

BUDHA DAL PUBLIC SCHOOL, PATIALA
Second Term Examination (27 November 2024)

Class XII (Humanities)
Subject – Home Science
(Set - B)

Time: 3hrs.

M.M. 70

Note: All questions are compulsory.

Section - A

- Q1.** What is the main principle of washing clothes, in a machine? (1)
a) To keep the cloth in a movement in washing solution
b) Filling of water in the machine
c) Setting the control of the machine
d) To put a good detergent in the machine for removing dirt
- Q2.** Which department is responsible for visual merchandising? (1)
a) Merchandising division
b) Sale and promotion division
c) Operational division
d) Personnel and branch store
- Q3.** Given below are two statements labelled as Assertion (A) and Reason (R) (1)
Assertion (A) : Diseases like obesity, high blood pressure, heart disease, diabetes, cancer, arthritis are increasing rapidly.
Reason (R) : India is bearing the “double burden of malnutrition” that is both under nutrition and over nutrition are found here.
a) Both A and R are true and R is the correct explanation
b) Both A and R are true but R is not the correct explanation of A
c) A is true but R is false
d) A is false but R is true
- Q4.** Spinning at speed greater than 300 rpm generate which force in washing machines? (1)
a) Centrifugal force b) Gravitational force c) Regional force d) Magnetic force
- Q5.** Diets that are adjusted to meet the medical needs of a patient are called (1)
a) Regular diets b) Medicinal diets c) Modified diets d) Therapeutic diets
- Q6.** The retail shops that have the same brand and central management are called: (1)
a) Business impact b) Departmental stores c) Chain stores d) Small single unit store
- Q7.** Who said “The problem of malnutrition is a matter of national shame I appeal to the nation to resolve and work hard to eradicate malnutrition in 5 years.” (1)
a) Narendra Modi b) Mahatma Gandhi c) Dr. Manmohan Singh d) Mother Teresa
- Q8.** Which of the following is not a stimulating colour? (1)
a) Red b) Yellow c) Orange d) Purple
- Q9.** Which process was developed by Louis Pasteur to prevent milk from becoming sour? (1)
a) Dehydration b) Food processing c) Pasteurization d) Cooling
- Q10.** What is the optimum speed of spinning for washing clothes (1)
a) 300-350 rpm b) 500-530 rpm c) 900-100 rpm d) 600-620 rpm
- Q11.** Salmonella exists in the intestinal tract of animals, raw milk and eggs but it can be destroyed by (1)
a) Heating b) Cooling c) Refrigeration d) Deep freezing
- Q12.** Which of the following lines given an illusion of height? (1)
a) Oblique lines b) Horizontal lines c) Curved lines d) Vertical lines

- Q13.** Given below are two statements labelled as Assertion (A) and Reason (R) (1)
- Assertion (A) :** Demographic segmentation is done on the basis of population, age, gender, education and income of people.
- Reason (R) :** This helps in improving the product and making it unique in the market.
- a) Both A and R are true and R is the correct explanation
 - b) Both A and R are true but R is not the correct explanation of A
 - c) A is true but R is false
 - d) A is false but R is true

Case Study Based Questions:

Many food processing operations are designed to extend the shelf life of the food products. The concepts associated with food processing are reducing/ eliminating microbial activity and other factors that influence food spoilage. The principle micro organisms that cause food spoilage are bacteria, fungi, yeasts and moulds. They grow typically very rapidly under congenial conditions. Factors influencing microbial growth and nutrient availability moisture, pH Oxygen levels and the presence or absence of inhibiting substances e.g. antibiotics. The activity of enzymes inherently present in food also depends on pH and temperature. Oxidative enzymes in fresh fruits and vegetables continue to use oxygen to metabolise, reducing the shelf life of fruits and vegetables.

- Q14.** Which temperature range is known as Danger Zone in which bacteria grows? (1)
- a) 0 to 50° C b) 4 to 60° C c) 2 to 50° C d) 5 to 60° C
- Q15.** Which are the high risk food preferred by bacteria? (1)
- a) Protein rich b) Fat rich c) Mineral rich d) Carbohydrate rich
- Q16.** Which of the following is not a food processing method to prevent food spoilage? (1)
- a) Application of heat b) Application of water c) Removal of water d) Reduction of pH
- Q17.** Which among the following is an example of semi perishable food? (1)
- a) Curd b) Tomato c) Onion d) Rice
- Q18.** Which among the following is an example of Non-Perishable food? (1)
- a) Potato b) Wheat c) Milk d) Peas

Section – B

- Q19.** Compare two advantages and disadvantages of food/ diet based approach used to combat public nutrition problems.
- Q20.** Enumerate any four primary requirements when preparing for a career in a field of care and maintenance of fabrics.
- Q21.** What two roles Sudha will have as a fashion merchandiser in each of the following fields:
a) In manufacturing b) In promoting
- Q22.** Noor wants to create a clothing collection using contrasting colour scheme. What four different types of contrasting scheme she can apply?
- Q23.** Sushma wants to create dress using different shapes. Which four basic shapes she can create by using different types of lines?
- Q24.** Your mother is admitted in the hospital for a surgery. Her gastrointestinal tract is functioning properly but she is not able to take food by mouth. What feeding route should be adopted in this situation? Write any one advantage of the method?
- Q25.** What do you understand by the term food based strategy? Enlist any two food based strategies you may adopt to tackle Public Nutrition problems?
- Q26.** You have bought a silk fabric to get a frock stitched for your younger sister. Illustrate three different ways to create "Rhythm" in the frock.

Section – C

- Q27.** Why laundry is an art and science? Give any four differences between household and commercial laundry.
- Q28.** a) Differentiate between food infection and food intoxication.
b) Write any two ways by which Salmonella bacteria spreads.
- Q29.** Illustrate any three ways each of creating emphasis in a kurti/ kurta.

Section – D

- Q30.** You are working in a hi-tech laundry of a hotel.
a) What four factors will you keep in mind before choosing the process of washing a fabric?
b) You are using a dryer to dry the washed fabric. Explain the two types of circulation system in a dryer?
- Q31.** Elaborate on eight knowledge and skills required by a personnel involved in food Product Development.
- Q32.** A food hazard can enter/ come into the food at any stage of the food chain, therefore adequate control throughout the food chain is essential. Explain three ways with two features of each to ensure food safety and quality. Also state two importance of FSSAI, 2006.
- Q33.** How are the laundries in hospitals different from the hotels?

Section – E

- Q34.** Compare two points of difference between tube feeding and intravenous feeding. And also give three each objectives of diet therapy and role of clinical nutritionist.
- Q35.** Your sister wants to go in for a career of fashion designer. Explain her the five stages of fashion cycle.