رول نمبر____

INTERMEDIATE PART-II (12th CLASS)

	IMIENMEDIA	AIL LAINI-	(1201 02)		
OUTLI	NES OF HOME ECONOMICS	PAPER-II	پرچه - دوسرا	ك لائنزآ ف جوم اكنامس -	
(NEW	SCHEME) (201	سيش 5-2017)	عيم)	(نيو
TIME AL	LOWED: 2.40 Hours SUBJE	نثائي ECTIVE	حصدا	= 2.40 گفتے	وقت
MAXIMA	M MARKS: 68			68 = /	كل نبر
	Write same question number and	-2000	ردرج کیجے جو کہ سوالیہ بر۔	جوابي كاني پروى سوال نبراور جزونم	توٹ_
NOTE.	its part number on answer book,		osevi		
		ماول SECTION-I			
2. Atte	empt any eight parts.	16 = 2 x 8		ر 2- كوئى ئے تھاجزاكے جوايا	سوال نمب
	ite down names of four Non-esential An		370.350	۔ حیار غیرضروری امائنو ترشوں کے نام	(i)
2806 27074	ite chemical composition of Carbohydra		بیان کریں۔	كاربومائيڈريٹس كى كيميائي ساخت	(ii)
	fine Calorie.			حرارہ کی تعریف کریں۔	(iii)
	nat is the identification of a Healthy Pers	on?	?2	ایک صحت مندانسان کی کیا پیجان _	(iv)
	scribe four main functions of a Protein.			پروٹین کے حارا ہم کام بیان کریں	(v)
5505	ite important functions of Protein			لحیات کے اہم کام بیان کریں۔	(vi)
	117 O			روننیات کی تعریف کریں۔	(vii)
(viii) Wr	ite the importance of Water.	*		یانی کی اہمیت بیان کریں۔	(viii)
	rite names of Poly Saccharides.	is ion		منیرشکری شکروں کے نام کاھیں۔	(ix)
	w many food groups are there?	7		غذا کے بنیادی گروہ کتنے ہیں؟	(x)
(xi) W	nich points would you keep in mind while	On edu *	توں کو مدنظر رکھنا ضروری ۔	مریض کی غذا کے سلسلے میں کون می با	(xi)
se	lecting food for patient?	10,			
(xii) W	hat are good sources of Iron?	4	<u>ې</u> ر	فولاد کے بہترین ذرائع کون سے ہیر	(xii)
3. Atte	mpt any eight parts.	16 = 2 x 8	-4-13-	, 3- كولى سے آٹھا براكے جوابا	سوال تمبر
(i) W	rite functions of Vitamin "C" in the body.		ابيان کريں۔	حياتين " ج " كيجم مين كا	(i)
(ii) VV	rite any four principles of Menu Planning	1.	-45	فهرست طعام ككونى حياراصول تحرب	(ii)
(iii) W	hat is the importance of Iron in our body	?	5.2	ہمارے جسم میں فولا دکی کیاا ہمیت ہے	(iii)
(IV) W	rite down the advantages of Fats.			چینائی کے فوائد بیان کریں۔	(iv)
(v) W	hat are Natural Fibres? Write names.		یں۔	قدرتی ریشے کون سے ہیں؟ مام میکھ	(v)
(vi) W	hich Food is called the basic food?		?-	بنیادی خوراک کون می خوراک کبلاتی	(vi)
(vii) De	escribe four main functions of Fats.		-U.	روغنیات کے جاراجم افعال بیان کر	(vii)
(viii) VV	hat is Goiter disease?			گلبڑ کی بیاری کے کہتے ہیں؟	(viii)
(ix) W	rite the method of Buffet System.			یونے کا طریقہ بیان کریں۔	(ix)
(x) W	rite main objectives of Cooking Food.			خوراک پکانے کے اہم مقاصد تکھیں	(x)
(xi) W	hich points would you keep in mind while	е	مدنظرر كهنا جا ہے؟	گوشت کی خریداری میں کن باتوں کو	(xi)
pu	rchasing meat?				
(xii) W	rite any two machine troubles and their	solution.	اں اور ان کاحل لکھیں۔	مشین میں ہونے والی کوئی می دوخرا بر	(xii)

(ورق الله)

