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.
- 3. Sewing cotton thread to match the fabric.
- 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:-

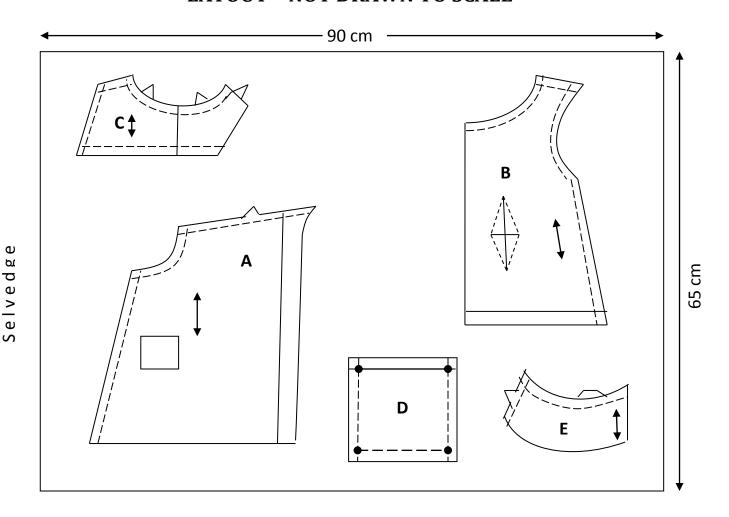
- 1. The making of the double pointed dart on the dress back.
- 2. The preparation of inverted pleat on the pocket.
- 3. Preparation and attachment of the pocket.
- 4. Preparation/making of gathers on the dress front.
- 5. Attachment of front yoke to dress front using an overlaid seam. *(Do not trim, 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:

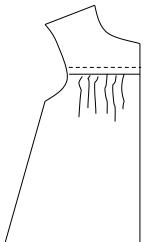
At the end of the examination, firmly sew on your work, on single fabric – a label having your name and index number. Remove the needles and pins from your work, then fold your work neatly and place it in the envelope provided.

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

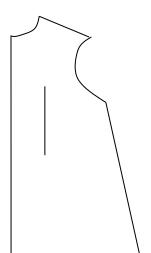
#### **LAYOUT - NOT DRAWN TO SCALE**



#### FRONT VIEW



#### **BACK VIEW**



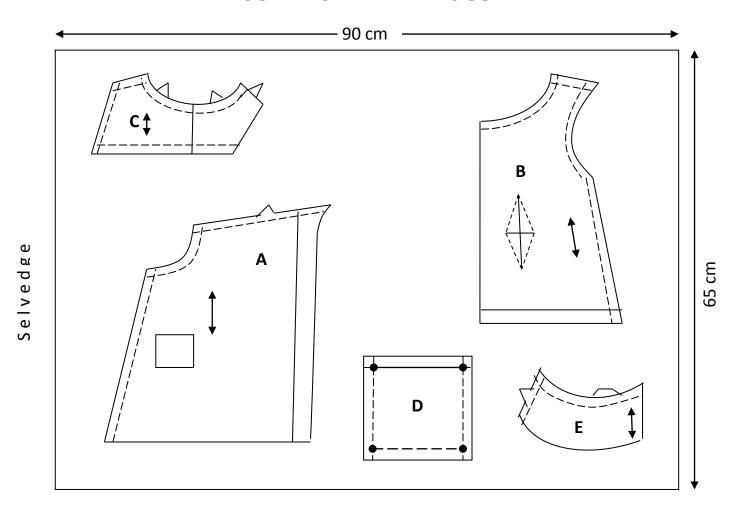
#### MOI HIGH SCHOOL - KABARAK HOME SCIENCE P2

#### **CONFIDENTIAL**

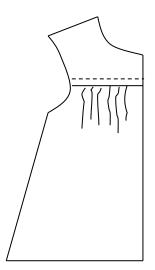
The school to provide the following for the students:-

- 1. Light weight cotton fabric  $65 \times 90$ cm
- 2. Sewing thread to match the fabric.
- 3. Both large and small sewing equipment.
- 4. A4 size envelope.

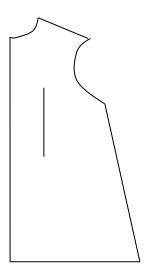
#### **LAYOUT - NOT DRAWN TO SCALE**



#### **FRONT VIEW**



#### **BACK VIEW**



#### MOI HIGH SCHOOL - KABARAK HOME SCIENCE P2

#### **CONFIDENTIAL**

The school to provide the following for the students:-

- 1. Light weight cotton fabric  $65 \times 90$ cm
- 2. Sewing thread to match the fabric.
- 3. Both large and small sewing equipment.

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441/3
HOME SCIENCE
PAPER 3
(Food and Nutrition)
Practical
March/April 2015
Time: 13/4 Hours

## MOKASA JOINT EVALUATION EXAMINATION K.C.S.E TRIAL EXAMINATION

441/3

#### **HOME SCIENCE**

PAPER 2

(Food and Nutrition)
Practical
March/April 2015
Time: 13/4 Hours

**PLANNING SESSION**: 30 minutes **PRACTICAL TEST SESSION**: 1 <sup>1</sup>/<sub>4</sub> 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.

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Marc	th/April 2015  IOKASA JOINT EVALUATION EXAMINATION
	K.C.S.E TRIAL EXAMINATION  441/3  HOME SCIENCE  FOOD AND NUTRITION  Paper 3
	MARKING SCHEME (CONFIDENTIAL)

	AREAS OF ASSESSMENT	MAX SCORE	ACTUAL SCORE	REMARKS
1	PLAN			
	<ul> <li>Recipe</li> <li>Available</li> <li>Correct quantities</li> <li>Appropriate choice</li> <li>Order of work</li> </ul>	1 2 2		

	A voilable	1		
	• Available	1		
	Proper sequencing	2		
	• Dove tailing	1		
	List of food stuffs & equipment	1		
	<ul> <li>Available</li> </ul>	1		
	<ul> <li>Adequate</li> </ul>	1		
	<ul><li>appropriate</li></ul>	1		
		12		
2	PREPARATION			
	Correct procedure			
	<ul><li>Protein</li></ul>	31/2		
	<ul> <li>Carbohydrates</li> </ul>	31/2		
	Vegetable	3		
	<ul> <li>Refreshing drink</li> </ul>	3 3 2		
	Methods of cooking (at least 2)	2		
	Quality of results			
	Protein	1		
	<ul><li>Carbohydrates</li></ul>	1		
	<ul><li>Vegetable</li></ul>	1		
		1		
	Refreshing drink	19		
3	PACKING	19		
)				
	• Utensils	6		
	• Appropriate	6		
	• Clean	2 2		
	• Salt(½) Drinking water (½) Serviette(½)			
	tooth pick(1) carrot stick(½)	1		
	<ul> <li>Hamber/suitable carrier (bag/basket)</li> </ul>	4		
	<ul> <li>General impression</li> </ul>	1		
		12		
4	ECONOMY OF RESOURCES	12		
_	Water	1/2		
	<ul><li>water</li><li>Food</li></ul>	1/2		
		1/2		
	• Fuel	1/2		
-	Materials			
	INVOIENE	2		
5	HYGIENE			
	• Food	1		
	• Kitchen			
	<ul><li>personal</li></ul>	1		
		3		
6	CLEANING UP			
	Drinking water	1		
	After work	1		
		2		
	TOTAL	50 ÷ 2	25	
	=	<u> </u>		1

