MARKING SCHEME 2023-24 HOME SCIENCE (064) CLASS X

One Theory Paper – 3 hours

Total Marks - 70

	SECTION A	
1.	a.	1
2.	a.	1
3.	b.	1
4.	d.	1
5.	a.	1
6.	c. (or) a.	1
7.	b.	1
8.	C.	1
9.	b.	1
10.	b.	1
11.	a.	1
12.	d.	1
13.	b.	1
14.	c.	1
15.	a.	1
16.	C.	1
17.	c. (or) c.	1
18.	a.	1
	SECTION-B	
19.	Four steps of preparing time plan –	2
	 Listing all the activities Grouping flexible and inflexible(fixed)activities Estimating the time required for performing each activity Allot time to each activity Arrange the activities in proper sequence Evaluate the time plan, it should be practical, flexible and realistic Any other, Any four 	

20.	Four points to be considered while storing milk-	2
	 Milk should be- boiled and cooled and then stored in refrigerator. kept in clean and covered container. stored away from strong smelling food. Any other, Any four 	
	(OR) Four ideal characteristics of hygienic kitchen-	
	 Work surfaces, floors and walls of Kitchen should be non-absorbent, washable and without cracks. It should be pest free. Dustbins should be emptied regularly and should not overflow. Windows and doors of kitchen should be fitted with wire mesh. Kitchen should be well lighted and well ventilated. 	
	Any other, Any four	
21.	Four possible ways cloth merchant must have cheated- By using-	2
	 dented measuring rods scale which is not staring from zero hands for measurement Broken measuring scale/tape 	
	Any other, Any four	
22.	Two reasons of preferring soaps over detergents are- Soaps are-	2
	CheapEnvironment friendly(biodegradable)	
	Any other, Any two	
23.	Two labour -saving devices for each- A. making vegetable curry Mixer Grinder Electric chopper Blender Microwave	2
	Any other, Any two	
	B. cleaning the houseVacuum cleanerLong handled mopWiper	
	Any other, Any two	

24.	Two points to be considered to plan a mid-day meal for primary school— It should be —	2
	NutritiousFinger foodsColourful	
	Any other, Any two	
	Two points to be avoided while planning a mid-day meal for primary school Avoid-	
	Fried foodsSweetsStrongly flavoured foods	
	Any other, Any two	
25.	Four examples showing lack of information about commodities and services-	2
	 Leaflets are blurred and not written in local language Shopkeepers refuse to give leaflets Packing substandard products in similar packets as of reputed brand While advertising giving exaggerated picture of products Free attractive gifts and discounts with low quality products 	
	Any other, Any four (OR)	
	(OIC)	
	Full form of FSSAI- Food Safety Standard Authority of India	
	Two roles of FSSAI are-	
	 Specifies standards and guidelines for food articles. Issues licenses to food service operators and registers small vendors. Give guidelines to other bodies for certification. Specifies food labeling standards. 	
	Any other, Any two	
26.	Six healthy eating practices are-	3
	 Eat balanced diet. Include seasonal fruits and vegetables Choose whole grain instead of refined grain Include small amounts of nuts and milk in daily meals Choose skimmed/low fat milk/curd in place of whole fat dairy 	-

	products	
	 Limit the use of ghee/butter/oil Any other, Any six 	
	Arry other, Arry six	
27.	A. Two drawbacks of not engaging in play with others are-	3
	Child will not-	
	become stronger	
	learn to share toy	
	learn how to play in group	
	wait for their turn	
	 learn to control emotion 	
	Any other, any two	
	B. Two appropriate toys -	
	 Illustrated books 	
	 Construction toys 	
	Wooden puzzles	
	Memory games	
	Any other, any two	
	(OR) Exploratory play When children explore and try out now ideas. For	
	Exploratory play- When children explore and try out new ideas. For Example-Opening up of toys.	
	Serious play- When action of child is done seriously. For example-In a	
	make-believe play of doctor -patient the doctor pretends to put an	
	injection after rubbing the area with cotton.	
28.	Six rules of personal hygiene to be followed by cook –	3
	 Food handler should bathe daily 	3
	 Wear clean washable and light-colored apron 	
	 Nails should be kept unpainted and trimmed. 	
	Wear covered shoes	
	 Rings and watches should not be worn 	
	 Hair should be free from dandruff/lice and tied and covered with 	
	an absorbent cap.	
	Ensure that food handler is not suffering from any kind of	
	diseases such as common cold, boils, skin diseases, etc.	
	Wash hands before beginning the kitchen work and after using washroom bandling row most vegetables at	
	washroom, handling raw meat, vegetables, etc.Avoid scratching hair and nose pricking.	
	Any other, Any six	
	(OR)	
	(OII)	
	Three points to be considered while serving-	
	Three points to be considered while serving-	
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	 Use disposable gloves to serve the food. Fingers should not be dipped in food or water while serving Any other, Any three 	
	Three points to be considered while holding the cooked food-	
	 Cooked hot food should be kept above 63-degree C Cold foods should be held below 5-degree C. Keep the cooked food covered Keep the food in clean container Any other, Any three 	
29.	Six food safety standards laid down by FSSAI-	3
	 Food should not contain excess of any food preservatives, contaminants, heavy metals, residue of pesticides. No one should manufacture, distributor sell any modified food No person shall import into India any unsafe or substandard food No one should sell any packaged food products which are not labeled No one should make a false or misleading presentation The labels shall not contain any false or misleading claims Any other, Any six 	
	SECTION-C	
30.	Fight stone of stein removal	
	Eight steps of stain removal –	4
	 Remove stain when fresh Soak the stain in plain cold water Then soak it in warm soapy water. Bleach the stain in sunlight. Treat the stain with diluted alkaline solution. Treat the stain with diluted acid. Apply oxidizing bleach and reducing bleach. If the stain persists, repeat the cycle from step 4 to step 7. Rinse all chemicals. Any other, Any eight 	4
31.	 Remove stain when fresh Soak the stain in plain cold water Then soak it in warm soapy water. Bleach the stain in sunlight. Treat the stain with diluted alkaline solution. Treat the stain with diluted acid. Apply oxidizing bleach and reducing bleach. If the stain persists, repeat the cycle from step 4 to step 7. Rinse all chemicals. 	4

