

QP CODE: 24900138



Reg No:.....

Name:.....

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
FIRST SEMESTER MGU-UGP (HONOURS) REGULAR
EXAMINATION NOVEMBER 2024

First Semester

Discipline Specific Core Course - MG1DSCHSC100 - PERSPECTIVES OF HOME
SCIENCE - I

(2024 ADMISSION ONWARDS)

Duration: 2 Hours

Maximum Marks: 50

**Remember (K), Understand (U), Apply (A), Analyse (An), Evaluate (E), Create (C), Interest (I),
Appreciation (Ap), and Skill (S)**

*Students should attempt atleast one question from each course outcome to enhance their overall
outcome attainability.*

[Learning Domain][CO No(s)]

Part A

Short Answer Type Questions

Answer any **10** questions.

Each question carries **2** marks.

- | | | | |
|----|---|-----|-----|
| 1 | Define design and motif. | [U] | [1] |
| 2 | Which philosophy of art is otherwise known as Realism philosophy? | [K] | [1] |
| 3 | Outline the characteristics of horizontal and vertical lines. | [U] | [1] |
| 4 | Define balance and explain types of balance with suitable examples. | [U] | [1] |
| 5 | Comment on the uniqueness of denim fabric. | [K] | [2] |
| 6 | What is the main feature of a triangle body shape? | [K] | [2] |
| 7 | How does stencil printing allow for intricate designs? | [U] | [2] |
| 8 | Discuss any two stitches that can be used for filling a small area. | [U] | [2] |
| 9 | Comment on the social functions of food. | [U] | [3] |
| 10 | Enlist the basic food groups. | [K] | [3] |
| 11 | Determine the requisites for proper food labeling. | [U] | [4] |
| 12 | List the principles of food preservation. | [U] | [4] |

(10 × 2 = 20)

Part B

Short Essay Type Questions

Answer any **5** questions.
Each question carries **4** marks.

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|----|---|-----|-----|
| 13 | Illustrate a structural design suitable for interior. | [A] | [1] |
| 14 | Evaluate the components of design. | [U] | [1] |
| 15 | Describe the basic stages of the fashion cycle and their importance. | [U] | [2] |
| 16 | Explain the process of making Mutka silk and its impact on the fabric properties. | [U] | [2] |
| 17 | Discuss on advantages and nutrient retention of different cooking methods. | [A] | [3] |
| 18 | Explain how poor nutrition can affect an individual's health status. | [U] | [3] |
| 19 | Discuss the principles involved in food preservation methods. | [U] | [4] |

(5 × 4 = 20)

Part C

Essay Type Questions

Answer any **1** question.

The question carries **10** marks.

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|----|---|------|-----|
| 20 | Classify and explain design with suitable illustrations. | [A] | [1] |
| 21 | Provide examples and describe how energy-giving, body-building, and protective foods contribute to maintenance of health. | [An] | [3] |

(1 × 10 = 10)

END OF THE QUESTION PAPER
