

Home Science (Code No. 064)
Class - IX (2017-18)

Course Structure: Theory & Practical

Theory : 75 Marks

Time: 3 Hrs.

Practical : 25 Marks

No.	Units	Marks	No. of Pd.
1	Concept and scope of Home Science Education and recent trends	03	05
2	Human growth & Development - I	10	25
3	Family and Values	08	20
4	Food, Nutrition and Health	17	45
5	Fiber and Fabric	15	34
6	Resource Management	15	34
7	Measures of Safety and Management of Emergencies	07	17
	Total	75	180
	Practical	25	40
	Grand Total	100	220

Unit I : Concept and scope of Home Science Education and recent trends **05 Pd**

- a) Concept of Home science
- b) Fields of Home Science
- c) Relevance of study of Home Science and career options
- d) Recent trends

Unit II : Human Growth & Development - I **25 Pd**

- a) Concept of growth and development
- b) Principles of growth and development
- c) Factors affecting growth and development (environmental and heredity)
- d) Age specific milestones (Birth to adolescence)

Unit III : Family and Values **20 Pd**

- a) Concept and types of family
- b) Role of family in Holistic development of an individual (Physical, Social, Psychological and spiritual)
- c) Ethical and value based society (need for happy family, respect and care for each member of family, Dignity of labour, work distribution within the family)
- d) Importance of Girl Child.

- e) Influence of various factors on a family : Globalisation, urbanisation, migration, technology and media.

Unit IV : Food, Nutrition and Health **45 Pd**

- a) Definition of food, nutrition, nutrient, Health and nutritional status.
b) Food and its functions (Physiological, social and psychological)
c) Nutrients : sources and functions
d) Relationship of food, health and diseases
e) Malnutrition : concepts and components (over nutrition and under nutrition)
f) Concept of Balanced Diet
g) Methods of cooking and processing
- Cooking methods : Dry methods, moist methods, combination methods
 - Processing methods : Germination, Fermentation, Mutual supplementation / Combination
 - Conservation of nutrients while cooking and processing

Unit V : Fibre and Fabric **34 Pd**

- a) Definition of Fiber and Yarn
b) Classification of fiber on the basis of origin and length
c) Characteristics of fibers : feel, appearance, colour fastness, length, strength, absorbency, shrinkage, elasticity, effect of heat and sunlight.
d) Methods of construction of fabric - brief description of weaving, knitting and felting.
e) Selection of fabric : Factors affecting selection of fabric (age, purpose, occupation, fashion, figure, climate, comfort and cost).

Unit VI : Resource Management **34 Pd**

- a) Resources : Definition and characteristics
b) Types of resources (Human : Time, Energy, Knowledge and attitude
Non-Human : Money, materialistic goods and community resources)
c) Waste Management - Need to refuse, reduce, reuse, repair and recycle waste.
d) Proper disposal of kitchen waste (Biodegradable : Composting, Vermicomposting, biogas and bagass. Non Biodegradable : Inceneration, Land fills and recycle)

Unit VII : Measures of Safety and Management of Emergencies **17 Pd**

- a) Accident prone / Unsafe Zones at home
b) Need of safety at home
c) Measures of safety against burns, electric shocks, cuts, fractures, bites, poisoning
d) First Aid : Concept and Importance

Practicals

40 Periods

25 Marks

[Distribution of Marks : 3 Marks per unit (Unit No. 2 - 7)]

- 1) Observation of motor skills in three year old child.
- 2) Behavioural changes in an adolescent through observation method among peer group.
- 3) Role of family members : collage / chart etc.
- 4) Design educational games specific to functions / sources of nutrients.
- 5) Identification and use of kitchen tools and appliances : at least any five e.g. refrigerator, cooking gas, mixer-grinder, microwave, smokeless chulas, pressure cooker etc.
- 6) Weights and measures : Equivalents / conversions of Ounce, gram, cup, teaspoon, tablespoon, how to use a kitchen weighing scale.
- 7) Identification of fruits, vegetables, spices, oils, sugars, cereals, and lentils.
- 8) Food processing method demonstration : Germination and Fermentation.
- 9) Collection and Identification of fabrics, physical and burning tests.
- 10) Take a case study of a house for disposal of kitchen waste and encourage segregation of biodegradable and non biodegradable waste, through creating slogans / posters etc.
- 11) Prepare a first aid kit and practice giving first aid for burns, cuts, bites, fractures, electric shocks. (group activity)
- 12) File work 4 Marks
- 13) Viva Voce 3 Marks

Home Science (Code No. 064)
Class - IX & X (2017-18)
Design of the Question Paper

The weightage of the distribution of marks over different dimensions of the question paper for classes IX & X shall be as follows :

Time: 3 Hrs.

Theory : 75 Marks

Practical : 25 Marks

A. Weightage of Content-Unit-Class : IX (2017-18)

No.	Units	Marks
1	Concept and scope of Home Science Education and recent trends	03
2	Human growth & Development - I	10
3	Family and Values	08
4	Food, Nutrition and Health	17
5	Fiber and Fabric	15
6	Resource Management	15
7	Measures of Safety and Management of Emergencies	07
	Total	75
	Practical	25
	Grand Total	100

B. Weightage of Content-Unit-Class : X (2017-18)

Time: 3 Hrs.

Theory : 75 Marks

Practical : 25 Marks

No.	Units	Marks
1	Human Growth & Development - II	13
2	Management of Resources	13
3	Food and Personal Hygiene	08
4	Meal Planning	15
5	Food Safety and Consumer Education	13
6	Care and Maintenance of Fabrics and Apparel	13
	Total	75
	Practical	25
	Grand Total	100

HOME SCIENCE (CODE NO. 064)
QUESTION PAPER DESIGN
CLASS-IX (2017-18), CLASS-X (2017-18)

S. No.	Typology of Questions	Learning Outcomes & Testing Skills	Very Short Answer (1 Mark)	Short Answer-I (2 Marks)	Short Answer-II (4 Marks)	Case Study and Picture based (3 marks)	Long Answer (LA) (5 marks)	Marks	%
1.	Remembering (Knowledge based Simple recall questions, to know specific facts, terms concepts, principles, or theories, Identify, define, or recite, information)	Reasoning Analytical skills Critical Thinking	3	1	1	-	-	09	12
2.	Understanding (Comprehension - to be familiar with meaning and to understand conceptually, interpret, compare, contrast, explain, paraphrase information)		1	1	1	-	1	12	16
3.	Application (Use abstract information in concrete situation, to apply knowledge to new situations. Use given content to interpret a situation, provide an example, or solve a problem.		1	2	2	-	1	18	24
4.	Higher Order Thinking Skills (Analysis & Synthesis - Classify, compare, contrast, or differentiate between different pieces of information, Organize and/or integrate unique pieces of information from a variety of sources)		1	2	2	-	1	18	24

5.	Creating, Evaluation and Multi- Creating, Evaluation and Multi-Disciplinary-(Generating new ideas, product or ways of viewing things Appraise, judge, and/ or justify the value or worth of a decision or outcome, or to predict outcomes based on values)		1	1	1	2	1	18	24
	Total Estimated Time		1(7) = 7	2(7) = 14	4(7) = 28	3(2) = 6	5(4) = 20	75	100

Note: No Chapter wise weightage, care should be taken to cover all chapters.