# CBSE Class - X Home Science (Code No. 064)

No.	Units	Marks	No. of Pd
1	Human Growth & Development - II	13	30
2	Management of Resources	13	30
3	Food and Personal Hygiene	08	18
4	Meal Planning	15	42
5	Food Safety and Consumer Education	13	30
6	Care and Maintenance of Fabrics and Apparel	13	30
Total		75	180
Practical		25	40
Grand Total		100	220

### Unit I: Human growth & development II (30 periods)

- a) Play (0-5 years), role of play in growth & development of children. Types of playactive, passive, natural, serious and exploratory, selection of play material for children.
- b) Childhood. Adolescents and Adulthood: Special Features.
- c) Problems of Adolescents
- d) Old Age: Need of care

## Unit II: Management of Resources: Time, Energy & Money (30 periods)

- a) Time Management Defnition & Importance
- b) Time plans Factors affecting time plan
- c) Energy Management : Defnition and Importance
- d) Fatigue and work Simplifcation
- e) Family Income & Types : Expenditure & Importance of Saving and Investment Schemes (Only Listing)

#### **Unit III: Food & Personal Hygiene (18 periods)**

- a) Principles of hygienic handling of food, including serving of food.
- b) Hygiene in kitchen
- c) Personal hygiene of food handler
- d) Hygiene during food storage

#### Unit IV: Meal Planning (42 periods)

- a) Concept of Meal Planning
- b) Factors affecting meal planning: age, sex, climate, occupation, cost of food items, number of family members, occassion, availability of food, family traditions, likes and dislikes
- c) Basic food groups
- d) Use of food groups in planning balanced diet, in context of self. RDA-ICMR (2010) and its uses in family diets
- e) Therapeutic adaptations of normal diet: Based on consistency and cooking methods

#### **Unit V : Food Safety and Consumer Education (30 periods)**

- a) Food Safety, mal-practices of traders, price variation, poor quality, Faulty weights and measures, non-availability of goods, misleading information, lack of standardized products
- b) Food adulteration : Concept, adulterants & harmful effects of adulteration, FSSAI Standards (2006)
- c) Consumer Rights and problems faced by consumer, redressal and rights (Listing)
- d) Sources of Consumer Education Govt & Non-Govt. Agencies (Only listing

## Unit VI: Care and Maintenance of Fabrics and Apparel (30 periods)

- a) Cleaning and fnishing agents used in routine care of clothes.
- b) Stain Removal
- c) Storage of cotton, silk, wool and synthetics
- d) Ready made garments, selection, need and workmanship

#### **Practicals**

(Distribution of Marks: 3 Marks per Unit)

- 1. Make suitable play material for children between 0-3 years (work in a pair)
- 2. Plan a balanced diet to self (only one meal).
- 3. Prepare a time plan to self for one day.

- 4. Prepare a report on any fve mal practices you have observed in the market.
- 5. Undertake a market survey and collect fve (5) food labels, analyze them and illustrate the labels.
- 6. Remove common stains of curry, paint, ball pen ink, grease, lipstick, tea and coffee.
- 7. List fve areas of agreement and disagreement each with parents, siblings and friends, and present the solutions to class.
- 8. Examine positive & negative qualities of one readymade and one tailor made garment.
- 9. Prepare a care label for a readymade garment according to its fabric and design.
- 10. Practical File. 4 Marks
- 11. Viva Voce. 3 Marks