ANSWER KEY

SECOND YEAR HIGHER SECONDARY EXAMINATION ...MARCH... 2025 .

PART-I/II/III

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

CODE NO: SY.428 VERSION:..R..

..60 SCORES ....2.. HOURS

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
1.	d.	All strained fruit juices	1	1
2.	d.	Smoking	1	1
3.	a.	Bias	1	1
4.	c.	One gram of protein supplies 4 kcal of energy	1	1
5.		Fortification	1	1
6.	d.	Exhibits	1	1
7.		Recommended Dietary Allowance	1	1
8.		Sateen	1	1
9.		a) Artificial silk - c) Rayon.	½	2
		b) keratin - d) Wool	½	
		c) Terelene - a) Polyester	½	
		d) Queen of fibre - b) silk	½	
10		Beetling, Inspection, Singeing, De-sizing, Scouring, Bleaching, stiffening, weighing, Calendaring Tendering, Mercerization, Sanforization Parchmentization, Water Proofing (Any 4)	½ ½ ½ ½	2

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
11.		b) Vitamin D	1	
		c) Vitamin E	1	2
12.		a) Resist printing	1	
		b) Transfer printing	1	2
13.		Short duration fever :- Such fever is acute but short in duration eg: common cold, cough, throat infection, influenza, measles Pneumonia etc (Any one)	1	
		Long duration fever : such fever last for long duration with low temperature. eg: Tuberculosis.	1	3
		Intermittent fever : such fever occur in intervals eg: Malaria, typhoid	1	
14.		a) Meal planning full fill the nutritional needs of all members of the family	1	
		b) serve well planned and atractive meals.	1	
		c) Cater to the food preferences of individual members of the family		3
		d) Save energy, time, and money	1	
		e) Use left over food		
		f) Combine different food to increase the nutrient content. [Any 3]		

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
15		a) Use of low temperature.		
		a) Cellar storage :- Here temperature is about 15°C. The temperature is not low enough to prevent the action of many spoilage organisms. Extended shell life of the products like root crops, potatoes, onions etc	1	
		b) Refrigeration or chilling temperatures: Here temperature between 0°C to 5°C.) Fruits, and vegetables meat, poultry, fresh milk, milk products can be preserved from 2 days to a week. Left over food may also be stored in this temperature	1	3.
		c) Freezing temperature or cold storage temperature: Temperature between -18°C to -40°C. Growth of micro organisms and enzymes activity is reduced to the minimum eg: Poultry, fish, peas etc	1	
		d) Freeze drying: Here the food is frozen and water from the food is removed under vacuum. The food is preserved in its natural state without any loss of texture or flavour.		
		(Any 3 with one sentence explanation)		

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
16.		Yarn Twist. Fibres are given a twist to hold them together and impart strength to a yarn. There are 3 important aspects of a yarn twist. a) Amount of twist: The unit of twist is twist per inch of yarn length. b) Direction of twist: The twist in the yarn may be put either to the right or left (S and Z) c) Degree of balance: If the number of warp yarns and weft yarns are the same in a square inch the fibre has a good balance. [Any 3 sentences related to yarn twist can be scored]	1 1 1	3
17.		Individual method Group method Mass method. (With at least one sentence explaination can be scored)	1 1 1	3
18.		a) Improve the appearance b) Change the texture of the fabrics c) Improve the feel d) Improve the drape e) Improve the wearing qualities.	1 1	

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
		f) Modify care requirements. g) Help to bring variety h) Make fabric more durable i) Produces imitations. (Any 3 with explanation)	1	3
19		Perishable food : Food stuffs have relatively shorted life span Easily damaged due to their high water content, bacterial action, and enzymatic reaction eg: Vegetables and fruits, milk and milk products, egg, fish etc	1 1	4.
		Non-perishable food: It lacks water content and hence microbial action is not possible in them. The shell life of the products can be increased by using proper sanitation procedures during storage. eg: Cereal grains, flour, legumes and pulses, spices and condiments, Sugar, Jaggery, etc (One sentence explanation and atleast 2 examples of each can be scored.)	1 1	

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
20		1. Genitic factors 2. Physiological factors 3. Dietary factors 4. Physical activity 5. Psychological factors 6. social influence 7. Cultural influence 8. Endocrine factors. (Any 4 with explanation)	1 1 1 1	4
21		A) Prevention or delay of microbial decomposition. - By keeping out micro organisms. - By removal of micro organisms - by hindering the growth and activity of micro organisms. 2) By killing micro organisms Heat, Irradiation 3) Prevention or delay of self decomposition of the food. 4) Prevention of damage by insects, animals, mechanical cause etc (Any 2 with explanation)	2 2	4.

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
22.		a) Plain weave b) Twill weave	2	4
		[Any At least 2 sentences related to plain weave and twill weave can be scored]	2	
23	1	Photographic and tonal graphics with multiple shades as well as colours can be printed on textiles	1	
	2.	No limitation on the number of colours.	1	
	3	No limitation on repeat size.	1	4.
	4.	Faster processing		
	5.	Allows the user to print even smaller quantity	1	
	6.	Overall cost of production of a sample is cheaper.		
		[Any 4]		
24		- Cordination - Smooth working - Effective decision making. - Managerial efficiency - Co-operation. - Effective leadership. - Job satisfaction	1 1 1	

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
		Increase productivity Morale building Achieve managerial roles [Any 4 with explanation]	1	4
25		Fibres. Natural Fibres. a) vegetable fibres eg: cotton, linen, abaca. b) Animal fibres :- eg: silk wool c) Mineral Fibres. eg: Asbetose Man made Fibres a) Synthetic Fibres: eg: Nylon, polyester Acrylic b) Regenerated fibres. eg: Rayon, cellulose [with explanation]	½ 1 1 1 ½ 1 1.	6.

Qn. No	Sub Qns	Answer Key/Value Points		Score	Total Score
26.		Formal Education	Extension Education		
	1)	Teacher starts with theory and works up to practicals.	The teacher starts with practicals and may take up theory later	1	
	2)	Fixed curriculum	NO fixed curriculums.		
	3)	Authority rest with Teacher	Authority rest with people.	1	
	4	Class attendance is compulsory	Participation is voluntary		
	5	Teaching mainly Vertical	Teaching mainly horizontal.	1	6
	6.	Teacher instructs the students	Teacher teaches and also learns from the people	1	
	7.	Homogeneous audience	Heterogeneous audience	1	
	8.	It is rigid	It is flexible		
	9.	All pre-planned and pre-decided programme	Freedom to develop locally and they are the expressed.	1	
	10	More theoretical.	More practical.		

[Any 6]

10/10

Qn. No	Sub Qns	Answer Key/Value Points	Score	Total Score
27	1)	Calcium osteoporosis. Osteomalacia. Tetany (with explanation)	3.	6
	2)	Vitamin A. Night blindness Bitots spots. Phynoderma. (with explanation)	3	