**Name**: …………………………………………………………. **Adm** **No**: ……………….

**School**: ……………………………………………………….. **Class**: …………………..

**Signature**: …………………………………………………….. **Date**: …………………...

**Term 3 - 2023**

**HOME SCIENCE (441)**

**FORM ONE (1)**

**Time:**

**THE STANDARD MEASURE SERIES FORM 1 END OF YEAR EXAMS 2023.**

**Instructions to students**

1. *Write your name, admission number and class in the spaces provided*
2. *Sign and write the date of the examination in the spaces provided*
3. *This paper consists of* ***three*** *sections:* ***A****,* ***B*** *and* ***C***
4. *Answer* ***all*** *the questions in section* ***A*** *and* ***B*** *and any* ***two*** *questions in section* ***C***
5. *Answers to all the questions must be written in the spaces provided in the paper*
6. ***This paper consists of 12 printed pages***
7. ***Students should check the question paper to ascertain that all the pages are printed as indicated and that no questions are missing***
8. ***Students should answer the questions in English***

**For examiner’s use only**

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| --- | --- | --- | --- |
| **Section** | **Question** | **Maximum Score** | **Student’s Score** |
| **A** | 1. **20** | **40** |  |
| **B** | **21** | **20** |  |
| **C** |  | **20** |  |
|  | **20** |  |
| **TOTAL SCORE** | | **100** |  |

**SECTION A (40 MARKS)**

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

1. Mention **two** uses of permanent stitches. (2marks)

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1. List **two** methods of steaming. (1mark)

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1. Give **two** activities carried out when weekly cleaning a kitchen. (2marks)

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1. Suggest **two** advantages of frying as a method of cooking. (2marks)

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1. Mention **three** precautions to take when caring for a wooden chopping board. (3marks)

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1. Give **two** qualities of good dress makers pins. (1mark)

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1. Give **three** positive qualities of cotton. (3marks)

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1. State **two** points on care of cutting out shears. (2marks)

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1. List **four** methods of removing loose dirt from surfaces. (2marks

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1. Mention **two** ways of ensuring success when using steaming as a method of cooking. (2marks)

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1. Mention **three** things that are involved in good grooming. (3marks)

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1. Suggest **three** factors that determine the type of materials used when building a house. (3marks)

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1. Mention **four** accidents that may occur in a home. (2marks)

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1. Give **two** qualities of wool that make it unsuitable for making bedsheets. (2marks)

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1. Differentiate between good grooming and personal hygiene. (2marks)

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1. Give **two** points on care of a seam ripper**.** (2marks)

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1. Give **two** reasons for polishing leather shoes. (2marks)

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1. Give **two** reasons for cleaning a house daily. (2marks)

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1. Mention **two** materials used in making saucepans. (1mark)

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1. Mention **two** dry methods of cooking. (1mark)

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**SECTION B (20 MARKS)**

**COMPULSORY**

**Answer all sections of this question in the spaces provided.**

1. You are doing some cleaning at home during the long holiday.
2. Outline the procedure you would follow in cleaning the kitchen food store. (9marks)

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1. Describe how you would clean ceramic tiled working surface in the kitchen. (7marks)

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1. Outline the procedure for cleaning an oily plastic plate. (4marks)

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**SECTION C (40 MARKS)**

**There are three questions in this section. Answer any TWO questions from this section on the spaces provided.  Each question should be started on a clean page.**

1. Highlight **six** points to consider when buying kitchen equipment. (6marks)
2. Mention **four** qualities of good deep-frying oil. (4marks)
3. Explain **three** reasons why P.E is compulsory in the secondary school curriculum. (6marks)
4. Suggest **four** advantages of using labour saving equipment in the kitchen. (4marks)
5. Discuss **four** limitations of synthetic fibres. (8marks)
6. Fill in number 1-10 on the table on classification of textile fibres. (5marks)
7. Mention **four** challenges of living a healthy life as a teenager. (4marks)
8. Highlight **three** reasons why wool is not suitable for use in hot areas. (3marks)
10. Highlight **four** points to observe when working hand stitches. (4marks)
11. Explain **three** rules on use of a refrigerator. (6marks)
12. Explain **three** reasons why linen is good for making dish cloths. (6marks)
13. Give **four** rules on kitchen hygiene to ensure food is not contaminated. (4marks)