

## Home Science (Code No. 064) Class - X (2017-18)

Course Structure: Theory & Practical Theory: 75 Marks

Time: 3 Hrs. Practical: 25 Marks

No.	Units	Marks	No. of Pd.	
1	Human Growth & Development - II	13	30	
2	Management of Resources	13	30	
3	Food and Personal Hygiene	08	18	
4	Meal Planning	15	42	
5	Food Safety and Consumer Education	13	30	
6	Care and Maintenance of Fabrics and Apparel	13	30	
	Total	75	180	
	Practical	25	40	
	Grand Total	100	220	

### Unit I: Human growth & development II

(30 periods)

- a) Play (0-5 years), role of play in growth & development of children. Types of playactive, passive, natural, serious and exploratory, selection of play material for children.
- b) Childhood. Adolescents and Adulthood: Special Features.
- c) Problems of Adolescents
- d) Old Age: Need of care

### Unit II: Management of Resources: Time, Energy & Money

(30 periods)

- a) Time Management Definition & Importance
- b) Time plans Factors affecting time plan
- c) Energy Management : Definition and Importance
- d) Fatigue and work Simplification
- e) Family Income & Types: Expenditure & Importance of Saving and Investment Schemes (Only Listing)

### Unit III: Food & Personal Hygiene

(18 periods)

- a) Principles of hygienic handling of food, including serving of food.
- b) Hygiene in kitchen
- c) Personal hygiene of food handler
- d) Hygiene during food storage



#### Unit IV: Meal Planning

(42 periods)

- a) Concept of Meal Planning
- b) Factors affecting meal planning: age, sex, climate, occupation, cost of food items, number of family members, occassion, availability of food, family traditions, likes and dislikes
- c) Basic food groups
- d) Use of food groups in planning balanced diet, in context of self. RDA-ICMR (2010) and its uses in family diets
- e) Therapeutic adaptations of normal diet: Based on consistency and cooking methods

#### Unit V: Food Safety and Consumer Education

(30 periods)

- Food Safety, mal-practices of traders, price variation, poor quality, Faulty weights and measures, non-availability of goods, misleading information, lack of standardized products
- b) Food adulteration: Concept, adulterants & harmful effects of adulteration, FSSAI Standards (2006)
- c) Consumer Rights and problems faced by consumer, redressal and rights (Listing)
- d) Sources of Consumer Education Govt & Non-Govt. Agencies (Only listing)

#### Unit VI: Care and Maintenance of Fabrics and Apparel

(30 periods)

- a) Cleaning and finishing agents used in routine care of clothes.
- b) Stain Removal
- c) Storage of cotton, silk, wool and synthetics
- d) Ready made garments, selection, need and workmanship



#### **Practicals**

40 Periods

25 Marks

(Distribution of Marks: 3 Marks per Unit)

- 1. Make suitable play material for children between 0-3 years (work in a pair)
- 2. Plan a balanced diet to self (only one meal).
- 3. Prepare a time plan to self for one day.
- 4. Prepare a report on any five mal practices you have observed in the market.
- 5. Undertake a market survey and collect five (5) food labels, analyze them and illustrate the labels.
- 6. Remove common stains of curry, paint, ball pen ink, grease, lipstick, tea and coffee.
- 7. List five areas of agreement and disagreement each with parents, siblings and friends, and present the solutions to class.
- 8. Examine positive & negative qualities of one readymade and one tailor made garment.
- 9. Prepare a care label for a readymade garment according to its fabric and design.

11. Viva Voce. 3 Marks



## Home Science (Code No. 064) Class - X (2017-18) Design of the Question Paper

Weightage of Content-Unit-Class: X (2017-18)

Time: 3 Hrs. Theory: 75 Marks

Practical: 25 Marks

No.	Units	Marks			
1	Human Growth & Development - II	13			
2	Management of Resources	13			
3	Food and Personal Hygiene	08			
4	Meal Planning	15			
5	Food Safety and Consumer Education	13			
6	Care and Maintenance of Fabrics and Apparel	13			
	Total	75			
	Practical	25			
	Grand Total				



# HOME SCIENCE (CODE NO. 064) QUESTION PAPER DESIGN CLASS-X (2017-18)

S. No.	Typology of Questions	Learning Outcomes & Testing Skills	Very Short An- swer (1 Mark)	Short An- swer- I (2 Marks)	Short An- swer- II (4 Marks)	Case Study and Picture based (3 marks)	Long An- swer (LA) (5 marks)	Marks	%
1.	Remembering (Knowledge based Simple recall questions, to know specific facts, terms concepts, principles, or theories, Identify, define, or recite, information)	Analytical skills	3	1	1	,	-	09	12
2.	Understanding (Comprehension - to be familiar with meaning and to understand conceptually, interpret, compare, contrast, explain, paraphrase information)		1	1	1	1	1	12	16
3.	Application (Use abstract information in concrete situation, to apply knowledge to new situations. Use given content to interpret a situation, provide an example, or solve a problem.		1	2	2	-	1	18	24
4.	Higher Order Thinking Skills (Analysis & Synthesis - Classify, compare, contrast, or differentiate between different pieces of information, Organize and/or integrate unique pieces of information from a variety of sources)		1	2	2	-	1	18	24

Courtesy : CBSE

Downloaded from: www.cbseportal.com



5.	Creating, Evaluation and Multi- Creating, Evaluation and Multi-Disciplinary-(Generating new ideas, product or ways of viewing things Appraise, judge, and/or justify the value or worth of a decision or outcome, or to predict outcomes based on values)	1	1	1	2	1	18	24
	Total Estimated Time	1(7) = 7	2(7) = 14	4(7) = 28	3(2) = 6	5(4) = 20	75	100

Note: No Chapter wise weightage, care should be taken to cover all chapters.