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ISC Specimen 2011 Home Science Paper 1

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ISC SPECIMEN QUESTION PAPER FOR 2011 EXAMINATION

HOME SCIENCE

Paper 1

(THEORY)

(Three hours)

(Candidates are allowed additional 15 minutes for **only** reading the paper.
They must NOT start writing during this time)

Answer **all** questions from Part I and **five** questions from Part II.

All working, including rough work, should be done on the same sheet as the rest of the answer.

The intended marks for questions or parts of questions are given in brackets [].

PART I

Question 1

Answer briefly each of the following:

[10 x 2]

- (i) Why is not advisable to resort to violent boiling while cooking food?
- (ii) What is a 'trade mark'?
- (iii) Express the term 'Social Stress'
- (iv) State two effects of cooking on the pectin content of food.
- (v) Mention any two causes of food spoilage.
- (vi) List four safety methods that should be adopted at home to prevent falls.
- (vii) State the dimensions of adulthood.
- (viii) State any function of F.P.O.
- (ix) List any two important care measures that need to be taken for storing a woollen shawl.
- (x) Metanil yellow causes major health hazards. Enumerate any two such hazards.

PART II

Answer any five questions

Question 2

Meal planning is an art, which develops through inspiration and thought. In this context explain the following:

- (a) The importance of meal planning. [5]
- (b) Factors affecting meal planning. [5]

Question 3

Food preparation requires a sense of discrimination in the blending of flavours as well as of textures, colours and shapes. To attain this objective explain in detail:

- (a) The methods of cooking with their merits and demerits. [5]
- (b) Discuss changes during food preparation. (Colour, texture and flavour). [5]

Question 4

Preservation of food has become an extremely important branch of study. In this context:

- (a) Explain the principles of food preservation. [5]
- (b) The importance of food preservation. [5]

Question 5

Every homemaker needs to take time and make an effort to develop alertness in order to reduce the danger of accidents. In this context explain the following:

- (a) Safety measures that should be observed at home. [5]
- (b) Health hazards due to packaging. [5]

Question 6

The main purpose of consumer education is to ensure a better standard of living for the consumers. In this context explain:

- (a) The rights and responsibilities of a consumer. [5]
- (b) The requisites of a good label for consumer aid. [5]

Question 7

Adolescents need firm and friendly control by parents and adults. In this context explain:

- (a) Causes of delinquency. [5]
- (b) Discuss the role of parents and school teachers in solving adolescent problems. [5]

Question 8

There is a tendency to judge a person by the clothing he/she wears. In this context:

- (a) Give an account of the factors that may affect the selection of clothing. [5]
- (b) Discuss the importance of dressing up for different occasions. [5]