

BLUE PRINT I PUC

S.N O	UNIT TITLE	HRS/ UNIT	KNOWLEDGE 40%				UNDERSTANDING30 %				APPLICATION 25%				SKILL 5%				TOTAL
			1 m	2 m	3 m	5 m	1m	2m	3m	5m	1 m	2 m	3 m	5 m	1 m	2 m	3 m	5 m	
			1	Concept & scope of Home Science	2	1													
2	Resources	4	1					1											3
3	Fundamentals of Management	8	1			1		1											8
4	Management of Time, Energy & Money	12					1	1	1					1					11
5	Concept of Food & Nutrition	4	1	1	1														6
6	Basics of Nutrition	10	1				2			1			1						11
7	Principles & Methods of Food preparation	10	1			1			1					1					10
8	Human Growth & Development	6	1					1											3
9	Biological Beginnings of Life	10	1		1		1						1						10
10	Infancy	8	1					1		1									8
11	Introduction to Textile Science	12	1	1	1	1													11
12	Fabric Construction	8	1		1					1									9
13	Care of Clothing	4	1		1														4
14	Extension Education & Communication	11	1	1										1					4
15	Communication for Home Science extension	11				1	1											1	11
TOTAL			13	6	15	20	5	10	6	15	0	0	3	10	2	0	0	5	110
			54				36				13				7				

DEPARTMENT OF PRE-UNIVERSITY EDUCATION
MODEL QUESTION PAPER (2022-2023)
1ST YEAR PUC

SUBJECT: HOME SCIENCE (67)

TIME: 3 HOURS 15 MINUTES

MAXIMUM MARKS: 70

TOTAL NUMBER OF QUESTIONS: 46

General Instructions:

- The question paper contains four parts A, B, C and D. Part A consists of three sections I, II & III.
- All the parts are compulsory.
- The answer should be written completely either in English or Kannada.

PART A

I. Select the correct alternative from the choices given:

10x1=10

1. Knowledge, skill, time, energy are examples of _____
a) Human resources, b) Non Human resources, c) shared Resources, d) community resources.
2. Undesirable kind of nutrition leading to ill health is called _____
a) Over nutrition, b) Malnutrition, c) Nutrition science, d) Nutritional status
3. Maltose is composed of _____
a) Glucose+ Fructose, b) Glucose + glucose, c) Glucose + Galactose,
d) Fructose + Galactose
4. Cutting into no specified shape is
a) Cutting, b) Chopping, c) Dicing, d) Slicing
5. _____ is done by immersing the food in a liquid that is maintained just below boiling point (85-90°C)
a) Steaming, b) Simmering, c) Stewing, d) Boiling
6. The foetus is completely covered with a white, oily greasy layer called _____
a) Vernix Caseosa, b) Lanugo, c) Fontanel, d) Placenta
7. Implantation takes place in the _____
a) Uterus, b) fallopian tube, c) ovary, d) cervix
8. _____ is used for white woollens in the last rinse.
a) Vinegar, b) Sodium hypochlorite, c) Citric acid, d) chlorine
9. The lengthwise yarns in a cloth is the _____
a) Loom, b) Weft yarn, c) Warp yarn, d) shuttle
10. In _____, the learners are contacted in a group which usually consists of 20 to 25 persons.
a) Individual contact method, b) Group contact method, c) Mass contact method,
d) Extension education

II. Fill in the blanks by choosing the appropriate word / words from those given in the bracket:

5 X 1 = 5

(Carotene, Communicator, Colostrum, Formal education, Methionine)

11. _____ is an example of Essential amino acid.
12. Precursor of Vitamin A.
13. Yellowish thick liquid produced by the mammary glands for the first two or three days after the baby is born.
14. _____ is a systematic, organised education model, structured and administered according to a given set of laws and norms.
15. _____ is the person from whom the message originates.

III. Answer the following questions in one word or in one sentence each: 5 X 1 = 5

16. Define Home science.
17. What is Time plan?
18. Define Growth.
19. Which fibre is called the Queen of fibres?
20. Define Home management.

PART B

II ANSWER ANY FIVE OF THE FOLLOWING QUESTIONS:

2 X 5 = 10

21. Mention the characteristics of Resources.
22. List any two functions that money performs.
23. Define Decision making.
24. Classify Nutrients.
25. Give the stages of human lifespan.
26. What is exclusive breast feeding?
27. Draw the microscopic structure of Wool.
28. Define Extension education.

PART C

III ANSWER ANY FIVE OF THE FOLLOWING QUESTIONS:

3 X 5 = 15

29. Enlist the types of Family Budget.
30. Explain the Physiological functions of Food.
31. What is Pellagra / 3D /4D's disease?
32. Explain any five preliminary preparations of food.
33. Write short notes on nutrition during pregnancy.
34. Classify Fibres based on origin and length.
35. Explain the types of Yarn twists.

36. Discuss the washing and finishing of Nylon fabrics.

PART D

IV ANSWER ANY SIX OF THE FOLLOWING QUESTIONS:

6 X 5 = 30

37. Discuss the steps in Managerial process.

38. Explain the steps in drawing a family budget.

39. Describe the deficiency diseases of Vitamin A.

40. List the methods of enhancing the nutritive value of foods. Explain any three in detail.

41. Explain the Child birth process.

42. Write the Immunization schedule of Infancy.

43. Explain the physical, chemical, biological properties of Cotton.

44. Explain the functioning of the Loom.

45. What are Audio visual aids? Explain.

46. Explain any five types of chart.