

CATHOLIC DIOCESE OF KAKAMEGA EVALUATION TEST
JULY/AUGUST EXAM 2025 FORM FOUR
441/ 1 - HOME SCIENCE MARKING SCHEME

SECTION A (40MKS)

1. Define the following terms as used in homescience. (2mks)
 - a). Accessories.
 - These are items worn together with a garment to complete the outfit e.g hats, stockings, scarves etc
 - b). Haberdashery.
 - These are sewing notions used in garment construction e.g ribbons, laces etc.
2. State two reasons for using fabric conditioner in laundry. (2mks)
 - To get rid of static electricity
 - To give clothes a good scent/fragrance smell
 - To soften toweling material, napkins etc
 - Minimize creasing
3. Mention two ways of meeting social needs of a pregnant woman. (2mks)
 - Family members should have a positive attitude towards her
 - Children should be informed and mentally prepared of the expected arrival of the new baby
 - Family members should help her with some duties.
4. Explain giving an example, the meaning of a monochromatic colour scheme. (2mks)
 - This is a colour plan that uses one colour as the key colour with its hints and shades or one colour with its different intensities e.g red with pink and maroon/ blue with light blue and dark blue.
5. State two points to consider when choosing a laundry brush. (2mks)
 - Bristles be firmly fixed onto the head
 - Bristles be evenly distributed
 - Bristles good quality –durable
 - Handle be of convenient width and length
 - Handle be light in weight and smooth.
6. Give two conditions necessary for steam to act as a raising agent (2mks)
 - Presence of enough moisture in the mixture
 - Presence of high temperature which will convert the moisture quickly onto steam to raise the moisture /enough hot oven.
7. Identify three methods of finishing the edges of sleeves other than using a cuff (3mks)
 - By use of a binding
 - By use of a lace
 - By use of a facing
 - By use of hemming stitches
 - By use of edge stitching
 - By use of piping.
8. Measures to prevent bed sores on a bed ridden patient. (2mks)
 - Ensure beddings are dry
 - Turn the patient occasionally
 - Ensure the bed is smooth and soft
 - Massaging the patient.
9. State two reasons why foods are fortified (2mks)
 - To reduce on malnutrition i.e swelling of the thyroid gland due to lack of iodine
 - To increase the /improve the nutritive value of foods.
10. State two safety precautions to be exercised when handling calabashes. (2mks)
 - Do not soak them
 - Avoid banging or knocking them for they will break
 - Avoid harsh abrasives and soap
11. Give two reasons why a kitchen should be well lit. (2mks)
 - To minimize accidents
 - To avoid shadows on the working area which will reduce fatigue

- Keep off pests/ to enhance interior decoration.
12. Outline three qualities of a well made sleeve (3mks)
- It should have a good hang
 - Caters lease should be well distributed
 - Side seam and under arm seam should meet
 - Be appropriately neatened
 - The cap should be smoothly rounded.
13. Sources of consumer information.
- Government bodies
 - Other consumers
 - Manufacturers
 - Mass media
14. Give two reasons for an open and coarse texture in creamed cake mixtures (2mks)
- Incorrect weighing of ingredients
 - Insufficient creaming
15. What is the role of VCT in safe parenting.
- In case the mother is HIV positive she's given antiretroviral drug to prevent mother to child transmission of HIV/AIDS during delivery.
 - ARV drug is administered to baby on delivery to stop contracting the virus.
 - Parents know their HIV status so as to know how to take care of themselves.
16. Give three methods used to attach collars to the neck line. (3mks)
- Sandwiching between facing and reverse
 - Use of crossway strip/bia binding
 - Using the upper collar/self neatening.
17. State the use of a water seal in a kitchen sink (1mk)
- To keep off bad smells from the drains
18. What is simmering?
- To cook food gently at a point just below the boiling point
19. Give two reasons why plastics are becoming more popular in homes today. (1mk)
- Are cheap
 - Come in different sizes, shapes and colours
 - Light in weight
 - Easy to clean
20. Name four improvised cleaning materials (2mks)
- Old cloths – for dusters
 - Egg shells – for scouring
 - Maize cob – for scrubbing
 - Sisal fibre – ash or crushed charcoal can be applied omit and used to clean equipment
 - Rough leaves – as an abrasive
 - Sand – as an abrasive
21. Choose a suitable one course meal for an invalid (2mks)
- Boiled rice /potatoes mashed
 - Steam fish/meat stew/Ndengu stew
 - Boiled peas and carrots/steamed spinach/cabbage

SECTION B (20MARKS)

22. **You have been asked to stay at home and carry out some household chores. (9mks)**
- a). Describe how you will thoroughly clean a hurricane lamp to be used in the evening.**
- Protect the work surface with newspapers ½
 - Remove all movable parts ½ empty the reservoir ½
 - Clean the glass in warm soapy water gently ½ with a soft cloth ½ rinse in warm water ½ and drip dry on a safe protected surface ½ .
 - Wipe the inside of the metal chimney ½ to remove soot.
 - Clean the vents ½ with a special brush ½ to open them up.