Attempt any six parts. سوال نمبر 4۔ کوئی سے جھاجزا کے جوابات تحریر کیجے۔ $12 = 2 \times 6$ (i) Write procedure of taking care of Sewing Machine. سلائي مشين کي حفاظت کاطر بقة لکھيں۔ What is Grain Line? (ii) گرین لائن کے کہتے ہی؟ (ii) (iii) اجھی فٹنگ کے لیے کن اصواوں کو مدنظر رکھنا جائے؟ (iii) Which principles should be of Good Fitting? (iv) How will you take care of woollen clothes? (iv) اونی کیژوں کی دیکھ جھال آپ کیسے کریں گے؟ What is a Linen Plant called? (V) لینن کے بودے کوکیا کہتے ہیں؟ (V) كير _ كوسلائي _ يسلية _ كن باتون كومد نظر ركيس كى؟ Which points would you keep in mind before stitching (vi) any cloth? (vii) What is meant by Self Grooming? (vii) ذاتی زیائش سے کیامراد ہے؟ مشین پرمہارت حاصل کرنے کا طریقہ کھیے۔ (viii) Write down method to get proficiency on machine. (viii) (ix) For which type of clothing is twill weave appropriate? ٹو مل بنائی کن کیڑوں کے لیے موزوں ہے؟ NOTE: - Attempt any three questions. نوٹ۔ کوئی ہے تین سوالات کے جوامات تح مرکیجے۔ Write down steps of making thread from cotton fibre. 5۔ سوتی رہشے ہے دھا گابنانے کے مراحل بیان کیجے۔ 6. Why food is cooked? Write different methods of cooking food in detail. 7- ریشم کے رہے کو تفصیل ہے بیان سیجے۔ Write about silk fibre in detail. غذائی ضروریات ہے کیام راد ہے؟ شیرخوار گی کے دور کی غذائی ضروریات بیان کیجے۔ 8. What is meant by Food requirements? Write down food requirements of infancy period.

Write down main sources of Protein

and write its functions and deficiency diseases.

9.

67-2017(A)-500 (MULTAN)

پروٹین کے اہم ذرائع نیزاس کے کام اور کی ہے پیدا ہونے والے اسراض تحریر کیجے۔

Paper	Code

2017 (A)

6.4			
6 1		1000	1.0
		100	1.5

یا ؤں سے جلنے والی سناد تی مشین کے ساتھ لگا ہوتا ہے۔

بچول کی غذامیں تنامب زیادہ ہوتا ہے۔

67(Obj)-2017(A)-500 (MULTAN)

سحت قائم رکھنے کے لیے ____ مجھنے نیز ضرور کی ہے۔

څخه D) Glass) څخه

(D) Proteins 8 1/2/2

(15)

(16)

(17)

Number: 4211	INTERM	EDIATE PART-	ii (12th CLASS)	
OUTLINES OF HON	E ECONOMICS	PAPER-II	ئنزآ ف ہوم ا کنامس پرچہ ۔ دوسرا	آ ؤٺ لا
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	-			- 25
MAXIMUM MARKS: 17		- 1 1.11		
لے مطابق متعاقد دائرہ کو مارکر یا چین ہے تجر	یے سنتے دائر ول میں ہے درست جواب کے م	ں۔ جوابی کا پی پر ہر سوال کے سامنے و۔ ن	پر موان کے واقعہ جو بات کہ کا اور 10 دیے ہے آئے	وت
صورت میں کوئی تمبر سمین دیا جائے گا۔ اس	Bubbles ـالله المنظرات كا	ا ق صورت می <i>ل ند تور</i> ه جواب شلط تصور مو	دھے۔ ایک سے زیادہ والروں کو پر کرنے یا کامف کر پر کرنے	
Note: You have four choice	s for each objective ty	pe question as A, B, C	سواليه پرچه پر جر حوالات شاري ـ . and D.	
				rded
	filled. Do not solve	question on this she		سوال نمبر 1
			غيراجهام پيدانه بول يو . تا يا يا يا	(1)
7.105				
	10	Resistance power decre		101
		Mandanha CHELT	پرون کا سوبہ بندی سے مراد ہے۔	(2)
			act more clothes # [F	
				(3)
The Contract of the Contract o				(3)
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				(5)
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		60	11 V 12 12 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2	(6)
(A) 12 mg	(B) 15 mg	(C) 25 mg	(D) 20 mg	
				(7)
(B) Folic Acid ألك المنا	(C			
	agonally its angle should			(8)
(A) 45°	(B) 90 ⁰	(C) 360°	(D) 180 ^o	
			ر پیشوں میں کنز ور دیشہ ہوتا ہے۔	(9)
	3,000,000	(C) Wool Kusi	(D) Cotton 6076	
				(10)
		(C) Osteomalacia		
				(11)
العل A) Over cooked)	ن (B) Balanced ناره پُر	مخت (C) Hard) متواز	(D) Fatty or oily	
(12) in blood balances	Acidity and Basicity.	44	خون میں تیز ابیت اور اساسیت گومتواز ن رکھتا ہے۔ معا	(12)
(A) Calcium	(B) Sulphur 声	(C) Magnesium	نامغوری (D) Phosphorus	
(10) In order to compensate	inc dender by or darbon	yorates	كار يو ہائيڈ ريس في في پوري كرئے كے ليے نقذا بين اضاف كر ما تعر	(13)
J. 200~ 12 (5.) 인터넷 (1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0			<i>1</i>	
	(D) Frotein and rats	אַטוּנענטואי components		numeros e
(NEW SCHEME) (2015-2017 (משל בער ביר ביר ביר ביר ביר ביר ביר ביר ביר בי		(14)		
V 11 1 100 100 10 10 1	(0) 00000 00	10, 200000	(D) Calaciose 33-	

لكزى Wood) كار

(C) Minerals المكيات

(A) Four to six چاره (B) Eight to ten آٹھے دی (C) Six to eight چارہ (D) Ten to twelve

(15) _____ is attached to a sewing machine operated by feet.

