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## ISC Specimen 2014 Home Science Paper 1

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# 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 (20 Marks)

Answer **all** questions.

#### Question 1

Answer briefly each of the following questions:

[10 × 2]

- (i) State *any two* principles of food preparation.
- (ii) Enlist *any two* advantages of baking.
- (iii) Give *any two* examples of preserving food through the bacteriostatic methods.
- (iv) Define the term *Quality*.
- (v) Name *any two* metal contaminants found in food products and drinking water.
- (vi) State *two* advantages of consumer education.
- (vii) Name *two* grease absorbents generally found at home.
- (viii) List the stages of cognitive development during adolescence.
- (ix) What is *hoarding*?
- (x) Define ISI. Name *any one* product with an ISI mark.

## PART II (50 Marks)

Answer any **five** questions.

### Question 2

- (a) *Frying can be done in different ways.* Explain. [5]
- (b) Explain the principle and method of cooking through the solar-cooker. [5]

### Question 3

- (a) *Meals should have a satiety value.* Discuss giving suitable examples. [5]
- (b) Discuss *any five* advantages of meal planning. [5]

### Question 4

- (a) What are the various health hazards resulting from bacterial and fungal contamination on food? [5]
- (b) What information should be provided on the labels of pre-packaged food? [5]

### Question 5

*It is important to be aware of one's rights and responsibilities as a consumer.* In this context, explain:

- (a) *Any five* rights of a consumer. [5]
- (b) *Any five* responsibilities of a consumer. [5]

### Question 6

- (a) Suggest how old people can find ways of making life meaningful and happy themselves. [5]
- (b) List *any five* precautions which should be taken when caring for the elderly. [5]

**Question 7**

- (a) Explain the various physical changes in the body that occur during adolescence. [5]
- (b) Discuss the role of a proper diet in maintaining the physical fitness of an adolescent. [5]

**Question 8**

- (a) Briefly discuss *any five* factors causing food spoilage. [5]
- (b) How does the use of oil and spice prevent spoilage of food? [5]

**Question 9**

Write short notes on *any two* of the following:

- (a) Laundering a silk saree. [5]
- (b) Storage of clothes. [5]
- (c) Dry cleaning agents. [5]