

ANSWER KEY

1/10

IInd YEAR HIGHER SECONDARY EXAMINATION ...March... 2024

PART-I/II/III

SUBJECT: ...HOME...SCIENCE.....

CODE NO: SY...528

VERSION: P.....

60 SCORES

2 HOURS

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
1.		Food preservation	1	1
2.		Reference man	1	1
3.		- Plain weave - Twill weave - Satin weave [Any one from the above]	1	1
4		Needle felt	1	1
5.		Aesthetic finishes	1	1
6.		Block printing	1	1
7.		Human relations, Empathy, Dialogue, Persuasion, Information, Influencing, Understanding, Discouraging misinformation, Suggestions and complaints, Free exchange, Better relations, Fostering attitude. [Any one from the above]	1	1

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
8.		<ul style="list-style-type: none"> - Direct printing - Resist printing - Discharge printing - Mordant printing - Transfer printing. <p>[Any two from the above]</p>	<p>1 1</p>	2
9.		Monofilaments and Multifilaments	1+1	2
10.		<ul style="list-style-type: none"> - Improves the taste and quality - Destruction of micro organisms 	<p>1 1</p>	2
11.		<p>Carbohydrate - Marasmus</p> <p>Iron - Anaemia</p> <p>Vitamin C - Infantile scurvy</p> <p>Water - Oedema</p>	<p>1/2 1/2 1/2 1/2</p>	2
12.		<ul style="list-style-type: none"> - The simplest method. - Does not require special skill and equipment. - Soluble starches can be removed - and rice grains are separated 	<p>1 1 1</p>	3

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
13.		<p>- Proteins gets denatured, starch gets gelatinized and collagen gets hydrolysed.</p> <p>- Uniform cooking can be done</p> <p>[Any three valid points can be scored]</p> <ol style="list-style-type: none"> 1. Age 2. Sex 3. Body size and frame 4. Physiological status 5. Type of work. <p>[Any one valid point under^{above} each can be scored]</p>	<p>$\frac{1}{2} + \frac{1}{2}$</p> <p>$\frac{1}{2} + \frac{1}{2}$</p> <p>$\frac{1}{2} + \frac{1}{2}$</p>	3
14.		<p>- Temperature below 100°C [Pasteurization]</p> <p>- Temperature of boiling water 100°C [Boiling]</p> <p>- Temperature above 100°C [canning]</p> <p>[Any one valid point under each can be scored]</p>	<p>$\frac{1}{2} + \frac{1}{2}$</p> <p>$\frac{1}{2} + \frac{1}{2}$</p> <p>$\frac{1}{2} + \frac{1}{2}$</p>	3
15		<p>- Single yarn</p> <p>- Ply yarn</p> <p>- Cord yarn [Any one valid point under^{above} each can be scored]</p>	<p>$\frac{1}{2} + \frac{1}{2}$</p> <p>$\frac{1}{2} + \frac{1}{2}$</p> <p>$\frac{1}{2} + \frac{1}{2}$</p>	3

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
	16.	<ul style="list-style-type: none"> - Solution dyeing - Stock dyeing - Yarn dyeing - Fabric dyeing - Product dyeing <p>[Any one valid point ^{above} under each can be scored]</p>	$\frac{1}{2} + \frac{1}{2}$ $\frac{1}{2} + \frac{1}{2}$ $\frac{1}{2} + \frac{1}{2}$	3
	17.	<ul style="list-style-type: none"> - Material - Increase production, income - Educational - change the outlook of people or transform the individuals. - Social and cultural - development of the community 	 	3
18		<ul style="list-style-type: none"> - Night blindness - Bitots spots - Phrynoderma <p>[Any two from the above with explanation]</p>	 	4

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
19.		<p><u>Acute diarrhoea</u> - Caused by eating unhygienic, infected and stale food. Its duration lasts for 1-3 days. It is characterized by loose, watery stools, abdominal pain, fever and vomiting.</p> <p><u>Chronic diarrhoea</u> - Lasts for a much longer period. Caused by the intake of some irritant or stale food. Water electrolyte balance is disturbed.</p> <p>[Any two points from each can be scored]</p>	1+1	4
20.		<ol style="list-style-type: none"> ① Improper handling ② Improper storage ③ Inadequate preparation and cooking. ④ Careless packaging 	$\frac{1}{2} + \frac{1}{2}$	

