**441/1**

**HOMESCIENCE**

**Paper 1**

**2 ½ hours**

**MARKING SCHEME**

**SECTION A (40 MARKS)**

1. **Two functions of cholecalciferol in the body.** 
   * Formation of strong bones and teeth.
   * Prevents occurrences of rickets in children and osteomalacia in adults. ***2 x 1 = 2 Marks***
2. **Three causes of malnutrition.** 
   * Poverty.
   * Parasites.
   * Food taboos.
   * Ignorances.
   * Natural calamities.
   * Corruption.
   * Lifestyle.
   * Body inability to utilize certain nutrients. ***3 x 1 = Marks***
3. **Effects of immersing a hot aluminium frying pan in cold water.** 
   * Buckling.
   * Discolouration. ***2 x 1 = 2 Marks***
4. **Forms of advertisements.** 
   * Eletronic media.
   * Print media.
   * Person to person.

***½ Mark each – state***

***½ each – brief explanation***

1. **Abbreviations in full.** 
   * BCG – Bacilluscalmette Guerin.
   * TBA – Traditional Birth Attendants. ***(Mark wrong if wrong spelling)***
2. **Methods which could be used to serve meals at home.** 
   * Plate service.
   * Family table service.
   * Buffet service.
   * Tray service. ***Any 2 x 1 = 2 Marks***
3. **Determinants of safe parenthood.** 
   * Meeting nutritional needs.
   * Social preparation of the expectant mother.
   * Psychological preparation of the expectant mother.
   * Correct age of the parents.
   * HIV (VCT) test. ***Any 3 x 1 = 3 Marks***
4. **Points to bear in mind when buying land for a family house.** 
   * Cost.
   * Place of work and school.
   * Social amenities.
   * Reliability of the seller. ***Any 3 x 1 = 3 Marks***
5. **Basic instructions on the use of medicines** 
   * Dosage.
   * Frequency.
   * Duration.
   * Storage.
   * Instruction for use.
   * Caution. ***Any 3 x 1 = 3 Marks***
6. **Advantages of using credit cards.** 
   * Can be used incase of emergency
   * Can be used any time i.e. day and night
   * Some credit cards give cash credit ***Any 3 x 1 = 3 Marks***
7. **Fabrics that should not be wrung during laundering.** 
   * Woolen.
   * Knitted cotton /linen.
   * Silk.
   * Knitted acrylic.
   * Viscose. ***Any 4 x ½ = 2 Marks***
8. **Functions of pressing cloth** 
   * Remove creases.
   * Bringing an article back to their original form.
   * Ensures complete drying of article. ***Any 3 x 1 = 3 Marks***
9. **Qualities to look for when choosing a stiletto.** 
   * Must be sharp.
   * Should be thick enough to leave holes on the fabric.
   * Should be smooth not to spoil the fabric. ***Any 2 x 1 = 2 Marks***
10. **Substances that are added to soap during manufacturing** 
    * Builders.
    * Dye.
    * Antiseptic.
    * Perfume.
    * Blue.
    * Bleach. ***Any 6 x 1 = 6 Marks***
11. **Ways of purifying water for small scale use.** 
    * Boiling
    * Filtration ***Any 2 x 1 = 2 Marks***
12. **Difference between food fortification and food supplements.** 
    * **Food fortification** – introduction or addition of food nutrients into a given food
    * **Food supplements** are alternative source of food nutrients

