HOME SCIENCE

PART - II

Time Allowed : 3 hours

Full Marks : 100

Marks for each question is indicated against it.

Attempt any 5 (five) questions taking not more than 3 (three) questions from each Part.

PART - A

1. Discuss briefly the reasons for cooking food. What is the effect of the following in food preparation? (5+5+5+5=20)
   (a) Use of fats
   (b) Use of spices
   (c) Use of baking soda

2. (a) List the points put forth by PFA (Prevention of Food Adulteration) Act, according to which an article of food is considered to be adulterated. (8)
   (b) Describe the role of ‘Agmark’ in maintaining standards of food. (8)
   (c) As a consumer what is our role in maintaining food standards? (4)

3. Define Alcohols and list their properties. Write down the structural formula, preparation and uses of methyl alcohol. (3+5+3+5+4=20)

4. (a) Classify amino acids according to their structure with specific examples. (5)
   (b) Explain the role of coenzymes in carbohydrate metabolism. (5)
   (c) What is glycolysis? Give the two reaction steps that utilise ATP. (5)
   (d) What is competitive and non competitive enzyme inhibition? (5)
PART - B

5. Describe the principles of human growth and development. Heredity and environment are the two main factors influencing growth and development. Explain.  

6. (a) Discuss the role played by peer-group during middle childhood. 

(b) Describe the typical characteristics of adolescence. Write about the meaning, causes and expression of heightened emotionality during adolescence. 

7. What are the common causes of neonatal mortality in your state? List the immunization schedule for infant and children. Describe the supplementary food, which can be introduced during the first year of life? What are the common nutritional problems in your state? 

8. (a) What are the objectives of pre-school education programme? Explain with special reference to either a kindergarten or a Montessori school. 

(b) Discuss the contribution of Rabindranath Tagore in early childhood education. 

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