HS/XII/A.Sc/HSc/25

2 0 2 5

HOME SCIENCE

Full Marks : 70

Time : 3 hours

The figures in the margin indicate full marks for the questions

General Instructions :

 (i) Write all the answers in the Answer Script.

 (ii) Attempt Part—A (Objective-type Questions) serially.

(iii) Attempt all parts of a question together at one place.

(PART : A—OBJECTIVE)

(*Marks* : 30)

A. Choose and write the correct answer :   1×6=6

  1. A malpractice which is often adopted for selling goods like vegetables, cereals, sugar, etc., is

    (a) defective weights and measures

    (b) black marketing

    (c) unfair trade practices

    (d) None of the above

[P.T.O.

(**2**)

2. Implementation of community development programme on a national scale requires

   (a) adoption of consistent policies

   (b) specific administrative arrangements

   (c) recruitment and training of personnel

   (d) All of the above

3. The first step in fibre identification is

   (a) microscopic observation

   (b) burning test

   (c) visual inspection

   (d) chemical test

4. _____ is used to draw lines at right angles and it is also marked in inches and centimeters.

   (a) Meter scale

   (b) Measuring square

   (c) Measuring tape

   (d) None of the above

5. 1 gram of carbohydrate yields

   (a) 9 calories of energy

   (b) 4 calories of energy

   (c) 6 calories of energy

   (d) 10 calories of energy

6. Which of the following is essential for clotting of blood?

   (a) Vitamin E

   (b) Vitamin B_6

   (c) Vitamin C

   (d) Vitamin K

B. Fill in the blanks :   1×6=6

   1. Teaching them the dignity of labour is one of the specific objectives of _____ club.

   2. _____ means the addition or removal of something in order to lower the quality of a foodstuff.

3. Filament fibres are of _____ types.

4. Tea stain is a _____ stain.

5. A _____ diet is one which contains different types of foods in such quantities and proportions that the need for all nutrients is adequately met.

6. _____ cooking kills all bacteria and hence the food is safe and hygienic to eat.

C. Write whether the following statements are *True* or *False* :

1×3=3

1. The Applied Nutrition Programme (ANP) is an educational program in India that aims to improve nutritional status and address malnutrition.

2. Yarns are fibres laid or twisted by a process called weaving.

3. The recommended dietary allowance of iron for an adolescent girl of 16–18 years is 32 mg/d.

D. Match Column—A with Column—B :   1×3=3

	Column—A		*Column—B*
1.	Mahila Mandal	*(a)*	Goitre
2.	Sodium hypochlorite	*(b)*	Rural employment programme
3.	Iron deficiency	*(c)*	Javelle water
		(d)	Anaemia

E. Write on the following in not more than *5* sentences each :

2×6=12

1. TRYSEM

2. Importance of kitchen gardening

3. Guidelines for stain removal

4. Classification of fibres

5. Disadvantages of cooking

6. Sources of vitamin A

(**6**)

(PART : B—DESCRIPTIVE)

(*Marks* : 40)

F. Answer any *one* of the following :   12

   1. *(a)* Explain the broad and specific objectives of community development.   2½+2½=5

       (b) Enumerate the philosophy of community development.   7

   2. *(a)* Write about consumer rights.   6

       (b) Explain the role of voluntary agencies.   6

   3. Write short notes on the following :

       (a) ICDS   4

       (b) Adult education programme   4

       (c) Compost making   4

<p align="center">Or</p>

       (a) Layout of a kitchen garden   5

       (b) Selection of Rabi and Kharif crops   3

       (c) Selection of manures   4

G. Answer any *two* of the following : 7×2=14

 1. Differentiate between vegetable fibres and animal fibres. 3½+3½=7

 2. What are the different types of yarns? Explain about novelty yarns with diagrams. 2+5=7

 3. How will you remove the following stains from cotton fabric?

    (a) Ink stain 3

    (b) Lipstick stain 2

    (c) Curry stain 2

 4. What are bleaching agents? Explain the different types of bleaching agents with examples. 1+6=7

 5. Name the different finishing equipments. Explain each of the finishing equipments with diagrams. 1+6=7

H. Answer any *two* of the following : 7×2=14

 1. Define the following :

    (a) Food 1

    (b) Nutrition 2

    (c) Health 2

    (d) Therapeutic diet 2

2. What are fat-soluble vitamins? Give one function of each fat-soluble vitamin. Mention the source of each.

1+4+2=7

Or

Name the sources of vitamin C. Write the functions of vitamin C in human body and name the diseases caused by its deficiency.   2+2½+2½=7

3. Classify food according to the five food groups plan.   7

Or

What do you mean by food guide? Explain the food guide pyramid with figure.   2+5=7

4. What are the causes and preventive measures of protein-calorie malnutrition?   3½+3½=7

5. Explain the methods of food preparation under the following heads :

(a) Steaming   2

(b) Deep and shallow frying   2

(c) Pressure cooking   2

(d) Baking   1

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