INTRODUCTION TO CANDIDATES

i) Write your name and index no in the spaces provided
ii) Put your signature in the spaces provided above
iii) Write your answers in the spaces provide after every question
iv) This paper consist of three section A, B and C
v) Answer all the questions in section A and B and any TWO from section C.

This paper consists of 5 printed pages. Candidates should check the question paper to ensure that all pages are printed as indicated and no questions are missing.
SECTION A (50 MARKS)

SHORT ANSWER QUESTIONS:

Answer all the questions in this section

1. State two function of the skin (2mks)
   ___________________________________________________________________________
   ___________________________________________________________________________

2. List two points to consider on the choice of cosmetics (2mks)
   ___________________________________________________________________________
   ___________________________________________________________________________

3. State two physical changes that take place in boys during adolescence (2mks)
   ___________________________________________________________________________
   ___________________________________________________________________________

4. List two basic instructions on use of medicines (2mks)
   ___________________________________________________________________________
   ___________________________________________________________________________

5. State two advantages of renting a house and two disadvantages of buying an already build house (4mks)
   ___________________________________________________________________________
   ___________________________________________________________________________
   ___________________________________________________________________________
   ___________________________________________________________________________

6. State three general points to considered when buying kitchen equipment (3mks)
   ___________________________________________________________________________
   ___________________________________________________________________________
   ___________________________________________________________________________

7. List three safety precautions to be taken when handing kitchen equipments (3mks)
   ___________________________________________________________________________
   ___________________________________________________________________________
   ___________________________________________________________________________

8. State three causes of food poisoning (3mks)
   ___________________________________________________________________________
   ___________________________________________________________________________
   ___________________________________________________________________________
9. State three reasons for cooking food (3mks)

___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________

10. List down the two main categories of cooking methods (2mks)

___________________________________________________________________________
___________________________________________________________________________

11. List two water soluble vitamins and two fat soluble vitamins (2mks)

___________________________________________________________________________
___________________________________________________________________________

12. Differentiate between complete and incomplete proteins (2mks)

___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________

13. Define the term fiber (1mk)

___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________

14. List down the two main classification of fiber (3mks)

___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________

15.

16.

17.

18. State the meaning of the following pattern symbols and marking (3mks)

___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________

19. Give six methods used in disposing fullness (3mks)

___________________________________________________________________________
___________________________________________________________________________
20. Define the term consumer (1mk)

___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________

21. State two sources of consumer information (2mks)

___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________

22. List down two types of advertisements (2mks)

___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________

SECTION B (20MARKS)

QUESTION 23 IS COMPULSORY

23. A) Describe the correct procedure of washing and drying a nylon area (10mks)

B). Describe the correct procedure for cleaning white canvas shoes without shoelaces (10mks)

SECTION C (50MARKS)

Answer any two questions from this section. Each question carries 25 mks)

24. A). State and explain five factors to consider in meal planning (10mks)

b) Explain four points to consider when setting a table (4mks)

c). Explain six points to consider when planning and serving a meal for bedridden invalid (6mks)

d). Give five functions of beverages (5mks)

25. A)/ State and explain three points to consider when choosing a sieving machine (6mks)

b). With clearly labeled diagram and notes, explain the working of a French seam (13mks)

c). State three qualities of a well made dart (3mks)

d). List down three types of interfacing (3mks)

26. a). Explain the difference between daily, weekly and periodical cleaning (6mks)

b). Explain four measures to take in order to prevent malaria outbreaks (4mks)

c). Give reasons, state four qualities to consider when buying a clothe line (4mks)
d). State two uses of the following laundry agents (6mks)
   i.) Fabric conditioner
   ii) Starch
   iii) Salt

a) Draw the cane label symbols that show the following (5mks)
   i). Do not dry clean
   ii). Dry flat on the ground
   iii). Do not bleach
   iv) Washing in water of 50 °C
   v) Iron with a hot iron.
KABONDO DIVISION JOINT EVALUATION TEST

Kenya Certificate of Secondary Education

HOMESCIENCE PAPER 3
PLANNING SESSION: 30MINUTES
PRACTICAL TEST SESSION: 1 3/4 HRS

INTRODUCTION TO CANDIDATES
i) Write your name and index no in the spaces provided
ii) Put your signature in the spaces provided above
iii) You will be expected to keep to your order of work during the practical session
iv) Text books and recipes may be used during the planning session as reference materials
v) You are allowed not to bring additional notes to the practical session

This paper consists of 2 printed pages. Candidates should check the question paper to ensure that all pages are printed as indicated and no questions are missing.
THE TEST
Your best friend has promised to visit you for a lunch treat at your home during the holiday. Prepare, cook and serve a one course meal to include a nutritious drink for her and you.

Ingredients:
- Beef/Liver
- Rice/Wheat flour/Potatoes
- Cooking fat/oil
- Salt
- Spices e.g. Royco/chilli/pepper/curry powder/pilau masala
- Garlic
- Hoho
- Dhania
- Carrots
- Green leaf vegetables
- Fruits in season

Write down in duplicates

PLANNING SESSION_30 Minutes
Use separate sheets of paper for each listed task listed below and a carbon paper to make duplicate copies then proceed as follows:-

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

INSTRUCTIONS
1. Identify the dishes and nutritious drink then write down their recipes
2. Write the order of work
3. Write the equipment and materials and the list of foodstuffs required