MARKING SCHEME (2024-2025) CLASS X HOME SCIENCE

TIME-3 hours

M.M-70

S.No.	SECTION A (MULTIPLE CHOICE QUESTIONS)	MARKS		
1.	(C)Misleading information	1		
2.	(C)Egocentrism	1		
	OR	OR		
	(B)Can control impulses	1		
3.	(B)Unsafe food			
4.	(A) Colour, smell or feel	1		
5.	(C) Social	1		
6.	(A) Effect of chemical should be tested on a hidden corner of the fabric	1		
7.	(A) Rickshaw puller	1		
	OR	OR		
	(A) Computer operator	1		
8.	(A) Work surfaces, floors and walls should be absorbent	1		
9.	(C) Not harmful to the environment	1		
10.	(C) Saves energy	1		
11.	(A) a-ii ,b-iv, c-i, d-iii	1		
12.	(C) a-iii, b-i, c-iv, d-ii	1		
13.	(B) (ii) and (iii)	1		
14.	(D) (ii) and (iv)	1		
	SECTION B (CASE STUDY BASED QUESTIONS)			
15.	(B) Conscious effort of controlling the time spent on specific activities	1		
16.	(A) (iii), (iv), (i), (ii)	1		
17.	(C) A is true but R is false.	1		
18.	(B) Both A and R are true but R is not the correct explanation of A.	1		
	SECTION C (SHORT ANSWER QUESTION)			
19.	Four areas to be cleaned to maintain hygiene in kitchen-	½X4=2		
	1.Kitchen surface/slab			
	2.Gas stove			
	3.Kitchen sink/drain pipe			
	4.Kitchen wall and floor			
	5. Kitchen exhaust fan			
	6.Kitchen storage space/cupboards			

	Any other, Any four	OR
	OR	½X4=2
	Four ways by which pests can be prevented from the kitchen-	
	1.Spray pesticides periodically in the kitchen	
	2. Drains should have cockroach traps	
	3. Windows and doors of kitchen should be fitted with wire mesh	
	4. Dispose of garbage regularly and keep bins tightly covered	
	5. Seal cracks and gaps around doors, windows and pipes	
	Any other, Any four	
20.	Two examples to show "Play influences social and emotional	1X2=2
	development"-	
	Child learns to-	
	1.share toy/s	
	2.play in group	
	3.wait for his/her turn	
	4.control emotions	
	5.cooperate with his/her friend/s	
	Any other, Any two	
21.	Four precautions to be taken while storing woolen clothes –	½X4=2
	1.Before storing wash / dry clean it	
	2.Place should be dry, airtight and clean	
	3.Hung woolen coat on rust proof hangers	
	4.Newspaper of cupboard /almirah /storage space should be changed occasionally	
	5.Keep naphthalene balls /camphor/dried neem leaves	
	Any other, Any four	
	OR	OR
	Four possible reasons of holes in silk clothes-	½X4=2
	1.Not washed / drycleaned before storing	
	2.Folded immediately after being worn	
	3.Any insect repellant was not kept	
	4.Storage space/ cupboard/almirah was not dry and dirty	
	5.It was not protected from light	
	Any other, Any four	

22.	Two characteristics of Balanced Diet-	1X2=2
	1.It contains all food groups.	
	2.It fulfils the need of various nutrients of an individual.	
	3.It has a provision for extra nutrients which can be reserved to withstand	
	short periods of low dietary intake.	
	Any other, Any two	
23.	Four major problems faced by consumers regarding quality of products-	½X4=2
	1.Adulteration of food to earn profit	
	2.Inferior fabric are sold as pure fabric	
	3.Selling expired or duplicate medicines	
	4.Fabric shrinks	
	5.Colour of fabric bleeds	
	Any other, Any four	
24.	Role of stiffening agents in finishing of clothes-	1X2=2
	1.Give crispness/smoothness	1
	2. Add shine	
	3. Clothes do not get dirty easily	
	4.Increase the life	
	Any one	
	One stiffening agent suitable for cotton clothes -	1
	Starch/ Rice water/Readymade starch	
	Any other, Any one stiffening agent	
25.	Two examples to show meal planning helps to save time and energy-	1X2=2
	1.By doing pre-preparations	
	2. Dovetailing cooking activities	
	3.Buying required ingredients together	
	4.Collecting required ingredients near the gas	
	Any other, Any two	
26.	Three motor abilities of 6-year-old child-	1X3=3
	1.Runs with speed/Skips	
	2.Rides bicycle with training wheels	
	3. Pours liquid in containers	
	4.Ties lace	
	5.Dances / Swims	
	Any other, Any three	

