

KENYA CERTIFICATE OF BASIC EDUCATION

SENIOR SCHOOL ASSESSMENT

AUGUST ASSIGNMENT 2026

GRADE 10 – HOMESCIENCE

Time: 2 Hours

LEARNER'S DETAILS

Name: _____ School: _____

Assessment Number: _____ Date: _____

School Code: _____ Signature: _____

INSTRUCTIONS TO CANDIDATES

1. Write your name in the spaces provided above.
2. Write the name of your school and your stream in the spaces provided.
3. Write your admission number and the date of the assessment in the spaces provided.
4. This paper consists of two sections: A and B.
5. Answer all questions in section A and section B.
6. Answer the questions in English.
7. All answers MUST be written in the spaces provided in PAPER.
8. Do NOT remove any page from this question paper.

FOR OFFICIAL USE ONLY (EXAMINER'S USE)

SECTION	SECTION A	SECTION B	% SCORE	EE1	EE2	ME1	ME2	AE1	AE2	BE1	BE2
SCORE RANGE	45 MARKS	35 MARKS		90-100	75-89	58-74	41-57	31-40	21-30	11-20	1-10
	POINTS			8 POINTS	7 POINTS	6 POINTS	5 POINTS	4 POINTS	3 POINTS	2 POINTS	1 POINT
LEARNER'S TOTAL SCORE											

SECTION A (30 MARKS)

Answer ALL questions in this section.

1. Three learners at **Kenya High School** in **Nairobi** are discussing their future careers.
 - **Moraa**: "I want to work in a hospital ensuring patients eat the right nutrients to recover."
 - **Otieno**: "I want to manage large-scale food production in a five-star hotel in **Kisumu**."
 - **Wanjiku**: "I want to study the chemical composition of food to improve shelf life."

(a) **Identify** the career Moraa is describing. _____ (1 mark)

(b) **List** two other careers related to Foods and Nutrition not mentioned by the learners. (2 marks)

- i. _____
- ii. _____



2. (a)

Identify the layouts shown above as **X** and **Y**. (2 marks)



X: _____ Y: _____

(b) **State** whether the following statement is **TRUE** or **FALSE**:

"An Island kitchen layout is ideal for very small, narrow rooms." [_____] (1 mark)

3. (a) **Distinguish** between **Food Spoilage** and **Food Poisoning** based on the illustrations. (2 marks)

Food spoilage	Food poisoning

(b) **Mention** three signs of food spoilage you can see or smell. (3 marks)

- i. _____
- ii. _____
- iii. _____

4. (a)

Classify the laundry items shown below. (2 marks)



(b) **Outline** the correct procedure for rinsing a white cotton garment. (3 marks)

- i. _____
- ii. _____
- iii. _____

5. (a)

Identify which stitch is **Temporary** and which is **Permanent** by their names. (2 marks)



Temporary: _____ Permanent: _____

(b) **Matching:** Match the tool to its function. (4 marks)

Tool	Function
i. Tracing wheel	A. Measuring body parts
ii. Thimble	B. Transferring markings
iii. Tape measure	C. Protecting the finger
iv. Seam ripper	D. Removing unwanted stitches

6. (a) **Explain** why personal hygiene is critical for a Grade 10 learner during puberty. (3 marks)

(b) **Define** the term "Dignity Kit." (2 marks)

SECTION B (50 MARKS)

Answer all questions.

7. Achieng from **St. Mary's Aboke** is preparing a meal for her family in **Nakuru**. She decides to cook beef by simmering it in a small amount of liquid for a long time and baking a cake in an oven.

(a)

Name the two methods of cooking Achieng is using. (2 marks)

- i. _____
- ii. _____

(b) **Compare** Moist Heat and Dry Heat methods of cooking. (4 marks)

Moist Heat	Dry Heat

(c) **Describe** the preparation process of "Dicing" vegetables. (2 marks)

- i. _____
- ii. _____
- iii. _____

8. (a)

Identify and state the use of any three items found in the kit shown. (6 marks)



X



Y



Z

Item	Use
X	
Y	
Z	

(b) **Explain** the First Aid procedure for a **Scald** injury. (4 marks)

- i. _____
- ii. _____
- iii. _____
- iv. _____

9. (a)

Categorize the houses shown below. (2 marks)



(b)

Describe the care of the cleaning equipment shown in the images. (4 marks)



- i. _____
- ii. _____
- iii. _____
- iv. _____

(c) **Explain** the interrelationship between the Kitchen and the Dining Room. (3 marks)