- C. Four precautions to safeguard against malpractice of adulteration- Read the labels carefully Check the standardized marks Buy reputed brands from reputed shop Purchase only packed and sealed foods Prefer to buy whole spices/grains and grind them at home Any other, Any four 32. A. Four physical changes observed in adolescence-4 Increase in height and weight Hands and feet attain adult size Appearance of pimple(acne) Voice of adolescent girls become shrill whereas voice cracks and become harsh of adolescent boys. Adolescent girls have rounded and curvy hips whereas adolescent boys have lean hips. Any other, Any four B. Four features of emotional changes during adolescence-Mood swings Feel intense emotions Self-conscious Rebellious and casual attitude Any other, Any four (OR) Four cognitive changes of adolescent with suitable example for each- ABSTRACT THINKING-They can imagine anything even if they have never seen it. For Example- if told elephants are flying,
 - they can picture a grey or pink elephant with wings, flying up in clouds.
 - PROPOSITIONAL THOUGHT/LOGICAL THINKING-They can understand and evaluate the logic of verbal statements. For Example-A is grandson of B, B is father of C, how A is related to C. Adolescents can solve these types of questions.
 - HYPOTHETICAL DEDUCTIVE REASONING-They have an ability to analyze the problem hypothesize solution and systematically figure out any evidence need to prove. For Example-if neighbor was murdered, they can think of different possible ways who could have murdered.
 - SYSTEMATIC THINKING-They have an ability to think systematically. For Example-a child is asked to form words from the alphabets A, T, E and M. Adolescents will do this exercise systematically forming two letters, three letters and four letters'

	a mala	
	words. Any other, Any four with the help of an example for each	
	Any other, Any rour with the help of an example for each	
33.	A. Two possible reasons are-	4
	 Working in wrong posture Long duration of physical work Heavy physical work Working in same posture for a long duration Uncomfortable working conditions Too much of over load Any other, Any two 	
	B. Six ways to simplify work are-	
	 Avoid doing unnecessary work Develop Skills Improve the sequence of doing work Dovetailing Improve Posture Correct height and width of work surface- 	
	 Correct height and width of work surface- Within reach Conducive workplace Systematic storage Labour saving device Use readymade Any other, Any six 	
34.	A. Four important factors of menu planning-	5
	 Age-Nutritional requirement of different age group is different. Example-Children and adolescent need more calories, protein, iron and calcium as compared to old man. Sex (Gender)-Males dietary requirements is more as compared to females Climate-In warm weather light, cool refreshing meals are preferred whereas in cold weather Hot, spicy and energy giving food are preferred. Number of members- Food is planned according to the number of members. Example-For parties more time is needed to prepare food in larger quantities. Availability of food- Seasonal vegetables should be selected as they are cheap but are also nutritious. Any other, Any four 	
	B. Two benefits of planning- It helps to –	

retain, enhance nutrients and minimize nutrient loss introduce flexibility make food attractive and appetizing save time, energy and fuel plan low-cost nutritious meals within the resources ensure no left-over food or any leftover can be incorporated in the next meal Any other, Any two 35. A. Two finishing agents for cotton sarees along with reasons-5 1. Stiffening agent-Reason- Give crispness and shine to the fabric Starched clothes do not get dirty easily 2. Chemical bleaches-Reason-• To brighten the fabric Any other, Any two finishing agents with one reason for each B. Four tips to store cotton sarees- Remove the stain before storing the saree. Place of storage should be dry. De starched the saree before storing. • Pins/buckles, etc. should be removed. Any other, Any four C. Two natural insect repellent used to prevent the attack of insects on sarees- Camphor Neem leaves Sandalwood powder Any other, Any two (OR) A. Insect must have caused damage- Carpet bettles B. Four possible reasons for the damage- Place of storage must not be dry. Saree was not dry-cleaned before storage. Saree was stored with stain. No insect repellant was used while storing the saree. Place of storage was not air tight. Any other, Any two