27.	Breakfast menu- Puri, Pota	ato curry and Curd	1.5+1.5=3		
	Three food groups and on	e nutrient provided by them in this menu-			
			1/2X3=1.5		
	Food Groups	Nutrients	(Food		
	Cereals, grains and	Carbohydrates,	groups) ½X3=1.5		
	products	Proteins, Vitamin B1,	(Nutrients)		
		Vitamin B2, Folic Acid,	(,		
		Iron, Fiber			
	Milk, Egg and Meat	Proteins, Calcium,			
	products	Vitamin A			
	Fruits and Vegetables	Vitamins and Minerals			
	Fats and Sugars	Carbohydrates, Fats,			
		Essential fatty acids			
	Any three food groups wit	th any one nutrient for each			
		OR	OR		
	Three tips to use different	food groups while planning balanced meals-	1X3=3		
			1/13-5		
	1.Select one food from each of the food groups				
	2.Consider the principles of meal planning				
	3.Seasonal fruits and veget				
	4.Choose whole grains inst				
	-	_			
	5.Include small amounts of	-			
	\mathbf{h} k \mathbf{h} h	ices in mind			
	6.Keep individual preferen				
	Any other, Any three	al while making time plan			
28.	Any other, Any three	ed while making time plan-	½X6=3		
28.	Any other, Any three Six factors to be considere	- .	½X6=3		
28.	Any other, Any three	с . ;	½X6=3		
28.	Any other, Any three Six factors to be considered 1.Dovetailing the activities 2.Consider fixed timing and 3.Demands (Stage) of the f	d flexible activities family	½X6=3		
28.	Any other, Any three Six factors to be considered 1.Dovetailing the activities 2.Consider fixed timing and 3.Demands (Stage) of the f 4.Reasonable estimate of t	d flexible activities family time for performing each activity	½X6=3		
28.	Any other, Any three Six factors to be considered 1.Dovetailing the activities 2.Consider fixed timing and 3.Demands (Stage) of the f 4.Reasonable estimate of t 5.Follow proper sequence	d flexible activities family time for performing each activity of activities	½X6=3		
28.	Any other, Any three Six factors to be considered 1.Dovetailing the activities 2.Consider fixed timing and 3.Demands (Stage) of the f 4.Reasonable estimate of t 5.Follow proper sequence 6.Use labour saving device	d flexible activities family time for performing each activity of activities	½X6=3		
28.	Any other, Any three Six factors to be considered 1.Dovetailing the activities 2.Consider fixed timing and 3.Demands (Stage) of the f 4.Reasonable estimate of t 5.Follow proper sequence	d flexible activities family time for performing each activity of activities	½X6=3		
28.	Any other, Any three Six factors to be considered 1.Dovetailing the activities 2.Consider fixed timing and 3.Demands (Stage) of the f 4.Reasonable estimate of t 5.Follow proper sequence 6.Use labour saving device	d flexible activities family time for performing each activity of activities	1⁄2X6=3		
28.	Any other, Any three Six factors to be considered 1.Dovetailing the activities 2.Consider fixed timing and 3.Demands (Stage) of the f 4.Reasonable estimate of t 5.Follow proper sequence 6.Use labour saving device 7.Check schedule of other	d flexible activities family time for performing each activity of activities	½X6=3		
28.	Any other, Any three Six factors to be considered 1.Dovetailing the activities 2.Consider fixed timing and 3.Demands (Stage) of the f 4.Reasonable estimate of t 5.Follow proper sequence 6.Use labour saving device 7.Check schedule of other	d flexible activities family time for performing each activity of activities	1⁄2X6=3		
28.	Any other, Any three Six factors to be considered 1.Dovetailing the activities 2.Consider fixed timing and 3.Demands (Stage) of the f 4.Reasonable estimate of t 5.Follow proper sequence 6.Use labour saving device 7.Check schedule of other	d flexible activities family time for performing each activity of activities	½X6=3		

2	9. Standard mark to ensure good product-	1+2=3	T
	FSSAI	1	
	Four functions of FSSAI-	½X4=2	
	1.Specifies standards and guidelines for food articles	, _,	
	2.Issues license to food service operators		
	3.Registers small vendors/hawkers		
	4. Gives guidelines to other bodies for certification		
	5.Specifies food labelling		
	6. Provides training to food operators		
	Any other, Any four		
	OR	OR	
	Six ways vendor must have cheated related to faulty measures-	½X6=3	
	1.Use of hollow bottom		
	2.Keeping magnet under pan		
	3. Pointers of weighing balance are missing		
	4.Using irregular weights		
	5. Iron rings are hung on one side of weighing machine		
	6.Weighing balance don't remain horizontal		
	Any other, Any six		
	SECTION D (LONG ANSWER QUESTIONS)		
3	0. (a) Four hygienic practices to be followed during storage of food in the	2+2=4	
	refrigerator –	½X4=2	
	1.Perishable foods should be stored in refrigerator within 2 hours of purchase		
	2.Refrigerator should be set at right temperature (1°C to 4 °C) and its		
	door should be closed		
	3.All foods should be covered with tight fitting lids to prevent		
	cross-contamination		
	4.Once a food can is opened, its content should be transferred to a glass		
	jar to prevent any reaction		
	5.Raw and cooked food should be stored separately		
	6.First in first out (FIFO)should be followed		
	Any other, Any four		
	(b) Four features of kitchen dustbin-	½X4=2	
	Dustbin should be:		
	1. lined with either newspaper or biodegradable polybags		

