**HOME ECONOMICS PVS1 JSS 3**

**TOPIC: FACTORS TO COSIDER WHEN LAUNDRY**

1. SORTING: Dirty cloths are sorted out by seprating them into whites and coloured fabric types, eg cottons, wool, synthetic fabric etc.
2. MENDING: Before wsshing all tears in the article should be mended.
3. STAIN REMOVAL: Look for a special stains on the clothes and remove them while washing.
4. SOAKING: Heavily soild articles that are colourfast such as bed sheet, pillow case and white cotton blouses can be soaked in soapy water for one hour or longer before washing.
5. WASHING: Use the type of soap or detergent suitable for the articles.
6. RINSING: It is the process by which dirty soapy water is washed off the clothes.
7. BOILING: Boiling helps to whiten articles and kill germs in the clothe.s
8. DRYING: Dry coloured articles under a shade to prevent them from the bleaching effect of the sun and avoid fading of clothes.
9. FINISHING OR IRONING: It is best to iron launderd articles when they are slightly damp
10. AIRING: After ironing there is always a little steam left between the threads or fibers of the articles.
11. FOLDING AND STORAGE: After aring, clothes can be stored by either folding and putting into the boxes, or hanging in a wardrope.

**LAUNDRY EQUIPMENT AND AGENTS**

Laundry in fabrics involves washing them so that they will look clean again.

**MEANING OF LAUNDRY AGENT.**

1. WATER: This is a very impotant cleansing agent in laundry.

Uses of water in laundry

1. Soak clothes and house hold articles before wahing.
2. It cleanses aritcles with non greasy dirts to a certain extent.
3. Hot water will melt and soften grease
4. It is used to wash articles before ironing.

Detergent: A detergent is any subtances that cleanses or aid the removal of dirty, soap and synthetic detergent are all detergent.

**Uses of soaps and detergents in laundry**

1. Lower the surfaces tension of water
2. Enable the water to wet the dirty articles fabrics backup grease.
3. BLEACHES: Uses of bleaches in laundry includes, make white fabric white, remove certain stains, and kill diseses carrying germs in fabrics.

**GUIDELINES FOR USING BLEACHES.**

1. Use bleach only on fabrics that are not damaged by it, such as white cotton and linen.
2. Makeup the bleach solution according to the manufacturers’ instruction,
3. For stained white cottons and linen fabrics, soak or steep in the solution for not less than 10 minutes.

**STAIN REMOVE**

A Stain is a spot or a mark made on a fabric which gives a colour tha is different from the rest of the suface of the fabric.

STIFFING AGENT: These include differenttypes of laundry starch such as hot water starch, cold water starch, spray or arosal starch, and gum Arabic glue etc.

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|  | STAIN REMOVER | STAIN |
| 1 | METHYLATED SPIRIT | GREASY STAIN, LIPSTCK |
| 2 | LEMON JUICE | IRON MOVED , INK |
| 3 | BLEACH | MILDEW, |
| 4 | KEROSINE | PALM OIL |
| 5 | TURPENTINS | SHOE POLISH |
| 6 | AMMONIA | PERSPIRATION |
| 7 | CETYCEINE | CHOCOLATE |
| 8 | ENZYME, DETERGENT | BLOOD |

**LAUNDRY EQUIPMENT AND TOOLS**

Laundry equipment and tools are classified according to their uses.

1. Equipment and tools for collecting dirt clothes; It include linen basket and laundry bag.
2. Equipment and tools for washing includes basins, baskets and laundry trays. It mcan be plastic, stainless steel etc.
3. Washing machine come in various ways and its commonly operated by electricity.
4. Equipment for drying: it includes clthes line hangers, pegs, etc.
5. Ironing or pressing equipment: it includes iron, iron beard, and ironing pads etc.

**FOOD HYGIENE**

**MEANING OF FOOD HYGINE.**

Food hygiene is the practice of preventing harmful bacteria from growing on our food by maintening the cleanliness of our body, and kitchen utensils

**GUIDELINES AND RULES OF FOOD HYGIENE**

1. Wash hands and containers thoroghly before and after handling any food items.
2. Wash your hands thoroughly after touching animals dead or alive.
3. Wash your hands thoroughly after using the toilet and bathroom.
4. Wash all cutting beards and utensils with hot water and soap after preaparing each food.
5. Cover children launch packs properly.
6. Avoid cross contamination of food do not allow undue contact between food items from different sources.
7. Wear gloves or avoid preaparing food,if you have any cut
8. Cook food for proper tempreture e.g cook egg untilwhite and york
9. Refrigerate promptly and to the temperature accounting to the food types e.g it recommended that fresh fish and meat should be stored in freezer while fruites and vege tables are kept in the lower criper of refrigerator
10. Always keep warm to avoid easy souring

**SOURCES OF FOOD CONTAMINATION AND POISONING**

Food contamination occurs at various stages in the food distribution chain or channel

1. Food product always containing bacterial parasite during havesting of food growing stages.
2. Germ spread during packaging process
3. Inadequate cooking of food
4. Unhygenic storage with dirty container
5. Improper care of food during preparation and serving meal
6. Undue exposure of food cooking utensils
7. Food poisoning may result from packaging with lead
8. Chemical substance use to preserve or process food can cause food poisoning e.g use of potassium bromate in bakery
9. Agrochemical such as fertilizer pesticides and herbicides absorbed by crops while growing in a tested oil
10. Untreated sewage discharged into water sources in food preparation, preservation or processing

**SENSORY SIGNS OF SPOILAGE AND CAUSATIVE MICRO-ORGANISM**

AS already noted food spoilage is chiefly brought about the influence of micro- organism in our environment.

1. Look out for and do not use out dated food, drinks and beverages that take long been phased off by the manufacturals of food in m arket stals and super market are likely to have expired and therefore contaminated.
2. Packaged foods with broken seals are highly susceptible to spoilage organism.
3. Cans that have a bulge may contain spoilt food.
4. Food with storage and unpleasant odour
5. Food imparted with unpleasant sour taste may contain spoilt food.
6. Food or fruites with signs or presence of moulds ( fungal growths
7. Accumulation of slimy subtances is a sign of food spoilage.

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