(16) ____ hours sleep is required to maintain health.

(17) ____ have more proportion in the diet of children.

اشين (A) Stand

(A) Vitamins الم

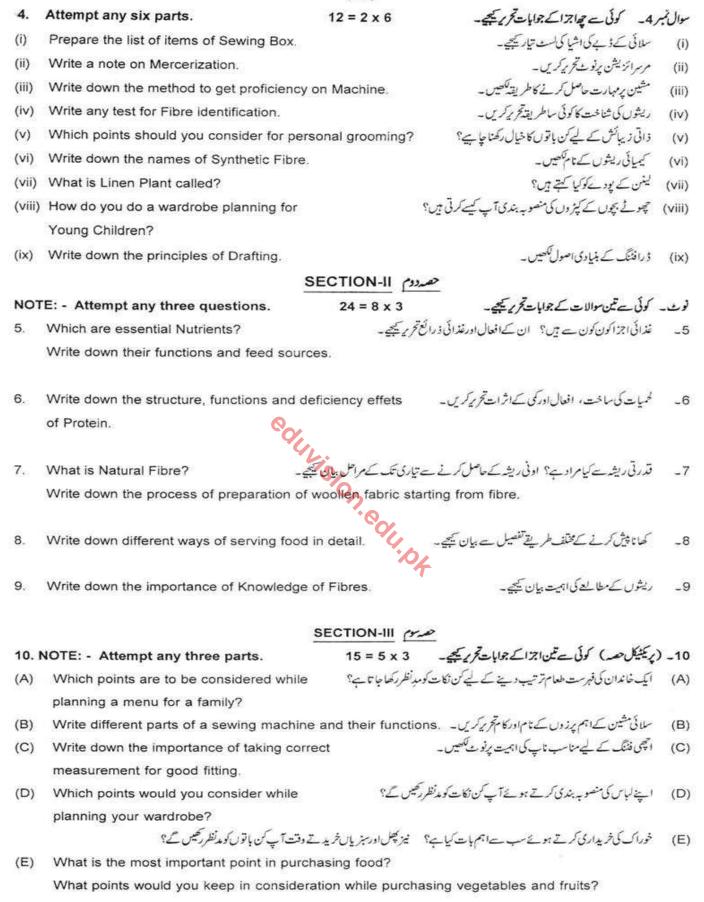
(B) Handle ال

(B) Fats لاَنْ (B)

رول نمبر _

INTERMEDIATE PART-II (12th CLASS)

