

HOME SCIENCE
Answer Key/Value points

Qn. No.	Sub Qns	Answer Key/Value points PART A	Score	Total												
1		Underweight/fever/hypothyroidism /burns (any one can be scored)	1	1												
2		(a) Smoking (b) Addition of Salt & Sugar	1+1	2												
3		<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 33%;">A</th> <th style="width: 33%;">B</th> <th style="width: 33%;">C</th> </tr> </thead> <tbody> <tr> <td>Dehydration</td> <td>Smoking</td> <td>Fish</td> </tr> <tr> <td>Low temperature</td> <td>Freeze drying</td> <td>Green peas</td> </tr> <tr> <td>Chemical preservative</td> <td>Potassium Metabisulphate</td> <td>Jam</td> </tr> </tbody> </table>	A	B	C	Dehydration	Smoking	Fish	Low temperature	Freeze drying	Green peas	Chemical preservative	Potassium Metabisulphate	Jam	1 1 1	3
A	B	C														
Dehydration	Smoking	Fish														
Low temperature	Freeze drying	Green peas														
Chemical preservative	Potassium Metabisulphate	Jam														
4		1. Height for age 2. Clear Complexion (3) Correct posture (Any three valid points can be scored)	1+1+1	3												
5		a - 61.5 gms b - 28 mg c. 2440 K cal d. 800 mg	1+1+1+1	4												
6		Steaming	1	1												
7		Germination/fermentation/combination (Any valid points can be scored)	1	1												
PART B																
8		1. Disease condition 2. Duration of the disease (Any other valid points can be scored)	1 1	2												
9		1. Interfering with cell membrane } 2 Acting as antioxidant } with explanation	1 1	2												
10		Age } Sex } with explanation (Any other valid points with explanation can be scored)	1 1	2												
11		Over washing } Over peeling - } with explanation (Any other valid points with explanation can be scored)	1 1	2												
12		Cellar storage } Refrigeration } with explanation Any other valid points with explanation can be scored	1 1	2												
13		Nutritional deprivation } Damage to nerves, brain etc } with explanation (Any other valid points with explanation can be scored)	1 1	2												
14		PART C														
		1. Complete proteins } 2. Partially complete proteins } explanation with 3. Incomplete proteins } examples	1 1 1	3												

Answer Key/Value points

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15		1. Quick method of cooking 2. Less or no fat required 3. Flavour improved	1 1 1	3
16		1. Malnourishment 2. Unhealthy environment 3. Food allergy Any other valid points with explanation can be scored	1 1 1	3
17		1. Improper handling 2. Improper storage 3. Careless packing (any other valid points can be scored with explanation)	1 1 1	3
18		1. Osteoporosis 2. Osteomalacia 3. Tetany	1 1 1	3
19		1. Contain micronutrients 2. Maintains body stores of nutrients 3. Cost effective method (Any other valid points can be scored)	1 1 1	3
20		Fatty foods Sweets Bakery products High Calorie fruits Root vegetables All aerated drinks (Any six other valid points can be scored)	½ ½ ½ ½ ½ ½	3
21		1. Temp. below 100°C 2. Temp of boiling water 100°C 3. Temperature above 100°C	1 1 1	3
22		1. Short duration fever 2. Long duration fever 3. Intermittant fever	1 1 1	3
23		1. Changes in consistency 2. Rearrangement of meals 3. Omission of food	1 1 1	3
PART D				
24		Prevention of constipation Treating diseases of digestive system Therapeutic benefits	1 1 1	

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		Helps to maintain nature friendly bacteria Influence in weight control Slows down the absorption of glucose	1 1 1	6
25		Energy yielding foods Body building foods Protective and regulatory foods } with explanation	1+1 1+1 1+1	6
26		1. To bring nutritional value 2. To bring variety in meals 3. To provide satiety value } with explanation	2 2 2	6