- Wipe the burner $\frac{1}{2}$ and other metal parts $\frac{1}{2}$ using a cloth wrung out of warm soapy $\frac{1}{2}$
- Rinse using a cloth wrung out of warm water $\frac{1}{2}$
- Trim the wick $\frac{1}{2}$ as the lamp is drying
- Refill the reservoir with oil $\frac{1}{2}$
- Wipe off any spilt paraffin $\frac{1}{2}$
- Replace the glass $\frac{1}{2}$ and keep the lamp ready for use.

b). Describe how you will wash a nylon petticoat for your younger sister. (6mks)

- Shake the petticoat $\frac{1}{2}$ remove loose dirt.
- Turn inside out and wash RS and WS using luke warm soapy $\frac{1}{2}$ water using kneading and squeezing method. $\frac{1}{2}$
- Rinse in luke warm $\frac{1}{2}$ water to remove dirt and soap
- Finally rinse in cold water $\frac{1}{2}$ into which a fabric conditioner has been added $\frac{1}{2}$ to reduce static electricity. $\frac{1}{2}$
- Hang on a wireline $\frac{1}{2}$ WS out $\frac{1}{2}$ secured by pegs under a shade to dry $\frac{1}{2}$
- Press using a cool iron $\frac{1}{2}$ Air $\frac{1}{2}$ to freshen. Fold and store well.

c). Describe how you will thoroughly clean a chopping board. (5mks)

- Wash in warm water $\frac{1}{2}$ to avoid fixing of stains $\frac{1}{2}$
- Scrub $\frac{1}{2}$ using a scrubbing $\frac{1}{2}$ brush $\frac{1}{2}$ along the grain $\frac{1}{2}$
- Rinse in warm water $\frac{1}{2}$
- Finally rinse in cold water $\frac{1}{2}$
- Dry the board using a dry tea towel $\frac{1}{2}$
- Dry the wood $\frac{1}{2}$ under a shade $\frac{1}{2}$ on a utensil rack.

SECTION C (40 MARKS)

23. a). Give the functions of the following parts of a sewing machine. (5mks)

- Stop motion screw
 - Start and stop the movement of the machine needle.
- Balance wheel
 - Start and stop the machine
- Feed dog
 - Helps to move the material while stitching
- Bobbin case
 - Holds the bobbin
- Slide plate
 - Covers the shuttle/bobbin area.

b). Explain four factors that influence consumer buying.

- Amount of money one has/ income
- Price fluctuation depending on time of the year prices of certain items change e.g fruits cereals.
- Availability for one to shop/ time and energy.
- Family composition and stage of development
- Customers traditions and festivals
- One's status/ need to define a certain image.
- Goods and services available or in season
- Advertisement especially persuasive. (Any 4 – well explained 4x2=8)
- Substitute product.

c). Discuss three reasons why the use of charcoal should be minimized.

- Tree cutting is a threat to the environment as it leads to desertification
- Charcoal burning causes air pollution due to smoke
- If not properly burnt it produces smoke which blackens the cooking utensils.

d). What is food fortification? (1mk)

- Is the addition of nutrients that are lacking/lost during processing or are less in order to improve food value.

24. a). Suggest five sanitary practices that 2 to 5 year old child should be taught (5mks)

- Wash hands before eating

- Wash hands after visiting a toilet/latrine.
- Eat well without soiling clothes
- Bath daily
- Put on clean cloths

b). Explain five reasons for coating food before deep frying (10mks)

- To prevent over cooking
- Prevent absorption of much fat/oil which may make the food soggy
- Prevent food from breaking
- To add nutritive value
- To prevent food from sticking on frying pan

c). State five points to consider when preparing and cooking green vegetable (5mks)

- Cut just before cooking to prevent loss of Vit. C.
- Use a sharp knife when cutting
- Cook in a pan with a well fitting lid
- Avoid use of soda to prevent loss of vit. C
- Cook just before serving to avoid retreating
- Cook for a short time in a little amount of water.

25. a). Factors to consider when planning a colour scheme of a room.

- Size of the room
- Personal taste
- Purpose of the room
- Position of the room
- Existing décor.
- Effect of light on colours and surfaces in a home

b). Give four limitations of complementary feeding (4mks)

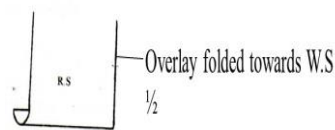
- Requires a lot of time and energy to prepare
- May be costly
- The baby may not accept new foods easily
- The baby may develop allergies to new foods.

c). Which five preparations will you carry out on fabric before cutting. (5mks)

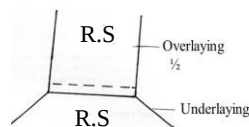
- Grain to get straight grain
- Press to remove creases for accurate measurements
- Identify the nap – to match the RS and WS.
- Pre shrink to have the right measurements/straightening edges.

d). By use of three well labelled diagrams describe how you will make an overlaid scam. (7mks)

- Fold the overlay along the $\frac{1}{2}$ stitching line towards the W.S $\frac{1}{2}$ and press.



- Place the folded edge of the overlay on the underlay $\frac{1}{2}$ matching the notches and stitching lines $\frac{1}{2}$.



- Pin $\frac{1}{2}$ tact $\frac{1}{2}$ remove pins $\frac{1}{2}$ machine stitch close $\frac{1}{2}$ to the fold remove tacking stitches $\frac{1}{2}$.
- Turn to W.S and trim the seam allowance to 0.8cm/8mm $\frac{1}{2}$ /1cm.

