

**HOMESCIENCE
MOCK EXAMINATION
APRIL /MARCH 2019
TIME 2 1/2 HOURS**

INSTRUCTIONS TO CANDIDATES.

- 1. This paper consists of two sections A and B.**
- 2, Answer ALL questions in both sections.**

FOR OFFICIAL USE ONLY.

SECTION	QUESTION	MAX SCORE	SCORE
A			
B			
TOTAL SCORE			

SECTION A (60 MRKS)

Answer all the questions in this section in the spaces provided.

1. List two other causes of anemia other than nutritional 2mrks
2. State **three** desirable properties that make cotton poplin popular for school uniform. 3 mrks
- 3 . Give **three** qualities that make aluminum popular for household utensils. 3 mrks
4. Define the following terms in clothing and textiles 3 mrks
 - a ,Seam
 - b ,Trim
 - c, Layering
- 5, State **three** qualities you would look for when selecting a kitchen waste bin. 3 mrks.
6. **Give three** reasons for thorough rinsing of clothes before drying. 3mrks
7. **Mention three** advantages of using an ironing board over using a table. 3 mrks.
8. State **three** ways of preventing food poisoning. 3 mrks.
9. State **three** reasons why good ventilation is important in a house, 3 mrks.
10. Give **three** general rules that should be emphasized in home based care. 3 mrks

11. **State two** importance of care labels in garments. 2 mrks
12. Mention **three** points to consider when choosing the type of a cooker to buy. 3 mrks.
13. Explain the difference between food supplement and fortified foods. 2 mrks
14. States **two** ways of making a hem decorative. 2 mrks
- 15 Outline **three** factors to consider when buying a house for the family 3 mrks.
16. Give **three** advantages of a concealed drainage system. 3 mrks.
17. State **three** factors to consider when planning family meals 3 mrks
18. State **three** reasons why an expectant mother should attend antenatal clinic. 3 marks
19. Give **three** disadvantages of baking as a cooking method. 3mrks
20. State **three** qualities of a well made French seam 3 mrks
21. List **two** types of hand sewing needles and indicate a purpose for each 2 mrks
22. Describe the concept of a work triangle as used in kitchen planning 2 mrks

SECTION B METHODOLOGY (40 MARKS)

Answer **All** the questions in this section.

23. You are planning to teach a lesson on boiling as a method of cooking food.
 - a, Formulate two objectives you would use for the lesson. 4 mrks
 - i, Knowledge ii ,Skill.
 - b, State two methods you would use to introduce this lesson . 2mrks
 - c, Suggest three factors you would emphasize on the selection of suitable foods when teaching this lesson. 3 mrk
 - d, State two suitable teaching /learning aids you would use for the lesson. 2 mrks
 - e , State two ways you would use to find out whether the set objectives were achieved. 2mrks.
24. You are planning to carry out a demonstration lesson on the making of a single pointed dart on a boy's uniform short.
 - a, State three preparations that you would make before the lesson. 3mrks
 - b, Describe the procedure you would give the learners on the making the dart . 4 mrks.

c, State three ways used to reinforce the dart. 3mrks

d,.Apart from the use of a dart state two other methods that can be used to control fullness on the garment 2mrks

e. Suggest three out of class activities that you would give to the learners after the lesson.
(3 *mrks*)

26, you are planning to teach the unit”. Cleaning equipments and materials,”

a. State four sub- topics you would include in your scheme of work, 4 marks

b, suggest **two** suitable methods that would be appropriate for teaching this lesson and give a reason for each. 2 marks

c , Apart from scheme of work, state **three** other professional documents that the teacher would update after the lesson, 3 mrks

d , State two ways of ensuring the lesson is effective . 2 mrks

e, State **two** ways you would use to conclude the lesson. 2 mrks