	2.covered	
	3.emptied daily	
	4.dry	
	5.not overflowing	
	6.of different colour to segregate the waste.	
	Any other, Any four	
31.	Two examples for each to show climate and occasion affect meal	2+2=4
	planning-	1X2=2
	1.Climate-	
	For Example-	
	i) In warm weather light, cool refreshing meals are preferred	
	ii) In cold weather hot, spicy and energy giving food are preferred	1X2=2
	2.Occassion- Specific dishes are prepared on special occasions.	
	For Example-	
	i) Gujiyas are prepared on Holi	
	ii) Ghewar is associated with Teej	
	Any other, Any two examples for each	
32.	(a) Four possible reasons -	2+2=4
	1.Working in wrong posture	1⁄2X4=2
	2.Long duration of physical work	
	3.Uncomfortable working conditions	
	4.Monotonous and boring work	
	5.Lack of appreciation	
	Any other, Any four	
	(b) Four suggestions to overcome this problem-	½X4=2
	1.Avoid doing unnecessary work	
	2.Improve the sequence of doing work	
	3.Dovetailing the activities	
	4.Improve Posture	
	5.Use correct height and width of work surface	
	6.Conducive workplace	
	7. Use readymade products	
	Any other, Any four	
	OR	

	(a) Type of fatigue-				2+2=4
	Psychological / Boredom /	Frustration fatigu	е		1
	One reason for this type o	of fatigue-			1
	1. Monotonous and boring	work			
	2.Lack of goal and motivat	ion			
	3.Uncomfortable working	place			
	4.Lack of appreciation				
	Any other, Any one reaso	n			
	(b)Four ways of reducing t	this fatigue-			1/1/4 0
	1.Make the work more into	eresting			½X4=2
	2.Have proper work place				
	3.Use proper equipment				
	4.Use labour saving device	2S			
	5.Work in proper posture/	sequence			
	Any other, Any four				
33.	(a) Two cognitive features observed in adolescents-				2+2=4
	1.Abstract thinking				
	2.Propositional thought/Lo	ogical thinking			
	3.Hypothetical deductive r	easoning			
	4.Systematic thinking				
	Any other, Any two				
	(b) Comparison of two dif	ferent physical fea	atures observed	l in	1X2=2
	adolescent boy and girl-		1		
	PHYSICAL FEATURES	GIRLS	BOYS		
	HAIR GROWTH	Growth of	Growth of		
		hair on	hair on face		
		underarms	underarms,		
		and pubic	body/chest		
		area	and pubic		
			area		
	VOICE	Voice become shrill	Voice cracks and becomes		
			harsh		

	HIPS	Rounded and	Lean hips			
		curvy hips				
	BREAST/MUSCLES	Development	Development			
		of breasts	of muscles			
	REPRODUCTIVE ORGANS	Growth of	Growth of			
		female sex	male sex			
		organs and	organs and			
		menarche	spermarche			
	Any other, Any two different	t physical featu	res			
34.	(a)Four ways to incorporate	variety in the n	neals-		2+3=5	
	By using different:				½X4=2	
	1.methods of cooking					
	2.spices and condiments					
	3.food groups					
	4.colour of food					
	5.texture of food					
	Any other, Any four					
					1X3=3	
	(b)Three points to be conside	ered while plan	ning menu for	adolescents-		
	It should:					
	1.include all food groups					
	2.be rich in calories, protein,	iron and calciur	n			
	3.be easy to eat					
	4.have variety					
	5.give feeling of fullness(sation	ety)				
	Any other, Any three					
35.	(a)Adulterant-				1+2+2=5	
	Metanil Yellow				1	
	(b)Two health hazards of co	nsuming metan	il yellow-		1X2=2	
	1.Cancer					
	2.Anemia					
	3.Mental Retardation					
	4.Abnormalities in skin, eyes,	, lung and bone:	5			
	Any other Any two					
	Any other, Any two					
1						

themselves from buying adulterated foods-	½X4=2
1.Buy products of reputed brand	
2.Buy from reputed shop	
3.Check for standardized mark	
4.Buy only packed and sealed food	
5.Read the label carefully	
Any other, Any four	
OR	
(a) Adulterant-	OR
Argemone oil	1+2+2=5
	1
(b)Two health hazards of consuming this oil-	
1.Lathyrism/Paralysis	1X2=2
2.Dropsy	
3.Pain in lower limbs	
4.Stiffening of knee and ankle joints	
5.Pain of knee and ankle joints	
6.Oedema/Swelling	
Any other, Any two	
(c) Four measures to be adopted while buying good quality cooking oil-	
1.Buy oil of reputed brand	½X4=2
2.Buy oil from reputed shop	/2/(1 2
3.Check for standardized mark on oil	
4.Buy only packed and sealed bottle / packet of oil	
5.Read the label carefully on the bottle / packet of oil	