***1 Mark for accurate definition each = 2 Marks***

**SECTION B (20 MARKS)**

1. You are preparing to host your grandparents over the weekend.
   * 1. **Method used to clean a varnished wooden table to be used in the dinning room.**
   * Dust the surface thoroughly with soft duster.
   * Use a soft clean cloth wrung out of warm soapy or warm water into which vinegar has been added i.e. 1 litre of water add 1 table spoon of vinegar.
   * Wipe with a clean cloth wrung out of warm clean water.
   * Dry thoroughly using soft cloth to rub the surface.
     1. **Principles you would observe when removing stains from the table clone to be used.**
   * If acid stain use alkaline to remove it.
   * If alkaline stain use acid to remove it.
   * If water base stain use water to remove it.
   * If stain is alcohol - based use alcohol to remove it.
   * It protein in nature use cold water.
   * If stain is grease use detergent or solvents.
   * If stain is on carpets and floor materials follow the manufactures instruction on how to remove any. ***6 x 1 = Marks*** 
     1. **Procedure you would use when cleaning a toilet to be used by your grand parents.**
   * Open windows.
   * Collect equipment and materials to use to save time and energy.
   * Flush the toilet, pour into the basin cleaning powered or liquid into which a disinfectant has been added and leave for a few minutes.
   * Clean the cistern, the toilet seat cover and toilet handle by wiping with a clean cloth wrung out of warm soapy water.
   * Rinse with clean water into which a disinfectant has been added and leave to dry.
   * Use a toilet brush to scrub the inside of the bowl to ensure all stains are removed and flush again clean. Wash hand basin if its there.
   * Mop the floor, rinse and dry thoroughly.
   * Ensure there is toilet paper.
   * Clean the equipment used and store appropriately.

**SECTION C (40 MARKS)**

1. **a) Meaning of the following terms as used in consumer education.**
2. Consumer - a person that chooses, purchases, uses and maintains goods and services to satisfy his or her needs/wants. ***1 Mark***
3. Goods – Tangible items which can be bought or sold. ***1 Mark***
4. Services - work rendered at a fee. ***1 Mark***

**b) Sources of information for the consumer.**

* + Mass media.
  + Manufactures.
  + Other consumers.
  + Government. ***Any 4 well explained x 2 = 8 Marks***

**c)** **i)** **a budget** – A detailed plan of expenditure over a certain period of time.

**ii) Factors that may affect a budget.**

* + Loss of income.
  + Increase of income
  + Change in personal / family goals.
  + Lack of commitment in following the budget.
  + Inflation. ***Any 4 well explained pints x 2 = 8 Marks***

1. **a) Symptoms of food poisoning.** 
   * Vomiting, severe stomachache / abdominal pains.
   * Diarrhoea.
   * Fever.
   * General body weakness.
   * Dizziness. ***Any 4 x 1 = 4 Marks***

**b) Causes of food spoilage.**

* + Oxidation.
  + Chemicals.
  + Action of enzymes.
  + Pancidity. ***Any 4 well explained points x 2 = 8 Marks***

**c) Measurers to take in the prevention of food poisoning**

* + Don’t buy canned foods that have expired.
  + Buy fresh i.e. in season.
  + Buy food from clean Market / vendors.
  + Store foods appropriately.
  + Avoid chemical contamination i.e. store chemicals away from foods.
  + Wash foods to be eaten raw thoroughly i.e. under clean running water.
  + Cool and store all leftovers.
  + Proper refuse disposal.
  + Thaw frozen foods. ***Any 8 stated points x 1 = 8 Marks***

1. **a) Types of scissors used in clothing construction** 
   * Paper scissors.
   * Buttonhole scissors.
   * Embroidery scissors. ***Any 3 x 1 = 3 Marks***

**b) Methods of transferring pattern Markings on a fabric**

* + Tracing wheel and carbon paper.
  + Tailors tacks.
  + Thread makings.
  + Tailors chalk and tape measure. ***Any 3 x 1 = 3 Marks***

**c) Features of well made permanent stitches.**

* + Have correct tension.
  + Should not be visible on right side unless decorative.
  + The colour of thread should match the colour of fabric unless its for decoration.
  + Should have good beginning and end.
  + Should be even and neat. ***Any 3 x 1 = 3 Marks***

**d) Outline on how to make a double stitched seam.**

* + Place the fabric together with the wrong sides facing and fitting line matching. Pin and tack along the fitting line.
  + Remove pins and machine along the fitting lines.
  + Remove tacking and press.
  + Trim back turning to 6mm and the front to 12mm. Fold over the front over to the back to form the fell.
  + Press the fell to lie on the back of the garment.
  + Tack and machine close to the fold through the three layers.
  + Remove tacking and press the complete seam. ***NB Reject if diagrams used***