(OLD SCHEME) (2012-2014 של) ((בשל אור איר איר איר איר איר איר איר איר איר אי	02000000000		KIVIEDIATE PAR	(1-11 (12	الا تحد ما تعالم المنطق الما المنطق	1.57
TIME ALLOWED: 3.10 Hours SUBJECTIVE (3.10 = כֹּי אַרְאָרָאָרָהָיָרָהָיִירָּיִירָּאָרָרָאָרָאָרָאָרָאָרָאָרָאָרָאָרָאָר				er >		
MAXIMUM MARKS: 83 NOTE: - Write same question number and its part number on answer book, as given in the question paper. SECTION-1 Define Food. (i) Define Food. (ii) Write down types of Fats. (iii) Make a chart of three Basic Food Groups. (iv) Write down four main functions of Minerals. (iv) Write down four main functions of Minerals. (vi) Write down the names of Polysaccharides. (vii) Write down the names of Polysaccharides. (viii) Write about the nutritious requirements of Infancy. (viii) What is the identification of a Healthy Resson? (viii) Which are Water Soluble Vitamins? 3. Attempt any eight parts. (vi) Write down the main sources of Iron? (vi) Write down the main sources of fron? (vi) Write down the main functions of Minerals? (viii) Write down the nutritious requirements of Infancy. (viii) Write down the nutritious of Minerals? (viii) Write down the main functions of Minerals? (viii) Write down the main functions of Minerals? (viii) Write down the main functions of Minerals? (viii) Write down the method of Buffet System. (viv) What are the main functions of Minerals? (viii) Write down the method of Carboning food. (viii) Write down the principles of Buying Staple Food. (xi) Write down the principles of Buying Staple Food. (xii) Write down the main objectives of cooking food.	(OLD S	SCHEME)			75	
א א א א א א א א א א א א א א א א א א	TIME A	LLOWED: 3.10 Hours	SUBJECTIVE	حصدانشائيه		
its part number on answer book, as given in the question paper. SECTION-1 שולט אב ב א לייני שלייני ב א לייני שלייני ש	MAXIM	UM MARKS: 83				
Attempt any eight parts. 16 = 2 x 8 17 = 2 x 8 17 = 2 x 8 18 = 2 x 8 1	NOTE:	- Write same question num	per and ーチで	واليه يريع بس د	جوابي كاني يروقل سوال نمبراورجز ونمبر درج فيجيج جوكه	تو ٹ
16 = 2 x 8 (i) Define Food. (ii) Write down types of Fats. (iii) Make a chart of three Basic Food Groups. (iv) What do you know about Retinol and Carotene? (v) Write down four main functions of Minerals. (vi) Write down four main functions of Minerals. (vii) Write down the names of Polysaccharides. (viii) Write about the nutritious of Purchasing Food. (xi) Write about the nutritious requirements of Infancy. (xii) What do you know by the process of Hydrogenation of the Purchasing Food. (xii) Write about the nutritious requirements of Infancy. (xii) Write about the nutritious requirements of Infancy. (xiii) Write a short note on Goiter. (xiii) What are the main sources of iron? (xiv) What are the main functions of Minerals? (xiv) What are the main sources of iron? (xiv) What are the main functions of Minerals? (xiv) What are the deficiency effect of Vitamin C. (xiv) Write down the principles of Buying Staple Food. (xiv) Write down the main objectives of cooking food. (xiv) Write down the main objectives of cooking food.		its part number on answ	er book, as given it	n the que	estion paper.	
(i) Define Food. (ii) Write down types of Fats. (iii) Make a chart of three Basic Food Groups. (iv) What do you know about Retinol and Carotene? (v) Write down four main functions of Minerals. (vi) Write chemical composition of Carbohydrates. (vii) Write chemical composition of Carbohydrates. (viii) What is the identification of a Healthy Torson? (viii) What is the identification of a Healthy Torson? (viii) What do you know by the process of Hydrogenation? (xi) Write about the nutritious requirements of Infancy. (xii) What do you know by the process of Hydrogenation? (xiii) What are Water Soluble Vitamins? (xiii) Write a short note on Goiter. (xiii) Write down the method of Buffet System. (xiv) What are the main sources of Iron? (xiv) What are the main functions of Minerals? (xiv) What are the main functions of Minerals? (xiv) What is the role of Calcium in our diet? (xiv) Write different methods of cooking food. (xiv) Write down the method of Surject of Vitamin C. (xiv) Write down the main objectives of cooking food. (xiv) Write down the main objectives of cooking food. (xiv) Write down the main objectives of cooking food.			SECTION-I	حصداول		
