

MURANG'A SOUTH MULTI-LATERAL EXAMINATION FORM ONE HOME-SCIENCE TERM II MARKING SCHEME TIME: 2HOURS

NAME	CLASS ADM NO
Answer all the questions in the spaces provided	1
1. Give three symptoms of shock.	(3m)
 Cold and sweaty skin. 	(5111)
Pale skin.	
Weak but rapid pulse.	
 Thirst and dizziness, confusion, anxiety, redu 	iced urine flow
 Shallow irregular breaths. 	ced drifte flow.
Shahow megalar breaths.	
2. State two precautions to take when giving medicing	ne to a patient. (2m)
 Never leave them within the reach of childre 	n.
 Do not give an overdose. 	
 Do not give in the dark. 	
 Never give unlabeled medicine. 	
3. Give 3 disadvantages of maisonettes	(3m)
 Household pest crawl from other houses. 	
 Lacks privacy. 	
 Not easy to extend. 	
• Stairs are dangerous to children & the aged.	
4. Name two common skin problems	(2m)
Dry skin. Dandruff.	(=)
Oily skin. Ringworms.	
Black and white heads	
Pimples	
Athletes foot.	
5. Point out three importances of home-science to the	ne nation (3m).
 Individual acts as a role model. 	
 Renders services to the nation. 	
• " " " community	
C. Constant there are no broad to be a constant of	10
6. Suggest three ways in which cosmetics are misuse	d. (3m)
Borrowing from others. Applying good and applying a positive object.	
 Applying make up on a dirty skin. 	



- Applying too much.
- Bleaching the skin.
- 7. Highlight three functions of the skin.

(3m)

(3mks)

- Acts as a sensory organ.
- Regulates the body temperature.
- Excretion..
- Protects the inner parts of the body.
- 8. State 3 factors that determine the choice of a cooking method. (3m)
 - The type of food.
 - Time available.
 - Fuel available.
 - Facilities available.
 - One's health condition.
- 9. Suggest 3 qualities of a good kitchen floor. (3m)
 - Not slippery.
 - Easy to clean.
 - Water repellent.
 - Attractive.
- 10. List down three good reasons for cooking meat.
 - To kill germs.
 - Improve flavor.
 - To preserve.
 - Improve appearance.
 - Improve the nutritive value.
- 11. Mention three symptoms of food poisoning.
 - Diarrhea.
 - Fever.
 - Dizziness
 - Severe stomachache
 - General body weakness.
- 12. Point out three methods of disinfecting bath towels. (3m)
 - Boiling.
 - Drying in the sun.
 - Use of chemicals eg. dettol.
 - Hot ironing.
 - Use of stream.
- 13. State three food hygienic practices. (3mks)



- Wash hands before touching food.
- The food storage area must be well ventilated,
- Food must be stored away from pests & pets.
- Stored away from moist conditions.
- 14. Suggest three ways of preventing dandruff.
 - Clean and oil the scalp regularly.
 - Avoid sharing combs & shaving tools.
 - Avoid excessive use of dry heat hair treatment.
 - Use medicated hair oil

SECTION B - (20 MARKS)

- 15. You have been left by your parents to take care of the home.
 - (a) Give the method you will follow when laundering your blood stained white cotton handkerchief. (7mks)

(3m)

- Collect all the items required (1/2)
- Wear gloves/protective clothing. (1/2)
- Soak in cold salty H₂O to dissolve blood & mucus. (1)
- Wring off from soaking (1/2)
- Wash in hot soapy water using friction method. (1)
- Rinse in hot water to remove dirt & soap (2½)
- Final rinse in cold water with a disinfectant. (1)
- Dry in direct sunlight (1/2) and clothes line using pegs (1/2)
- Iron hot, Air, fold & store (1/2)
- Clean, dry & store used equip & materials (1/2)
- (b) Describe how you will sweep the living room cemented floor. (7mks)
 - Collect all items required. (1/2)
 - Move all moveable furniture to one side (1/2)
 - Close the windows (1/2)
 - Keep the head of the broom down(1/2) stand behind the broom to avoid making yourself dirty (1/2)
 - Sweep all parts thoroughly (1)
 - Collect all the dust in a dust bin (1)
 - Rearrange the furniture, open windows, Dust (1/2)
 - Clean, dry & store all used equip and material (1/2)
- (c) Explain how you will go about cleaning an aluminum sufuria. (6mks)
 - Collect all the needed items (1/2)
 - Wash in hot soapy water. (1)
 - Rub in stains with a nylon scouring pad/steel wool (1)
 - Work towards the same direction when scrubbing (1)
 - Rinse thoroughly in hot water to remove soap & dirt (1)





- Dry well (1/2)
- Store in the usual place (1/2)
- Clean up.
- 16. List down five factors to be considered when buying labour saving equipment. (5mks)
 - The amount of work to be done.
 - Affordable cost.
 - Fuel available.
 - Availability of spare parts
 - Not noisy in operation.
 - Desirable.
 - Good quality to last long.
- 17. Give five factors that determine the cleanliness of a house. (5mks)
 - Time available for cleaning.
 - Season of the year.
 - Location of the house
 - Users of the house
 - Number of occupants.
 - Age of the occupants
- 18. State five reasons for selecting a thick base for a saucepan. (5mks)
 - Distribute heat evenly.
 - Good at retaining heat.
 - Does not burn foo.
 - Does not dent easily.
 - They are stable.
 - Are more durable.
- 19. Mention five special cleaning activities in a bedroom. (5m)
 - Washing the blankets
 - Washing the curtains.
 - Cleaning the carpets.
 - Cleaning the wardrobes/drawers etc,
 - Re-arranging the furniture.
 - renovating the floor etc.
 - painting the walls etc
- 20. State three advantages and three disadvantages of renting a house. (6mks)

Advs.

- The rates and insurances are paid by the landlord.
- Major repairs are done by the L/lord.



- One rents a house that suits their needs
- That one can afford'
- One can move at will.

Disads.

- It is expensive.
- One cannot renovate at wil.
- One may be evicted.
- The landlord may, not maintain it.
- " " increase rent at any time.
- 21. Name four commonly used improvised cleaning materials. (4m)
 - Sieved ash.
 - Crushed egg shells.
 - Sieved charcoal.
 - Sisal fibres.
 - Rough leaves
 - Crocheted washing brites. Etc.
- 22. State five safety precautions to take when handling kitchen equipment. (5m)
 - Turn saucepan handles away from the fire and pathways.
 - Use oven gloves to pull out oven racks.
 - Use potholders when handling hot pans
 - Open lids away from you to avoid direct steam.
 - Do not wear ties or ribbons/hanging items.
 - Never hand electric appliances with wet hands,
 - Keep doors & drawers closed.
 - Keep knives & forks in a drawer with handles pointing at you.
 - Wipe spills on the floor immediately they occur.
- 23. Point out five recommended practices on dental care. (5m)
 - Brush your teeth at least twice a day.
 - Floss " " once a while.
 - Rinse the mouth well after brushing.
 - Pay regular visits to a dentist; at least twice a year:
 - Eat hand foods at times to exercise jaws
 - Eat a balanced diet rich in Ca, ph, fl & vit. A, D & C





