


**CLASS XII
HOME SCIENCE THEORY (064)
ANSWER KEY- 2 (2020-2021)**

S. No.		MARKS
1	c) Shape OR d) Dyeing at fabric stage	1 OR 1
2	d) Both a) and b)	1
3	a) Iron	1
4	a) Floor supervisor OR c) Food and Beverages	1 OR 1
5	b) Silk Mark Organisation Of India	1
6	d) A i, B iii, C iv, D ii	1
7	a) 1,3,4,2	1
8	c) Red Ribbon Express	1
9	ECCE (Early Childhood Care and Education) OR Crèche	1 OR 1
10	Juvenile/Children	1
11	Value OR Achromatic Neutral Colour Scheme/Harmony	1 OR 1
12		1
13	1.Harmony by shape 2.Harmony by texture	$\frac{1}{2} + \frac{1}{2} = 1$

14	<p>High Blood Pressure</p> <p align="center">OR</p> <ul style="list-style-type: none"> • Dietitian with healthclubs • Dietitian in hospitals • Freelance dietition • Entrepreneurs in development and supply of speciality foods for specific health purposes (Any other, any two) 	<p>1</p> <p>OR $\frac{1}{2} + \frac{1}{2} = 1$</p>
15	d) 2019	1
16	c) Right to Safety	1
17	a) Labels	1
18	a) Gold and silver jewellery have Hallmark	1
19	b) Couturier	1
20	<p>b) Powerlooms</p> <p align="center">OR</p> <p>a) 1859</p>	<p>1</p> <p>OR 1</p>
21	<p>a) Department store</p> <p align="center">OR</p> <p>b) Sales and Promotion Division</p>	<p>1</p> <p>OR 1</p>
22	<p>Modified diets are those that are adjusted to meet the medical needs of a patient, which may involve one or more of the following:</p> <p>(1) change in consistency and/or texture (e.g., fluid and soft diets),</p> <p>(2) an increase or decrease in the energy (Calorie) intake,</p> <p>(3) include greater or lesser amounts of one or more nutrients and</p> <p>(4) change in the number of meals, or modification in intervals of feeding and/or amount of food given or special plan for patients when route of feeding is altered.</p> <p>(Any Two)</p>	$1 + \frac{1}{2} + \frac{1}{2} = 2$

	<p style="text-align: center;">OR</p> <p>Nutrition plays a major role in management and treatment of disease, and for some it complements the medical treatment. Nutritional status and support, prior to and after illness, play an important role in prognosis, recovery and even duration of hospitalisation.(any other)</p>	<p>OR 2</p>
23	<p>VAD- Vitamin A deficiency Vitamin A is necessary for maintenance of healthy epithelium, normal vision, growth and immunity. Two deficiencies of vitamin A are: 1)Reduced Immunity 2)Night blindness/Childhood blindness. (any other)</p>	<p>1+¹/₂+¹/₂ =2</p>
24	<p>Career avenues in food processing and technology</p> <ol style="list-style-type: none">1. Production Managers2. Project Implementation3. Marketing and Sales Personnel4. Sensory Evaluation5. Quality Assurance6. Research and Development, Product Development7. Project Financing8. Project Appraisal9. Teaching and Research10. Entrepreneurship Development11. Consultancy12. Technical Marketing of products <p>(Any other, any four)</p> <p style="text-align: center;">OR</p> <p>Factors that lead to food deterioration or spoilage:</p> <ol style="list-style-type: none">1. Pests, infestation by insects,2. Inappropriate temperatures used for processing and/or storage,3. Excessive exposure to light and other radiations,	<p>¹/₂x4=2</p> <p>OR ¹/₂x4=2</p>

	<p>4. Oxygen, 5. Moisture. 6. Micro organisms 7. Chemicals such as pesticides. 8. Degradation by naturally present enzymes 9. Physical and chemical changes in certain constituents of food from plant and animal sources occur soon after harvesting or slaughtering, altering the food quality. (Any other, any four)</p>	
25	<p>Market can be segmented in the following ways:</p> <ol style="list-style-type: none">1. Demographic Segmentation2. Geographic Segmentation3. Psychographic Segmentation4. Behavioural Segmentation	$\frac{1}{2} \times 4 = 2$
26	<p>The essential competencies required to work in this industry are:</p> <ul style="list-style-type: none">• The staff needs to be well groomed, have good hygiene, orderliness, good manners and etiquettes besides a smiling face.• The front office staff should have a cheerful attitude, self- discipline, courtesy, physical fitness and good communication skills along with self-confidence and multiple language skills.• A clean and neatly pressed uniform, minimum accessories and well-groomed hair. Nails should be clean and properly manicured.• The front office staff must be seen at their best at all times as these projects a good image not only of themselves but also of the establishments. (Any other, any four)	$\frac{1}{2} \times 4 = 2$