(ii) Write down types of Fats. (iii) Make a chart of three Basic Food Groups. (iv) What do you know about Retinol and Carotene? (v) Write down four main functions of Minerals. (vi) Write chemical composition of Carbohydrates. (vii) Write down the names of Polysaccharides. (viii) What is the identification of a Healthy Region? (viii) What is the identification of a Healthy Region? (viii) Write about the nutritious requirements of Infancy. (xi) Write about the nutritious requirements of Infancy. (xii) Which are Water Soluble Vitamins? 3. Attempt any eight parts. (i) Write a short note on Goiter. (iii) What is meant by Menu Planning? (iii) Write down the method of Buffet System. (iv) What are the main sources of fron? (vi) What are the main functions of Minerals? (vii) What is the role of Calcium in our diet? (viii) Write different methods of cooking food. (xi) Write down the main objectives of cooking food.			16 = 2 x	8	** */	
(iii) Make a chart of three Basic Food Groups. (iv) What do you know about Retinol and Carotene? (v) Write down four main functions of Minerals. (v) Write down four main functions of Minerals. (vi) Write chemical composition of Carbohydrates. (vii) Write down the names of Polysaccharides. (viii) What is the identification of a Healthy Reson? (viii) What is the identification of a Healthy Reson? (viii) Write about the nutritious requirements of Infancy. (viii) What do you know by the process of Hydrogenation (xi) Write about the nutritious requirements of Infancy. (viii) What about the nutritious requirements of Infancy. (viii) Write a short note on Goiter. (viii) Write a short note on Goiter. (viii) Write own the method of Buffet System. (viv) What is meant by Menu Planning? (viv) What are the main sources of Iron? (viv) What are the main functions of Minerals? (viv) What is the role of Calcium in our diet? (viv) Write different methods of cooking food. (viv) Write down the principles of Buying Staple Food. (viv) Write down the main objectives of cooking food. (viv) Write down the main objectives of cooking food. (viv) Write down the main objectives of cooking food.	2000					
(iv) What do you know about Retinol and Carotene? (vi) Write down four main functions of Minerals. (vi) Write down four main functions of Minerals. (vii) Write chemical composition of Carbohydrates. (viii) Write down the names of Polysaccharides. (viii) What is the identification of a Healthy Region? (viii) What is the identification of a Healthy Region? (viii) What is the important points of Purchasing Prod. (x) Write about the nutritious requirements of Infancy. (xi) What do you know by the process of Hydrogenation? (xii) What are Water Soluble Vitamins? 3. Attempt any eight parts. (i) Write about the method of Buffet System. (iii) What is meant by Menu Planning? (iii) Write down the method of Buffet System. (iv) What are the main sources of Iron? (vi) What are the main functions of Minerals? (vi) What are the main functions of Minerals? (vii) What is the role of Calcium in our diet? (viii) Write down the principles of Buying Staple Food. (xi) Write down the main objectives of cooking food. (xii) Write down the main objectives of cooking food.					500 March 1900 March 1	(ii)
(v) Write down four main functions of Minerals. (vi) Write chemical composition of Carbohydrates. (vii) Write down the names of Polysaccharides. (viii) What is the identification of a Healthy Reson? (xi) Write the important points of Purchasing Poud. (xi) Write about the nutritious requirements of Infancy. (xi) What do you know by the process of Hydrogenation? (xii) Which are Water Soluble Vitamins? 3. Attempt any eight parts. (i) Write a short note on Goiter. (ii) What is meant by Menu Planning? (iii) Write down the method of Buffet System. (iv) What are the main sources of fruits and vegetables? (vi) What is the role of Calcium in our diet? (vii) Write different methods of cooking food. (xi) Write down the principles of Buying Staple Food. (xii) Write down the main objectives of cooking food.	(iii) M	lake a chart of three Basic Foo	d Groups.			(iii)
(vii) Write chemical composition of Carbohydrates. (viii) Write down the names of Polysaccharides. (viii) What is the identification of a Healthy Ferson? (ix) Write the important points of Purchasing Prod. (xi) Write about the nutritious requirements of Infancy. (xii) What do you know by the process of Hydrogenation? (xiii) Which are Water Soluble Vitamins? 3. Attempt any eight parts. (i) Write a short note on Goiter. (ii) What is meant by Menu Planning? (iii) Write down the method of Buffet System. (iv) What are the main sources of Iron? (viii) What are the main functions of Minerals? (viii) What is the role of Calcium in our diet? (viii) Write different methods of cooking food. (xi) Write down the principles of Buying Staple Food. (xii) Write down the main objectives of cooking food.	(iv) V	hat do you know about Retino	I and Carotene?	التي الم	ریفیول اور کیرونین کے بارے میں آپ کیاجا۔	(iv)
