1. सन्तुलित भोजन  
   Balanced Diet.
2. खाद्य वर्ग  
   Food Group.
3. खाद्य पदार्थों के खराब होने के कारण, घर में खाद्य पदार्थों के संरक्षण की विधियाँ।  
   Causes of deterioration in food and methods of food preservation in home.
4. कृत्रिम सूती, रेशमी व ऊनी वस्त्रों का संग्रह, सम्भाल और देखभाल।  
   Care and Storage of synthetic fabrics, cotton, silk and wool.
5. आंतरिक सजावट के सिद्धांत।  
   Principles of Interior Decoration(Management)

प्रयोगात्मक कार्य:-  दोपहर का खाना व सुबह का नाश्ता बनाना।  
Practical Work:- Preparation of Lunch and Breakfast
6. Selection of suitable furniture and simple articles of decoration, colour combination, arrangement of flowers and decorating pictures.

7. Principles of child development (Physical and emotional need of growing child)

8. Formation of Habits (Eating, Sleeping, Excretion, Exercise and Play habits)


Practical Work:
1. Preparation of Jam and Pickle
2. Preparation of House hold chest of Medicines.
3. Changing the Safety valve of the Pressure Cooker
Weightage for each Question

20 Objective (MCQ) questions carrying 01 marks each.
08 Very short answer questions carrying 02 marks each.
03 Short answer question carrying 03 marks each.
01 Long answer question carrying 05 marks.