27	<p>Early Childhood Care and Education (ECCE) is a branch of the education theory related to education of children from birth to eight years of age.</p> <p>The skills required to work in this field are:</p> <ol style="list-style-type: none">1. An interest in children and their development.2. Knowledge about the needs and abilities of young children.3. Capacity and motivation to interact with children.4. Skills for creative and interesting activities with children in all areas of development.5. Enthusiasm for activities like story-telling, exploration, nature and social interaction.6. Desire and interest in answering children's questions.7. Capacity to understand individual differences.8. Be energetic and prepared for physical activity for considerably long period of time. <p>(Any other, any two)</p>	$1 + \frac{1}{2} + \frac{1}{2} = 2$
28	<p>Classification of foods on the basis of their shelf life:</p> <ol style="list-style-type: none">1. Perishable foods -are foods that spoil quickly within one or two days e.g., milk, curds, fish and meat.2. Semi perishable foods- can last for 1-2 weeks. Examples are fruits and vegetables. Root crops like onions and potatoes last for 2-4 weeks.3. Non-perishable foods- are those foods that generally last for one year e.g., grains like rice, wheat, pulses and dals, oilseeds.	$1 \times 3 = 3$

	<ul style="list-style-type: none">5. Sensory evaluation and acceptability.6. Industrial practices, systems control, distribution channels, consumer purchase patterns.7. Food packaging and labeling.8. Use of information technology to support product design.9. Carry out sensory evaluation.10. Skills in food preparation and cooking.11. Ability to design, analyse, follow and adapt recipes. <p>(Any other , any four)</p>	
31	<p>As the principal of a nursery school the following points would be briefed to the supporting teacher, The educational and care arrangements for children must follow these principles:</p> <ul style="list-style-type: none">1. Play as the basis for learning2. Art as the basis of education3. Recognition of the special features of children's thinking4. Mix of formal and informal interactions5. Developmentally appropriate practices, flexibility and plurality <p>(Any other, any four)</p> <p>The role of teacher/ caregiver-</p> <ul style="list-style-type: none">1. Blend of textual and cultural sources2. Use of local materials, arts and knowledge3. Health, well-being and healthy habits.4. Primacy of experience rather than expertise (i.e., experiential learning is emphasized) Experience of familiarity and challenge in everyday routines <p>(Any other, any four)</p>	2+2=4

32	<p>1. Integrated Child Development Services (ICDS)</p> <ul style="list-style-type: none">• It is the world's largest early childhood programme which aims to meet the health, nutrition, stimulation and early learning / education needs of children below six years of age in an integrated manner so as to foster their development.• The programme offers health, nutrition and hygiene education to mothers, non-formal pre-school education to children aged three to six, supplementary feeding for all children below six years and pregnant and nursing mothers, growth monitoring and basic healthcare services such as immunisation and vitamin A supplements. <p>The programme today covers over 41 million children. These services are delivered in an integrated manner at the childcare centre named 'anganwadi'.</p> <p>2) SOS Children's Villages:</p> <ul style="list-style-type: none">• This is an independent, non-governmental social organisation which has pioneered a family approach to the long term care of orphaned and abandoned children.• SOS villages have the vision of providing family-based, long-term care to children who can no longer grow up with their biological families.• In each SOS home there is a 'mother' who looks after 10-15 children. This unit lives like a family and the children experience relationships and love once again, which helps children to recover from traumatic experiences. They grow up in a stable family environment, and are supported individually until they become independent young adults.	2+2=4
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	<ul style="list-style-type: none">• The SOS families live together, forming a supportive ‘village’ environment.• They are integrated with the local community and contribute to the social life <p>3) Children’s Homes run by the Government for children from 3-18 years who are in state custody for various reasons.</p> <p>There are three kinds of homes for children:</p> <ol style="list-style-type: none">a) Observation Homesb) Special Homesc) Juvenile /Children’s Homes <p>(Details of ANY TWO programme)</p>	
33	<p>The principle of all washing machines is to keep the fabric in movement in the washing solution to carry away the dirt.</p> <ol style="list-style-type: none">i. Agitation – This is used in top loading machines. The agitator has blades which may rotate (movement in one direction) or oscillate (alternate movement in two directions) which cause the creation of a current in the tub, forcing water into the fabric.ii. Pulsation – This is also used in top loading machines. The movement is caused by a vertical pulsator, which has very rapid movements vertically.iii. Tumbling – This is used in front loading machines. Washing takes place in a horizontally placed cylinder which is perforated and which revolves in a partially filled tub. With each revolution the clothes are carried to the top and then dropped in the wash water.	1+3=4
34	<p>Sumit is suffering from diarrhoea, fever and abdominal cramps, he is suffering from food borne infection, Salmonella infection.</p> <p>This infection can spread through-</p> <ol style="list-style-type: none">1) Ingestion of live pathogenic organisms which multiply in the body and cause disease.	1+2+2=5

2) Raw milk and eggs are also sources.