(vii) Write down the names of Polysaccharides. (viii) What is the identification of a Healthy Person? (viii) What is the identification of a Healthy Person? (ix) Write the important points of Purchasing Pood. (x) Write about the nutritious requirements of Infancy. (xi) What do you know by the process of Hydrogenation? (xii) Which are Water Soluble Vitamins? 3. Attempt any eight parts. (i) Write a short note on Goiter. (ii) What is meant by Menu Planning? (iii) Write down the method of Buffet System. (iv) What are the main sources of iron? (v) What are the main sources of fruits and vegetables? (vi) How can you check the freshness of fruits and vegetables? (vi) Write different methods of cooking food. (xi) Write down the principles of Buying Staple Food. (xii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food.	(v) V	Vrite down four main functions	of Minerals.		معدنی نمکیات کے جاراہم افعال تحریر سیجھے۔	(v)
(viii) What is the identification of a Healthy Person? (ix) Write the important points of Purchasing Food. (x) Write about the nutritious requirements of Infancy. (xi) What do you know by the process of Hydrogenation (xii) Which are Water Soluble Vitamins? 3. Attempt any eight parts. (i) Write a short note on Goiter. (ii) What is meant by Menu Planning? (iii) Write down the method of Buffet System. (iv) What are the main sources of Iron? (v) What are the main functions of Minerals? (vi) How can you check the freshness of fruits and vegetables? (vi) Write different methods of cooking food. (xi) Write down the principles of Buying Staple Food. (xii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food.	(vi) V	Vrite chemical composition of C	arbohydrates.		كاربو ہائيڈریٹس کی ساخت بیان سیجیے۔	(vi)
(ix) Write the important points of Purchasing Food. (x) Write about the nutritious requirements of Infancy. (xi) What do you know by the process of Hydrogenation (xii) Which are Water Soluble Vitamins? 3. Attempt any eight parts. (i) Write a short note on Goiter. (ii) What is meant by Menu Planning? (iii) Write down the method of Buffet System. (iv) What are the main sources of Iron? (v) What are the main functions of Minerals? (vi) How can you check the freshness of fruits and vegetables? (viii) Write different methods of cooking food. (xi) Write down the principles of Buying Staple Food. (xii) Write down the main objectives of cooking food.	(vii) V	Vrite down the names of Polysa	ccharides.		کیرشکری شکروں کے نام تحریر کریں۔	(vii)
(x) Write about the nutritious requirements of Infancy. (xi) What do you know by the process of Hydrogenation? (xii) Which are Water Soluble Vitamins? 3. Attempt any eight parts. (i) Write a short note on Goiter. (ii) What is meant by Menu Planning? (iii) Write down the method of Buffet System. (iv) What are the main sources of Iron? (vi) What are the main functions of Minerals? (vi) What is the role of Calcium in our diet? (vii) Write different methods of cooking food. (xii) Write down the principles of Buying Staple Food. (xii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food.	(viii) W	Vhat is the identification of a He	ealthy Person?		ایک صحت مندانسان کی کمیا پیچان ہے؟	(viii)
(xi) What do you know by the process of Hydrogenation? (xii) Which are Water Soluble Vitamins? 3. Attempt any eight parts. (i) Write a short note on Goiter. (ii) What is meant by Menu Planning? (iii) Write down the method of Buffet System. (iv) What are the main sources of Iron? (v) What are the main functions of Minerals? (vi) How can you check the freshness of fruits and vegetables? (vii) What is the role of Calcium in our diet? (viii) Write different methods of cooking food. (xi) Write down the principles of Buying Staple Food. (xi) Write down the main objectives of cooking food. (xii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food.	(ix) V	Vrite the important points of Pu	rchasing Food		خوراک کی خریداری کے اہم نکات تحریر کریں۔	(ix)
(xii) Which are Water Soluble Vitamins? 3. Attempt any eight parts. (i) Write a short note on Goiter. (ii) What is meant by Menu Planning? (iii) Write down the method of Buffet System. (iv) What are the main sources of Iron? (v) What are the main functions of Minerals? (vi) How can you check the freshness of fruits and vegetables? (vii) What is the role of Calcium in our diet? (viii) Write different methods of cooking food. (xi Write down the principles of Buying Staple Food. (xi) How can you produce variety in food? (xii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food.	(x) V	Vrite about the nutritious requir	ements of Infancy.		شیرخوارگی کی غذائی ضرور بات کے بارے میں تکھیں۔	(x)
