure of thorough cleaning a synthetic bag:

- Collect all the equipment and materials needed (½)
- Remove loose dirt (½) by wiping with a dry cloth/shaking (½)
- Clean using a cloth/fibre (½) wrung from warm (½) soapy water and wash using a cloth or fibre, soft brush or sponge
- Clean both sides (½)
- Rinse (½) using warm (½) water (clean)
- Finally (½) rinse in cold (½) water to freshen
- Drip (½) dry on the wrong side (½) outside under shade (½) with opening facing downwards (½) and well secured (½)
- Store appropriately (½)

8mrks

(b) Laundering a woolen sweater:

- Collect all the equipment and materials (½)
- Repair to prevent tears becoming worse (½)
- Take measurements to retain original shape (½)
- Remove stains using a weak solution of stain removal agent (½)
- Shake off dust to remove dust (½)
- Wash by kneading and squeezing at bottom of the basin without lifting the garment (½)
- When lifting bundle it in the palm of your hand (½)
- Rinse in luke warm water, finally in luke warm again (1mrk)
- Roll in a dry clean towel (½)
- Dry on a clean towel flat on the ground under a shade (1mrk)
- Take measurements once more to agree with previous shape to it the original outline (1mrk)
- Pull or part to restore measurements (½)
- Finish by pressing with a warm iron to protect from direct heat (1mrk)
- Air to remove smell (½)
- Store in a dry well aired place to prevent rotting (½)
- Clean and store equipment and materials used (½)

12mrks

17. (a) Reasons for protecting a consumer:

- To ensure goods and services provided are of the right quality and avoid conterefts and low quality goods.
- To ensure that the goods and services provided are charged fairly.
- To ensure the goods and services provided are of the right quantity.
- To ensure that the consumer has the access to adequate and right/correct information.
- To protect the consumers against sale of harmful products and commodities.
- To ensure that the health of the consumers is maintained by providing goods and services that is safe.
- To ensure the products and commodities are availed to the consumers without hoarding of goods.
- To ensure that the consumer enjoys the right to compensation in case of the goods and services don't satisfy the needs of the consumer.

6x1=6mrks

(b) Reasons that has popularized the use of convenience foods:

- The increased availability and accessibility of convenience foods.

- Some convenience foods are cheap therefore affordable.
- Ignorance by consumers on nutritional value of food.
- Change of lifestyle where consumers are moving from traditional lifestyle to western kind of life.
- Due to increased technology variety of foods are available and produced.
- Consumers are too busy with life to concentrate in food preparation.
- Inadequate time to prepare and cook food.
- Consumers have become lazy to prepare and cook nutritionally balanced food. 6x1=6mrks

(c) Four problems related to breastfeeding:

- Breast engorgement – when the breasts become too full of milk, become painful when breast feeding
- Breast abscess – infection of the breast which may interfere with breast feeding
- Sore/ cracked nipples – may interfere with breast feeding
- Baby’s refusal to breast feed, the baby could be ill
- Mother’s refusal to breast feed the baby/ the mother may be unable to breast feed due to illness/ multiple births.

(4x2 explained points = 8 marks)

18. (a) Qualities of a well-made collar:

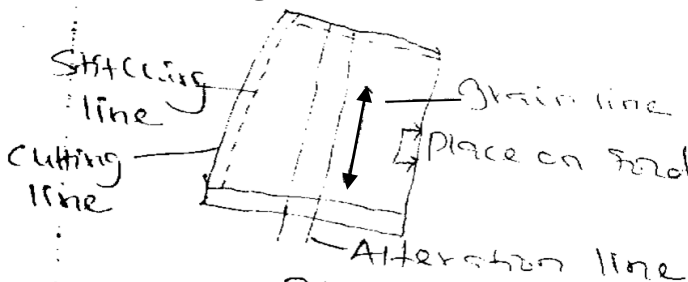
- It should lie flat smooth, on the neckline.
- The shape should be symmetrical on both sides.
- The corner should be well rounded and should have a good knife edge.
- The collar should be neatly stitched.
- Be interfaced on the under collar.
- The stitches on the top stitching should be straight and neat. 6x1=6mrks

(b) (i) Methods of disposing fullness on the skirt:

- Elastic
- Darts
- Pleats (box inverted and knife)
- Tucks – shell, pin tucks, wide tucks
- Gathers
- Smocking
- Easing
- Shirring

6x½ = 3mrks

(ii) Pattern markings on the skirt sketch:



(c) Finishing processes carried out during laundry:

- Ironing – moving a hot iron to and fro/remove creases and kill germs on an article until all areas are removed.
- Damping – introducing moisture to the dry article to be ironed to make ironing easier.
- Pressing – placing a warm iron on a garment, lifting and placing it on the next portion until the whole article is pressed to remove creases and kill germs.
- Airing – hanging ironed clothes for some minutes/remove any traces of dampness before storage for complete dryness/remove smells.
- Folding /hanging – preparing clothes for storage/prevent creases/fit into storage.
- Mangling – folding of towels and pressing them between a mangle, roller/storage. 4x2=8mrks

19. (a) Causes of malnutrition when sick:

- Loss of appetite leads to reduces intake of nutrients.
- The diseases increase the body's need for body building and repair nutrients.
- There could be parasites that destroy the nutrients taken from food.
- Fever leads to loss of nutrients through faster breakdown resulting in wastage of muscles.
- There could be diarrhea and vomiting leading to lack of nutrients or loss of nutrients taken.

3x2=6mrks

(b) Importance of budgeting:

- Budgeting acts as a guide to wise purchasing by prioritizing spending.
- It enables one to live within their means by spending only on items they can afford.
- It also enables one to avoid impulse buying by buying only the budgeted items.
- One is able to set priorities and plan for present and future needs.
- It enables one to accumulate family savings.
- It provides a basis for analyzing the needs of the family.
- It also gives psychological satisfaction to the family members because all the needs of family members are met.
- Budgeting enables a family to estimate all their financial needs and plan for other sources and methods of supplementing their income.

(6x1=6mrks

(c) Points to look for when choosing a toy for a child:

- It should not have sharp/pointed edges.
- It should be easy to manipulate/handle.
- It should be suitable for the age.
- Promote learning.
- Should be made of non-poisonous materials.
- It should be of appropriate size.
- It should be attractive in colour and shape.
- It should be firmly constructed/well fixed.
- It should be easy to clean/washable.
- It should not have small removable parts that can cause choking in children. 8x1=8mrks