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
		<ul style="list-style-type: none"> - Invasion of harmful micro-organisms. - Spoilage by enzymes - Spoilage by insects, parasites and rodents. <p>[Any four points from the above with explanation]</p>	<p>$\frac{1}{2} + \frac{1}{2}$</p> <p>$\frac{1}{2} + \frac{1}{2}$</p> <p>$\frac{1}{2} + \frac{1}{2}$</p>	<p>4</p>
21.		<ul style="list-style-type: none"> - Warp or end - Bias - Fabric count - Balance - Selvedge - Grain line <p>[Any four points with explanation]</p>	<p>$\frac{1}{2} + \frac{1}{2}$</p> <p>$\frac{1}{2} + \frac{1}{2}$</p> <p>$\frac{1}{2} + \frac{1}{2}$</p> <p>$\frac{1}{2} + \frac{1}{2}$</p>	<p>4</p>
22.		<p>Bleaching - It is the chemical treatment given to fabric, yarn or fibre to improve whiteness. Suitable bleaching</p>		

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
		<p>agents are used to remove the colour and impurities. It helps in easy dyeing and printing.</p> <p><u>Mercerization</u> - To make cotton fabric more attractive mercerization is done. This makes the fabric strong and durable. Absorbency increases.</p> <p>[Any two valid points can be scored] (^{above}under each)</p>	<p>1+1</p> <p>1+1</p>	4
23.		<ul style="list-style-type: none"> - Co-ordination - Smooth working - Effective decision making - Managerial efficiency - Co-operation - Effective leadership - Job satisfaction - Increase productivity - Morale building - Achieve managerial roles. <p>[Any four points from the above with explanation can be scored]</p>	<p>$\frac{1}{2} + \frac{1}{2}$</p> <p>$\frac{1}{2} + \frac{1}{2}$</p> <p>$\frac{1}{2} + \frac{1}{2}$</p> <p>$\frac{1}{2} + \frac{1}{2}$</p>	4

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
24.		<ul style="list-style-type: none"> - One gram of fat supplies 9.3 kcals. - Fats are the carriers of fat soluble vitamins. - Fats have protein sparing action. - Fats contain essential fatty acids which help to form components of cell membranes and tissues. - Adipose tissue where fat is stored serves as an insulation material. - Adipose tissue protects the vital organs. - In the growing stage fat promotes growth. - It helps proper sexual maturity. - Fats are slow in digestion - Fats retards digestion. 	<p style="text-align: center;">1</p>	6

Qn. No.	Sub Qns	Answer Key/Value Points	Score	Total Score
		<ul style="list-style-type: none"> - Fats provide flavour and palatability to food. - Food prepared in fat enhances satiety. <p>[Any six points from the above can be scored]</p>		
25.		<ul style="list-style-type: none"> - Composition - Structure - Length - Strength - moisture and absorption - Shrinkage - Resiliency - Effect of friction - Effect of heat - Effect of sunlight - Heat conductivity. <p>[Any six points from the above with explanation can be scored]</p>	$\frac{1}{2} + \frac{1}{2}$ $\frac{1}{2} + \frac{1}{2}$ $\frac{1}{2} + \frac{1}{2}$ $\frac{1}{2} + \frac{1}{2}$ $\frac{1}{2} + \frac{1}{2}$ $\frac{1}{2} + \frac{1}{2}$	6

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
26.		<p>Formal Education Extension Education</p> <ul style="list-style-type: none"> - The teacher starts with theory and works up to practicals. - Authority rests with the teacher - Class attendance is compulsory - Teaching is mainly vertical - It is rigid - The teacher has more or less a homogeneous audience. <p>[Any other valid points can also be scored]</p>	<ul style="list-style-type: none"> $\frac{1}{2} + \frac{1}{2}$ 	6

Qa. No	Sub Qns	Answer Key/Value Points	Score	Total Score
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