3. Attempt any eight parts. (i) Write a short note on Goiter. (ii) What is meant by Menu Planning? (iii) Write down the method of Buffet System. (iv) What are the main sources of Iron? (v) What are the main functions of Minerals? (vi) How can you check the freshness of fruits and vegetables? (vi) What is the role of Calcium in our diet? (vii) Write different methods of cooking food. (xi) Write down the principles of Buying Staple Food. (xi) Write down the main objectives of cooking food. (xii) Write down the main objectives of cooking food. (xii) Write down the main objectives of cooking food.	(xi) V	Vhat do you know by the proce	ss of Hydrogenation?	•	بائدروجيش كاعمل كے كہتے ہيں؟	(xi)
(i) Write a short note on Goiter. (ii) What is meant by Menu Planning? (iii) Write down the method of Buffet System. (iv) What are the main sources of Iron? (v) What are the main functions of Minerals? (vi) How can you check the freshness of fruits and vegetables? (vii) What is the role of Calcium in our diet? (viii) Write different methods of cooking food. (viii) Write down the principles of Buying Staple Food. (xi) Write down the main objectives of cooking food. (xii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food.	(xii) V	Vhich are Water Soluble Vitam	ins?	4.	پانی میں عل پذر حیا تین کون سے ہیں؟	(xii)
(ii) What is meant by Menu Planning? (iii) Write down the method of Buffet System. (iv) What are the main sources of Iron? (v) What are the main functions of Minerals? (vi) How can you check the freshness of fruits and vegetables? (vi) What is the role of Calcium in our diet? (vii) Write different methods of cooking food. (viii) Write the deficiency effect of Vitamin C. (x) Write down the principles of Buying Staple Food. (xi) How can you produce variety in food? (xi) Write down the main objectives of cooking food. (xi) Write down the main objectives of cooking food. (xi) Write down the main objectives of cooking food.	3. Att	empt any eight parts.	16 = 2 x	8	ر 3- كولى ع آئف الرائد بوابات فري يجيد	سوال نمبر
(iii) Write down the method of Buffet System. (iv) What are the main sources of Iron? (v) What are the main functions of Minerals? (vi) How can you check the freshness of fruits and vegetables? (vi) What is the role of Calcium in our diet? (vii) Write different methods of cooking food. (ix) Write the deficiency effect of Vitamin C. (xi) Write down the principles of Buying Staple Food. (xi) How can you produce variety in food? (xii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiii	(i) V	Vrite a short note on Goiter.			گلېژ کې بياري پر مخضر نوت تر پر کړي ۔	(i)
(iv) What are the main sources of Iron? (v) What are the main functions of Minerals? (vi) How can you check the freshness of fruits and vegetables? (vi) What is the role of Calcium in our diet? (vii) Write different methods of cooking food. (ix) Write the deficiency effect of Vitamin C. (xi) Write down the principles of Buying Staple Food. (xi) How can you produce variety in food? (xii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food.	(ii) V	Vhat is meant by Menu Plannin	g?		فرست طعام ے کیام ادے؟	(ii)
(v) What are the main functions of Minerals?	(iii) V	Vrite down the method of Buffe	t System.		بونے كاطريقه بيان تيجيه ـ	(iii)
(vi) How can you check the freshness of fruits and vegetables? いっぱい では、	(iv) V	What are the main sources of Ir	on?		فولا د کے بہترین ذرائع بیان کیجیے۔	(iv)
(vii) What is the role of Calcium in our diet?	(v) V	Vhat are the main functions of	Minerals?		معدنی شکیات کے اہم افعال کون سے ہیں؟	(v)
(viii) Write different methods of cooking food. (ix) Write the deficiency effect of Vitamin C. (x) Write down the principles of Buying Staple Food. (xi) How can you produce variety in food? (xii) Write down the main objectives of cooking food. (xiii) Write down the main objectives of cooking food.	(vi) H	low can you check the freshne	ss of fruits and vegeta	bles?	آپ بھلوں اور مبزیوں کی تاز گی کیے جان سکتے ہیں؟	(vi)
(ix) Write the deficiency effect of Vitamin C. الله الله الله الله الله الله الله الله	(vii) V	What is the role of Calcium in o	ur diet?		حاری غذایس کیلیم کا کیا کروار ہے؟	(vii)
 (x) Write down the principles of Buying Staple Food. (x) How can you produce variety in food? (xi) Write down the main objectives of cooking food. (xi) خوراک پکانے کے اہم مقاصد بیان مجیے۔ 	(viii) V	Vrite different methods of cook	ng food.		کھا نارکانے کے مختلف طریقے بیان کریں۔	(viii)
(xi) How can you produce variety in food? ﴿ الله الله الله الله الله الله الله الل	(ix) V	Vrite the deficiency effect of Vit	amin C.		حیا تمن کی کی کے اثرات بیان کیجے۔	(ix)
(xii) Write down the main objectives of cooking food خوراک یکا نے کے اہم مقاصد بیان کیجیے۔ (xii)	(x) V	Vrite down the principles of Buy	ving Staple Food.		اناجوں کی فریداری کے اصول تحریر کیجیے۔	(x)
	(xi) H	low can you produce variety in	food?		كهافي بين توع كس طرح بيدا كياجا سكتا ہے؟	(xi)
(ورق الله)	(xii) V	Vrite down the main objectives	of cooking food.		خوراک یکانے کے اہم مقاصد بیان سیجیے۔	(xii)
	ي الله)	(درق				



