441/2
HOME SCIENCE
(CLOTHING CONSTRUCTION)
PAPER 2
MARCH/APRIL 2015

MOKASA JOINT EXAMINATION
K.C.S.E TRIAL EXAMINATION
441/2
HOME SCIENCE
CLOTHING AND CONSTRUCTION
PAPER 2
A pattern of girls dress is provided. You are advised to study the sketches, the instructions and the layout before the test.

Material provided:
1. Pattern pieces
   - A  Dress Front
   - B  Dress Back
   - C  Front Yoke
   - D  Pocket
   - E  Back neck facing
2. Plain light weight cotton fabric 65 cm by 90 cm.
4. 1 large envelope

THE TEST

Using the materials provided, cut out and make up the right half of the girls dress to show the following process:

1. The making of the double pointed dart on the dress back.
2. The preparation of inverted pleat on the pocket.
3. Preparation and attachment of the pocket.
5. Attachment of front yoke to dress front using an overlaid seam. *(Do not trim, do not neaten).*
6. The making of shoulder seam using double stitched seam.
7. Making the side seam using plain seam.
8. Joining of the front facing and back neck facing and neatening the free edge.
9. Use the joined facing to neaten the neck line.
10. The working of the button hole.
11. Neatening of the lower edge of the dress using solid hem with the use of slip hemming stitches.

**NB:**
At the end of the examination, firmly sew on your work, on single fabric – a label having your name and index number. Remove the needles and pins from your work, then fold your work neatly and place it in the envelope provided.

DO NOT PUT SCRAPS OF FABRIC IN THE ENVELOPE AND DO NOT SEAL THE ENVELOPE.

LAYOUT – NOT DRAWN TO SCALE
The school to provide the following for the students:-

1. Light weight cotton fabric 65 × 90cm
2. Sewing thread to match the fabric.
3. Both large and small sewing equipment.
4. A4 size envelope.
MOI HIGH SCHOOL - KABARAK
HOME SCIENCE P2

CONFIDENTIAL

The school to provide the following for the students:-

1. Light weight cotton fabric 65 × 90cm
2. Sewing thread to match the fabric.
3. Both large and small sewing equipment.
PLANNING SESSION: 30 minutes
PRACTICAL TEST SESSION: 1 ¼ Hours

Instructions to Candidates

a) Read the test carefully.
b) No extra stationery is provided.
c) You are expected to use pages of the question paper as stationery for your work.
d) Tear the pages along the dotted lines as shown.
e) Text books and recipes may be used during the planning session as reference materials.
f) You will be expected to keep to your order of work during the practical session.
g) You are only allowed to take away your reference materials at the end of the planning session.
h) You are not allowed to bring additional notes to the practical session.
**THE TEST**

You have invited two of your friends for a lunch picnic. Using the ingredients listed below, prepare cook and pack a suitable one course meal for the three of you. Include a refreshing drink.

**Ingredients.**
Plain wheat flour/irish potatoes  
Onions  
Tomatoes  
Carrots  
Cabbage  
Fish/chicken  
Salt  
Capsicum  
Sugar  
Fruits in season  
Oil/cooking fat  
Spices

**PLANNING SESSION – 30 MINUTES**

For each task listed below use separate sheets of paper and carbon paper to make duplicate copies then proceed as follows:
1. Identify the dishes and write their recipes
2. Write your order of work.
3. Make a list of the foodstuff and equipment you will require.
MOKASA JOINT EVALUATION EXAMINATION
K.C.S.E TRIAL EXAMINATION
441/3
HOME SCIENCE
FOOD AND NUTRITION
Paper 3

MARKING SCHEME
(CONFIDENTIAL)

Candidate’s Name: .............................................................................. Index No. ............... Subject Teachers Name: ...........................................................................................

<table>
<thead>
<tr>
<th>AREAS OF ASSESSMENT</th>
<th>MAX SCORE</th>
<th>ACTUAL SCORE</th>
<th>REMARKS</th>
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<td>1 PLAN</td>
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**Total:** 12

### 2 PREPARATION

Correct procedure
- **Protein** 3½
- **Carbohydrates** 3½
- **Vegetable** 3
- **Refreshing drink** 3

Methods of cooking (at least 2)
- **Protein** 1
- **Carbohydrates** 1
- **Vegetable** 1
- **Refreshing drink** 1

**Quality of results**
- **Protein** 1
- **Carbohydrates** 1
- **Vegetable** 1
- **Refreshing drink** 1

**Total:** 19

### 3 PACKING

- **Utensils**
- **Appropriate** 6
- **Clean** 2
- **Salt (½)**
- **Drinking water (½)**
- **Serviette (½)**
- **tooth pick (1)**
- **carrot stick (½)**
- **Hamper/suitable carrier (bag/basket)** 1
- **General impression** 1

**Total:** 12

### 4 ECONOMY OF RESOURCES

- **Water** ½
- **Food** ½
- **Fuel** ½
- **Materials** ½

**Total:** 2

### 5 HYGIENE

- **Food** 1
- **Kitchen** 1
- **personal** 1

**Total:** 3

### 6 CLEANING UP

- **Drinking water** 1
- **After work** 1

**Total:** 2

**TOTAL** 50 ÷ 2 25