INSTRUCTIONS TO CANDIDATES:
1. Write your name and index number in the spaces provided above.
2. Sign and write the date of examination in the spaces provided above.
3. This paper consists of three Sections A, B and C.
4. Answer all questions in Section A and B and any two questions from Section C.
5. Candidates should check the question paper to ascertain that all pages are printed as indicated and no questions are missing.

FOR EXAMINER’S USE ONLY:

<table>
<thead>
<tr>
<th>Section</th>
<th>Question</th>
<th>Maximum Score</th>
<th>Candidate’s Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>1 – 18</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>B</td>
<td>19</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>C</td>
<td>20 - 22</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>20</td>
</tr>
<tr>
<td>TOTAL SCORE</td>
<td></td>
<td>100</td>
<td></td>
</tr>
</tbody>
</table>
1. Identify **two** causes of natural food poisoning.  
   (2 marks)
   
   (i) ___________________________________________________________________
   ___________________________________________________________________

   (ii) ___________________________________________________________________
   ___________________________________________________________________

2. Mention **two** functions of vitamin C in the body.  
   (2 marks)
   
   (i) ___________________________________________________________________

   (ii) ___________________________________________________________________

3. State **two** examples of convenience foods that are in dehydrated form.  
   (2 marks)
   
   (i) ___________________________________________________________________
   ___________________________________________________________________

   (ii) ___________________________________________________________________
   ___________________________________________________________________

4. Give **three** ways in which food flavouring can be achieved.  
   (3 marks)
   
   (i) ___________________________________________________________________
   ___________________________________________________________________

   (ii) ___________________________________________________________________
   ___________________________________________________________________

   (iii) ___________________________________________________________________
5. Give **three** symptoms of marasmus.  
   (i)  
   (ii)  
   (iii)  

6. Mention **three** effects of the residue of sodium bicarbonate when its used in flour mixtures inorder to produce carbon (IV) oxide as a raising agent.  
   (i)  
   (ii)  
   (iii)  

7. Give any **two** sources of information for the consumer.  
   (i)  
   (ii)  

8. State **two** symptoms of breast engorgement.  
   (i)  
   (ii)  

9. Outline **three** signs of pregnancy.  
   (i)  
   (ii)
10. **Give two functions of facings in a garment.** (2 marks)
   (i) ________________________________________________________________
   (ii) ______________________________________________________________

11. **State one use of chamois leather in care of the home.** (1 mark)
    ________________________________________________________________
    ________________________________________________________________

12. **Give two importance of basting in cookery.** (2 marks)
    (i) ________________________________________________________________
    (ii) ______________________________________________________________

13. **Name two causes of suffocation.** (2 marks)
    (i) ________________________________________________________________
    (ii) ______________________________________________________________

14. **Suggest three merits of credit cards.** (3 marks)
    (i) ________________________________________________________________
    (ii) ______________________________________________________________
    (iii) ______________________________________________________________

15. **State two reasons that make French seam unsuitable for pyjamas and foundation garments.** (2 marks)
16. Identify two main reasons for food fortification.

(i) ____________________________________________

(ii) ____________________________________________

17. State two uses of salt in laundry.

(i) ____________________________________________

(ii) ____________________________________________

18. Define a recipe.

____________________________________________________________________

____________________________________________________________________

____________________________________________________________________

SECTION B: COMPULSORY: (20 MARKS)

Answer question 18 in the spaces provided.

19. You have been living with your sister as her visitor for the last 3 days.

(a) Do a thorough weekly cleaning for her bath shelter with a cemented floor. (8 marks)

(b) Describe how you would clean an enamel plate that you used for supper. (4 marks)

(c) Launder her white knitted T-shirt. (8 marks)
Home Science Paper 1 6 Cekenas Joint Mock

SECTION C: (40 MARKS)

Answer any TWO questions from this section in the spaces provided.

20. (a) State six factors to consider when purchasing a charcoal iron. (6 marks)

(b) Explain how the following factors affect the choice of personal clothing.
   (a) Weather. (2 marks)
   (b) Figure type. (2 marks)
   (c) Occasion. (2 marks)
   (d) Colour. (2 marks)

(c) Give six reasons that can make a woman miss her monthly periods other than pregnancy. (6 marks)

21. (a) State and explain the importance of any 4 laboratory tests that are done in pregnancy. (8 marks)

(b) Give six qualities of a well made seam. (6 marks)

(c) Give six qualities of a disinfectant. (6 marks)

22. (a) State six measures on control of cockroaches. (6 marks)

(b) Explain four points to consider when choosing fabric for soft furnishing. (8 marks)

(c) Describe how you would make a French seam using diagrams where applicable. (6 marks)
Home Science Paper 1

Cekenas Joint Mock
CENTRAL KENYA NATIONAL SCHOOLS JOINT MOCK - 2015

Kenya Certificate of Secondary Education
CLOTHING CONSTRUCTION
HOME SCIENCE
PAPER 2
(PRACTICAL)
TIME: 2½ HOURS
Home Science Paper 2

A pattern of a boy’s pair of shorts is provided. You are advised to study the sketches, the question paper and the layout before you begin the test.

MATERIAL PROVIDED.

1. Pattern pieces.
   A – Short front.
   B – Short back.
   C – Fly and opening facing.
   D – Waist band.
   F – Fly binding.
   E – Pocket.

2. Light weight plain cotton fabric 70 cm long and 90 cm wide.

3. Cotton sewing thread to match the fabric.

4. One large envelope.

THE TEST

Using the provided materials cut out and make up the LEFT LEG of the short to show the following processes.

(a) The facing of the short’s opening.
(b) The preparation of the fly.
(c) The lining of the prepared fly with the attached facing.
(d) The neatening of the raw edges of the fly together with the facing using a bias binding.
(e) The fixing of the fly in position by top stitching.
(f) Attachment of front pocket to the short front and back pocket to the short back. Do not trim or neaten.
(g) Joining the side seam using an open seam. Neaten below the pocket only.
(h) Joining of the inner-leg seam using machine fell double stitched seam.
(i) Preparation of the waistband.
(j) Attaching the waist band.

At the end of the examination, firmly sew onto your work on a single fabric a label bearing your name and index number. Remove the needles, loose threads and pins from your work. Fold your work neatly and place it in the envelop provided.

Do not put scraps of fabric in the envelope.
BOY’S SHORTS

FRONT VIEW

BACK VIEW

90CM

70CM
INSTRUCTIONS TO CANDIDATE’S:

(a) Read the test carefully.
(b) Text books and recipes may be used during the Planning Session as reference materials.
(c) You are expected to keep to your order of work during the Practical Session.
(d) You are only allowed to take away your reference materials at the end of the Planning Session.
(e) You are not allowed to bring additional notes to the Practical Session.
THE TEST

Your sister is visiting you over the weekend with her 7 months old baby. Using the ingredient listed below, prepare, cook and present a suitable weaning food for the 7 months baby, at 10.00 o’clock snack and a fresh fruit drink for both of you.

**Ingredients**
- Wimbi flour/sorghum.
- Margarine.
- Bread/plain wheat flour.
- Eggs.
- Sugar.
- Tomatoes.
- Milk.
- Fruit in season.
- Oil.
- Salt.

**PLANNING SESSION: 30 MINUTES**

For each task listed below, use a separate sheet pieces of paper and make duplicate copies using carbon paper. Then proceed as follows:

1. Identify the dishes and write down the recipes.
2. Write your order of work.
3. Make a list of foodstuffs and equipment you will require.