67-2017(A)- / 20 (MULTAN)

Number: 8211

INTERMEDIATE PART-II (12th CLASS)

Number: 8211	INTER	RMEDIATEP	AR I-II (1			
OUTLINES OF HOME	ECONOMICS	PAPER-II		150 - 60/1	لائنزآ ف موم اكناكس	
(OLD SCHEME)		(2012-2014	(سیش		عيم)	(اولله
TIME ALLOWED: 20 Minu	ites	OBJECTIVE	حصه معروضي	· i	= 20 من	وقت
MAXIMUM MARKS: 17						100
اس کوئی ٹیمرٹی دیاجائےگا۔ اِس Note: You have four choice The choice which you thin	s for each objectiv	e type question as	A, B, C and	اندكرين - ١٥٠	سواليه يرچه پرسوالات بر مرحل	1
to fill the circles. Cutting o	r filling two or mo	re circles will resu	ult in zero m	nark in that qu	uestion. Attempt a	s
many questions as given in in case BUBBLES are not						aeu
Q.No.1	illied. Do not se	oive question on t	ins sheet o	OBSECTIVE		سوال نمبر
					-1,	
(1) Types of Vitamins are:-	(0) 5	101.01		(D) F: 11 37	2000	(1)
(A) Two (A) Vitamin A found in vegeta	چار B) Four	(C) Six ⊋		(D) Eight at	ونامن اے کے نباتاتی ذرائع م	101
- I 마트 : 140 : 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1						(2)
کروگری (A) Carotene کروگری (3) Vitamin is responsi		(C) Tyrosine		الله (D) Systine (D)		(2)
(A) A C					خون کے انجماد کے لیے وہامن	(3)
(4) Rickets and Osteomalacia	(B) C &	(C) D (5		(D) B U	رئش اور اوسٹيومليشيا ڪامرش	(4)
deficiency of Vitamin					ر ک اور او شیومیشیا کامرک	(4)
(5) The diet of patient should		(8) 0 03	(0) 0 0	اک E (D)	مرين کي غذا ہو ني جا ہے۔	(E)
(A) Over cooked Using		d law to be	lanand 1975	: دن (D) Oily		(5)
(6) Goiter is caused due to de					ى درا گلېژى ئارى معدنى فنك	(0)
(A) Calcium Z		(C) lodine		(D) Phosphoru:		(6)
(7) is a chemical name	e for Niacin. (A) S	ورک ایستهٔ ulphuric acid	سلفيو		ناياسين كاليمياني نام ہے۔	(7)
(B) Ascorbic acid よい	اسكاديك	(C) Acetic a	المخل اليمتر Old	(D) Nicotinic a		102211
(8) Di-saccharides are:-	100 m	1	-		ووهنگری مرکبات میں شامل جیں آن	(8)
(A) Glucose (9) paper should be u	The second secon	(C) Cellulosi		(D) Lactose 3		(0)
		(0) 01 - 11			ڈرافنگ نانے کے لیے	(9)
(10) Satin weave is suitable f	افيد B) White)	(C) Blue 분		(D) Black II6	سائن بنائی کے ل	(40)
(A) Cotton clothes U					سامن بناق	(10)
(C) Wollen clothes	-505 (CD) (C)		241	كيمياني ريثول سيسبخ		
(11) Longest fibre is of:-	1)/2 (3)	(D) Silky fab				
(A) Cotton 60%	لينن B) Linen لينن	ريشم کا (C) Silk (C)		(D) 141-1-1	ب سے لباریش ہوتا ہے۔ جس تعمیل عمل میں کیڑے کو بعا	(11)
(12) The finishing process in		(C) SIIK 6/->		(D) VVOOI 6091	حرعمياعما مديره ي	(=0)
a steamed roller is calle	d:-					(12)
و کی دار ال (A) Napping (او کی دار ال ال) (13) If there is no oil in sewin	(B) Mercenzation	(C) Blea	ching in.	್ಯಾ (D) Cale	فینندرنگ endring مشین میں جیل نہ موتق ۔	170 100
(A) Machine runs hea	مشین محماری چلتی ہے ۱۷۷			ks down جاتی ہے۔	سولی لوث	(13)
(C) Upper thread brea				d breaks down		
(14) is attached with s (A) Wood کتر					یا وں سے جانے والی مشین کے	(14)
	(B) Handle	(C) Stand &		(D) Glass شيث		The Colombia
(15) angle is required to		101 1000			کیڑے کی ترجیان کا فیے کے	(15)
3808 =8	(B) 90°	(C) 180°		(D) 360 ^O		
(16) Short, coarse and layer t	201			-4-50	مجعوناء تكحرورااور شبددارريشة	(16)
(A) Cotton 60°6	(B) Silk ドル	(C) Wool Ko	j.	عآك Rayon (D)		
(17) Wardrobe planning mea					کیروں کی منصوبہ بندی ہے م	(17)
(A) Selection of clothe	[P. 10 10 10 10 10 10 10 10 10 10 10 10 10			es of clothing r	The state of the s	
(C) Wardrobe of cloth	اليرون فالماري les	(D)			بهت زیاده کپتر ول کوجع کرنا s	
			67(Obj)-20)17(A)- /) -	(MULTAN	4)

BOARD OF INTERMEDIATE AND SECONDARY EDUCATION, MULTAN

OBJECTIVE KEY FOR INTER (PARTY/II) Annual Examination, 2017.

Name of Subject Sudlance of Olame Session 2015 - 2017

Q.	Paper Code	Paper Code	Paper Code	Paper Code		Q.	Paper Code	Paper Code	Paper Code	Paper Code
Nos.	4211	4211	4211	4211		Nos.	1120			
1.	D	TWIL	7201	760.11		1.	A			
2.	C					2.	A			
3.	C					3.	ABCD			
4.	A					4.	B			
5.	0					5.	A			
6.	B					6.	C			
7.	A					7.	1			
8.	A					8.	0			
9.	C					9.	A			
10.	A			6	OLIVIS	10.	D			
11.	A				4/10	11.	C			
12.	A						0			200
13.	D					13)	A			
14.	C					14.	0			
5.	A					15.	A			
6.	C				Ī	16.	C			
7.	0					17.	A			
8.	/					18.	/			
9.					7	19.	/			
0.						20.	/			