

#### CHRISTIAN SOCIAL SERVICES COMMISSION

An Ecumenical Body of Tanzania Episcopal Conference and Christian Council of Tanzania

# P.O. Box 9433, Dar es Salaam, Tanzania

# CSSC-SOUTHERN ZONE FORM TWO JOINT EXAMINATION

050 HOME ECONOMICS AUGUST 2024

#### MARKING SCHEME

1.

| I | ii | iii | Iv | V | Vi | vii | viii | ix | X |
|---|----|-----|----|---|----|-----|------|----|---|
| A | В  | A   | В  | D | С  | С   | В    | В  | С |

#### 10MARKS 01@

2.

| Ι | Ii | Iii | iv | v |
|---|----|-----|----|---|
| G | F  | A   | В  | E |

#### **05MARKRS 01**@

- 3.(a) Quality of well planned kitchen.
  - (i) The kitchen floor must be non slippery and easy to clean.
  - (ii) The wall should be furnished witch smooth material which are easy to clean .
  - (iii) The colour in the kitchen including the celing should be bright to reflect light in the room .
- (iv) The kitchen should have both natural and artificial light to enable users to see clear during the day and at night.
- (v) A kitchen should be in a position that allow enough light and air.
- (vi) Kitchen windows should be large enough. For natural light and plenty of air circulation
- (vii) It should have a good drainage system.

## **05MARKS 01**@

- (b). Importance of well planned kitchen
- (i) It save time and energy
- (ii) It makes the kitchen space to be utilized better
- (iii)It help the cook to prepare meal comfortably
- (iv)It increases the value of the house if one needs to sell it in the future.

#### **05MARKS 01**@

- 4.(a) Factors to consider when selecting furniture.
- (i) Space available
- (ii) Colour of the furniture
- (iii) Durability
- (iv) Cost
- (v) Design **05MARKS 01**@
- (vi) Comfort

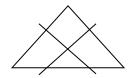
- (vii) Material used
- b. Reasons of using soft furnishing
  - (i) Protection
  - (ii) Comfort
  - (iii) Privacy
  - (iv) Warmth
  - (v) Noise reduction
  - (vi) Decoration.

# 05MARKS 01 @

- 5.(a) Laundering procedures.
  - (i) sorting out clothes
  - (ii) Repairing
  - (iii) Removing stains.
  - (iv) steeping (soaking)
  - (v) washing
- (vi) Rinsing
- (vii) Drying
- (viii) Ironing or pressing.

# 07MARKS 01@

- (b) Sketch internal label symbol for each of the following laundry treatment.
  - (i) Do not bleach.

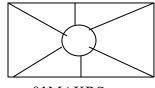


01MARKS

(ii) Do not Iron



(iii) Dry the sun.



01MAKRS

- 6.(a) General rules for working on stitches
- (i) choose the right stitch for the work to be done.
- (ii) use the right size of needle and the right type of thread for the right the fabric.
- (iii) Fasten the Stitches on and off securely.
- (iv) Never use a knot for fastening stitches as the knots may tear the fabric.
- (v) When work out hand stitches, work one stitch at a time in order to be efficient.
- (vi) Wear a thimble on the middle finger when sewing to prevent the fingertip from being injured while pushing needle through the garment.
- (vii) use single or double thread depending on the activity.
- (viii) The Thread used should not be too long because it may cause knots.

## **05MARKS 01**@

- (b) Types of temporary stitch
  - (i) Even tacking
  - (ii) Long and short tacking
  - (iii) Diagonal tacking or basting tacking
  - (iv) Thread marking
  - (v) Tailors' tacking
  - (vi) slip basting tacking

#### 05MARKS 05@

- 7. (a) Importance of dietary fibers
  - (i) Assists in digestion
  - (ii) Fibers provide bulkiness
  - (iii) Keep the movement of the bowel soft and easy to pass.
  - (iv)Prevent constipation
  - (v) It regulate body weight.

#### 04MARKS01@

- (b) Source of dietary fibers
  - (i) Un refined cereals. Such as wheat, rice oats
  - (ii) Cell walls of fruits like apples, plums
  - (iii) Vegetable such as amaranths, cabbage
  - (iv)Pulses such as peas beans, and lentils.

#### 02 MARK S0.2@

- (C)scurvy
- (ii)acute malnutrition with oedema
- (iii)beriberi
- (iv)Rickets in children and softening of bones in adult

#### **04MARKS 01** @

- 8.(a) Disadvantage of pressure cooking method.
  - (i) It needs some practice
  - (ii) It can be expensive to buy cooker
  - (iii) it is suitable for certain type of food only
  - (iv) more attention is needed to avoid over cooking

# (v) you can not check on the condition of the food easy **05MARKS 01**@

- (b) Factors to consider when choosing a cooking method.
  - (i) Time available
  - (ii) Availability of kitchen equipment
- (iii) Fuel available
- (iv) types of food to be cooked.

## 05MARKS01@

- 9. (a) Importance of attending antenatal clinic.
  - (i) A pregnant woman is told how to prepare her self for the baby's arrival
  - (ii) Regular check up of blood sugar, protein level and urinary
  - (iii) To check blood group and recorded incase a need for blood transfusion.
  - (iv) pregnant woman is informed about the expected date of delivery (EDD)
  - (v) Parents are tested for HIV
  - (vii)Provision of food supplements. Such as folic acid.
  - (viii)Detention and treatment of malaria and other infections is important.

## 05MARKS 01@

- (b). Basic requirement for child health and development.
  - (i) Adequate nutrition
  - (ii) Immunization
  - (iii) Hygiene and sanitation
  - (iv) Shelter and security
  - (v) Early childhood stimulation (ECS).

05MARKS01@

#### **SECTION C: 15 MARKS.INTRODUCTION**

10. Waste management.

Refers to the collection, transport, processing or disposal, managing and monitoring of waste

02MARKS

Main body.

## Methods of managing waste (06 points)

- (i) Incineration
- (ii) Feeding Animal
- (iii) Crushing or grinding waste and land filling
- (iv) Burning of waste.
- (v) Converting waste into manure
- (vi) Waste minimization / reduction
- (vii) Reuse
- (viii) Recycling
- (ix) The use of lavatories.

01½MARKS

12MARKS @POINT 02 CONCLUSION 01 MARKS