

Bifurcation of Syllabus of Class- X for the session 2026-2027 decided in the meeting held at STS School AMU, Aligarh on 24.03.2026.

SUBJECT: Home Science

BOOK(S) IN USE A Text Book of Home Science by Dr. V. Raval.

FIRST PERIODIC TEST

MM: 20

S.NO.	CHAPTER NO.	NAME OF THE CHAPTER	MARKS
1.	UNIT-III	a) Principles of food Hygiene (by W.H.O) Proper handling of food & Hygienic serving.	
		b) Hygiene in Kitchen	10
		c) Personal hygiene of food handler	
		d) Hygiene during food storage i.e. perishable Semi Perishable & Non Perishable.	
2.	UNIT-IV	a) Concept & importance of meal planning.	10
		b) Factors affecting meal planning i.e. cost, climate, age etc.	
		c) Basic food groups given by I.C.H.R.	
		d) Use of food groups in planning balanced diets.	

Reduced Marks 10

Chapter wise Question Marking Pattern

S.N O.	CHAP. NO.	CHAPTER'S NAME	TYPES OF QUESTIONS AND THEIR WEIGHTAGE				TOTAL MARKS
			MCQ/VSA (01 MARK)	VSA (01 MARK)	SA (03 MARK)	SA (4 MARK)	
1.	Unit III	a, b, c & d parts	-	-	02	01	10
2.	Unit IV	a, b, c & d parts	-	-	02	01	10
						Total.	20

SECOND PERIODIC TEST

MM: 20

S.NO.	CHAPTER NO.	NAME OF THE CHAPTER	MARKS
		Unit II - Management of Resources (Time & Energy Only)	
		(a) Time Management: Definition & Importance only	(13)
		(b) Time Plan: Definition and Factors affecting time plan only	
		(c) Energy Management: Definition & importance only	
		(d) Fatigue & Work simplification	
		Unit II - Food Safety & Consumer Education	
		(a) Definition of consumer, Problems faced by consumer / Malpractices adopted by traders.	(07)
		ie, Price Variation etc.	

Reduced Marks 10

Chapter wise Question Marking Pattern

S.NO.	CHAP. NO.	CHAPTER'S NAME	TYPES OF QUESTIONS AND THEIR WEIGHTAGE				TOTAL MARKS
			MCQ/VSA (01 MARK)	VSA (02 MARK)	SA (02 MARK)	SA (4 MARK)	
1.	Unit II	a, b, c, d Parts	02	02	01	01	13
2.	Unit II	a Part	03	-	-	01	07
					Total	-	20

THIRD PERIODIC TEST

S.NO.	CHAPTER NO.	NAME OF THE CHAPTER	MARKS
		Unit IV - Food Safety & Consumer Education	
		(b) Food Adulteration : Concept of food adulteration & adulterants & harmful effect of adulterants i.e. Metanil yellow, Argemone, Kesari dal and Common food & their adulterants i.e. (Tea, milk, chilli Powder etc.)	09
		(a) Food Safety Standards - FSSAI (2006)	
		Unit V Cleaning agents (Soapy & Non Soapy), Finishing agents (Blue & Starch); Advantages & Precautions.	11
		(b) Stain Removal :- Definition, classification & Methods of stain removal.	
		(c) Storage of cotton, silks, Wool & Synthetics.	

Reduced Marks 10

Chapter wise Question Marking Pattern

S.NO.	CHAP. NO.	CHAPTER'S NAME	TYPES OF QUESTIONS AND THEIR WEIGHTAGE				TOTAL MARKS
			MCQ/VSA (01 MARK)	VSA (02 MARK)	SA (02 MARK)	SA (4 MARK)	
	Unit IV	b, c Parts	02	02	01	—	09
	Unit V	a, b, c, Parts	04	—	01	01	11
					Total		20

Chapter/ Topic wise marks allocation for question Pattern

[illegible]

Note: Subject Enrichment marks 05

Note Book marks 05