- i. _____
- ii. _____
- iii. _____

10. (a) **Classify** the following foods into their respective nutrient groups: (3 marks)

- i. Cassava: _____
- ii. Beans: _____
- iii. Spinach: _____

(b) **Discuss** the causes and management of **Scurvy**. (4 marks)

Causes

- i. _____
- ii. _____

Management

- i. _____
- ii. _____

11. (a) **Identify** the seams labelled **A** and **B**. (2 marks)



A: _____ B: _____

(b) **Outline** four qualities of a well-made seam. (4 marks)

- i. _____
- ii. _____
- iii. _____
- iv. _____

(c) **Describe** how to manage fullness using **Gathers**. (3 marks)

- i. _____
- ii. _____
- iii. _____

12. (a)

Explain how a learner can identify a cotton fibre using the burning test. (4 marks)

- i. _____
- ii. _____
- iii. _____
- iv. _____

(b) **Mention** three rights of a consumer when buying goods in a shop in **Eldoret**. (3 marks)

- i. _____
- ii. _____
- iii. _____

(c) **Identify** the part of the sewing machine that holds the thread inside the machine. (1 mark)

GRADE 10 HOMESCIENCE MARKING SCHEME

SECTION A (30 MARKS)

1:

(a) Dietician / Nutritionist. (1 mark)

(b) Food Stylist, Caterer, Food Researcher, Public Health Officer, Chef, Food Journalist. (2 marks)

2:

(a) X: U-shaped layout. Y: L-shaped layout. (2 marks)

(b) FALSE. (An Island layout requires significant space). (1 mark)

3:

(a) Food Spoilage is the physical/chemical change that makes food undesirable (visible signs like mold). Food Poisoning is an illness caused by consuming toxins or bacteria in food (often not visible). (2 marks)

(b) 1. Unpleasant smell. 2. Change in texture (slime/softness). 3. Change in color (browning/spots). (3 marks)

4:

(a) Bleach: Laundry Agent/Stain Remover. Soap Flakes: Detergent. (2 marks)

(b) Rinse in plenty of warm water to remove suds, follow with cold water, then add a laundry blue or fabric softener in the final rinse if needed. (3 marks)

5:

(a) Temporary: Basting. Permanent: Backstitch. (2 marks)

(b) i - B, ii - C, iii - A, iv - D. (4 marks)

6:

(a) To manage increased sweat production (body odor), manage hormonal skin changes (acne), and maintain reproductive health/menstrual hygiene. (3 marks)

(b) A kit containing essential hygiene supplies (pads, soap, underwear, towels) used to maintain hygiene and confidence, especially during menstruation. (2 marks)

SECTION B (50 MARKS)

7:

(a) 1. Stewing (beef). 2. Baking (cake). (2 marks)

(b) Moist heat uses liquid or steam to transfer heat (e.g., boiling), keeping food soft. Dry heat uses air, fat, or radiation (e.g., roasting), often creating a crisp exterior. (4 marks)

(c) Cutting food into small, uniform cubes. (2 marks)

8:

(a) : 1. Bandages (secure dressings). 2. Antiseptic (clean wounds). 3. Tweezers (remove splinters). (6 marks)

(b) Place the affected area under cool running water for 10-20 minutes. Do not apply fats/oils. Cover loosely with a sterile dressing. (4 marks)

9:

(a) Traditional house (e.g., thatched roof) and Modern house (e.g., stone/tiled bungalow). (2 marks)

(b) (Broom) Store hanging or standing on the handle to avoid bending bristles.

Wash plastic ones in warm soapy water and dry thoroughly. (4 marks)

(c) They should be adjacent/next to each other to ensure food is served hot and to minimize the distance covered by the person serving. (3 marks)

10:

(a) Cassava: Carbohydrates. Beans: Proteins. Spinach: Vitamins/Minerals. (3 marks)

(b) Cause: Deficiency of Vitamin C. Management: Consume citrus fruits (lemons, oranges), tomatoes, and green leafy vegetables. (4 marks)

11:

(a) A: Open Seam. B: French Seam. (2 marks)

(b) 1. Even width. 2. Firmly stitched. 3. Well-pressed/flat. 4. Neatly finished edges. (4 marks)

(c) Make two rows of running stitches, pull the threads to create small folds, and distribute them evenly across the fabric width. (3 marks)

12:

(a) Burns quickly with a yellow flame, smells like burning paper, and leaves a fine, grey feathery ash. (4 marks)

(b) 1. Right to safety. 2. Right to information. 3. Right to choose. (3 marks)

(c) The Bobbin. (1 mark)