Contamination: It is the presence of harmful, or objectionable foreign substances in food such as chemicals, micro-organisms, dilutants before/during or after processing or storage.

Adulteration: It is intentional or accidental addition of impure or cheap or unnecessary ingredient(s), to cheat, cheapen or falsify a preparation, that will alter the properties and composition and diminish the quality of the food

OR

Hazard Analysis Critical Control Point (HACCP)

- 1) HACCP is a means of providing assurance about safety of food.
- 2) HACCP is an approach to food manufacture and storage in which raw materials and each individual step in a specific process are considered in detail and evaluated for its potential to contribute to the development of pathogenic micro-organisms or other food hazards.

HACCP should be implemented:

1. It is a preventive approach to ensure food safety.

OR

2+3=5

	<p>2. End product inspection and testing, although important, is time consuming, expensive and detects the problems only after they occur. In contrast, HACCP enables us to detect hazards at any stage of processing or manufacture in order to ensure a good quality end product, by taking appropriate action at the stage where the problem occurs.</p> <p>3. It enables producers, processors, distributors and exporters to utilise resources efficiently and in a cost effective manner for assuring food safety.</p> <p>4. FSSA, 2006 places primary responsibility for safe food with producers and suppliers through HACCP, GMP, GHP. This is important for consumer protection and international food trade.</p> <p>5. It assures consistently good quality products. (Any Three)</p>	
35	<p>Fashion Merchandiser is a person who facilitates conversion of inspiration into design, uses technology to conceptualise and address the planning, production, promotion and distribution of products in the fashion industry, to meet the needs and demands of a consumer.</p> <p>Role of a fashion merchandiser in fashion industry:</p> <ul style="list-style-type: none">• In manufacturing, a fashion merchandiser makes significant input on the types of fabrics used to make a piece of clothing. Having a strong historical and socio-cultural understanding of the fabrics	1+4=5

helps change a designer's vision into reality. By applying the knowledge about fabric and clothing construction, a fashion merchandiser takes a designer's piece and finds the best way to manufacture the item, at the same time taking things like price and target market into consideration.

- Buying becomes part of fashion merchandising when a merchandiser buys fashion items to be presented in a store. A fashion merchandiser must be aware of the target market for the fashion item and also be very well-versed in fashion trend analysis and forecasting. This allows for more accurate ordering. A fashion merchandiser working with a designer will once again offer expertise to the designer on textiles and fabrics.
- In the event that a fashion merchandiser is working for the designer, promoting the designer's product to stores that may want to buy large quantities is a number one priority role. Not only is the fashion merchandiser required to have a creative mind and strong visual merchandising skills, production skills must be sharp as well. Fashion merchandising promotes a designer's items through the use of fashion shows where creations and visual effects are exaggerated to capture the attention of potential buyers. Additionally, fashion merchandisers seek out the target market for a designer's clothing, such as children's clothing stores etc.
- The final component of fashion merchandising is selling. A fashion merchandiser who works with a designer is responsible for selling fashion items to stores, which then sell to consumers. Again the merchandiser must have an idea about forecasting and market trends to give recommendations regarding production of the item. Creativity is important because a merchandiser must offer suggestions on how to display the items within the store. When a fashion merchandiser works for a retail store, responsibilities include buying and presenting fashion items within the store.

36	<p>Ergonomics is “Adjustment of human and Machine. It involves application of human biological sciences combined with engineering science to achieve optimum mutual adjustment of human work, with the benefit being measured in terms of human efficiency and well-being. Tools, machines and workstations are designed to fit the work so that stress and problems reduce stress and health problems.</p> <p>Benefits of ergonomics:</p> <ol style="list-style-type: none">1. Reduces risk of injury and accidents2. Increases productivity3. Reduces mistakes and need to do the work again4. Increases efficiency5. Decreases absenteeism due to ill health / accidents / stress6. Improves morale of workers. (Any other any two <p>Pillars of Ergonomics:</p> <ol style="list-style-type: none">1) Anthropometry (body size and measurements)2) Biomechanics (musculoskeletal activities and forces exerted)3) Physiology4) Industrial psychology	1+2+2=5
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