Date —	Day MTWT	F(S)
	phospolipits along with glycerol and	
1	Phospaliak along with glycerol and	
	atty acids; also conteun phosphoria	
J	reid, which is an alcohol of low-	
	de culor weight	
200 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	\mathcal{G}	
~	11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
F	u	
	О Н	
	14	
	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	
	0 4	
	1 C - 0 - C - H	46
- N.		
	i O H a	
	3 fatty acids glycerol.	
	3 fatty acicls glycerol.	
	"Triglyceride molecule"	

	Major tunes of Isnides	
	Major types of Lipids:	
	Those was law main tupes of livids	_
	There are your major types of lipids based on their structure and functions.	
·	pased on men structure with functions.	
	A FA (Total model)	
	1. Fats (Triglycerides):-	
3 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	s Est and sol a always	
	1- Fats are composed of a gueral	
	molecule and three fatty acids. They	
	primarily serve as long term storage	
<del></del>	moleculos. Commonly facts wie roung	-
	in adrose nssues in animais and	
	in adepose tessues in animals and oils in plants. Further, the provide	
	insulation and cushioning for the organs	-
	Duxing metabolic processes they are	
	broken down to release energy. The	_
	Graph sources are barren, regrate	_
	of and animal fat etc.	_
	<b>√</b>	_
	2. Phospholipids:	
	They are primarily made up of a	_
	guicerol, two fatty acids and a	
	phosphate group- They mojerly are	
	known for formation of the basic	
	structure of cell mentbranes called	
	phospholoped oilayer. They have an	
	amphipathe nature that means they	
	have a hydrophellic head and hydro	
	photic tails, which helps in facilitating	
	membrane dynamics. They assist in	
	cell signaling and the formation of	_
	18pld - based vestiles. They guards the	
	cell membrane and monitor the per-	
	midbility for entry and exit of subs-	

	* A
-tances from the cell. They are mos	thy
A A I MAY A	Charles and Section 18 and 18
both biological membranes and foo	d
hoth biological internet	
additives	
3. Steroids:	
J. STEVENOS:	
Steroids have a structure characterie	ged
by four fused hydrogom hon rings.	
Cholestrol is a major steroid, co	bich
condestant is a major sierone one	fui-
dety. Gerolds are a precursor for	2
The steaded hormones the estrogen, tes	tost
exone and contisol. They are Philot	'ved
In regulating merabolism, immune fuchio	25.
and reproductions Found in anima	
products 19ke eggs and meal or	n.d
is also synthesized in human b	ode
9ty - selfo	O .
4. klaxes :-	
Maxes are composed of long chain fa	Hy
acids. They are water proof or hydr	0
phobic that provide water proof and	aling
to plants (cuticle) and animals (secul	hers -
They serve as structural components,	- TO 11
eg., in beeswax for honeycomb com	The state of the s
ction. They protect the suraces agains	
dehydration and environmental dama	re.
Examples include lanolin (sheep wool is	
and carnauba wax (from palm leave	

A Exhandra anavai esplaiancy.	
1. Enhancing energy explaiency:	
Improving energy excitency is a key measure	e
for vacernotin like involves compage	
liances and machinery that consume	
less energy while mantaining performance	ط
less energy while mantaining performance  For example, upgracoling to energy entiries  HVAC systems and improving building	F
HVAC sustems and improving building	
insulation con significantly reduce meaning	
and cooling requirements. Switching to CET	)
further minimizes electricity consumption	-
2. Promoting Renewable energy sources:	
Transitioning to renewable energy sources	
is essential for sustainable energy use	
Solar, wind and hydropower provide of	<u>e</u>
an alternatives to facil fuels, reducin	19
grace house gas emissions, governments	
and industnes can invest in bioena	rgy
and goothermal technologies to diversity	<del>Y</del>
energy production. Encouraging house hole to adopt solar panels and other nem ewables can also make a substantia	ds
to adopt solar panels and other ven	
ewables can also make a substantia	<u>l</u>
Impact.	
3. Adopting Sustainable Transportation:	
Sustainable transportation reduces consum	1p-
tion of energy and environmental	
Impact. Encouraging public transportation	
cycling and walking can lower dep	
endency on fossil fuels. The shift to	30
electric and hybrid vehicles is another	en
.0	

critical step towards reducing carbon
envisions. Developing our ban infrastructure
ophims further enhances sustainable
mobility
4. Implementing energy saving Practices:
Simple everan caving habits contribute
significantly to conservation exerts-
Turn mg our lights and appliances
Twoning of lights and appliances when not in use, appliances
stat settings, and scheduling equipment
maintanance practical measures. Mese
cartions when widely adopted can
lead to substantial reductione es
energy demand across households &
endustray.
[18] [ [ 사항 : 18] [ 18] [ [ 사 ] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 18] [ 1
The second augovernous
5. Raising Education and awareness:
Public awarness and education are vital
Public ownness and education are vited  for encouraging energy conservation. Inform
Public ownness and edication are vited  for encouraging energy conservation. Inform  Ing communities about energy efficiency
Public awarness and edication are vited  for encouraging energy conservation. Inform  Ing communities about energy efficiency
Public ownness and education are vital  for encouraging energy conservation. Inform  Ing communities about energy efficiency  and energy efficient practices can edentify
Public awarmess and edication are vital  for encouraging energy conservation. Inform  Ing communess about energy efficiency  and energy efficient practices can identify  areas for improvement. Schools businesses  and governments can collaborate on  campaigns to promote responsible
Public ownness and edication are vital  for encouraging energy conservation. Inform  Ing communities about energy afficiency  and energy efficient practices can identify  areas for improvement. Schools businesses  and governments can collaborate on  campaigns to promote responsible  emergy use and partiapation in conser-
Public awarmess and edication are vital  for encouraging energy conservation. Inform  Ing communess about energy efficiency  and energy efficient practices can identify  areas for improvement. Schools businesses  and governments can collaborate on  campaigns to promote responsible
Public awarness and edication are vital  for encouraging energy conservation. Inform  Ing communities about energy efficiency  and energy efficient practices can identify  areas for improvement. Schools businesses a  and governments can collaborate on  campaigns to promote responsible  emergy use and participation in conservation  value programmes.
Public awarness and edication are vital  for encouraging evergy conservation. Inform  Ing communities about energy exiciency  and energy expicient practices can identify  areas for improvement. Schools businesses to  and governments can collaborate on  campaigns to promote responsible  evergy use and participation in conser-

Da	Day [M][T][W][T]	
	Question: 01:(C):	
	What is hydrogen bonding? Give	
	What is hydrogen bonding? Give elaborating structures us exemples.	
	Hydrogen Bonding:-	
	J.J. J. S.	
	i) Desinition:	
C. 102	A type of intermolecular force that	
	science when a hydrogen alon,	
	covalently bonded to an electro-	
	negative atom, bearing a lone	
	pala of electrons?	
	The governing be weaker than consent	
	bonds but stronger than war der Waals	
	forces, playing a crucial role in the	
	properties of substances.	
	it) Structure and explanations	
		•
	Hydrogen bonding occurs due to polarity	
	created by the large difference in	
	and the bounded atom. For example	
	H2O (water)	
	a. Enlater molecule:	
		100
	1. Each wester molecule has too hydrogen	
	atoms bonded to an oxygen atom	-195
	ii the oxygen atom is partially megalively	
	(horged (8) and the hydrogen atoms have partial positive charges (8")	
	have partial positive Charges (5+)	2.00

		ζ,
	iii. The positive hydrogen from one molecule	,
	forms a hydrogen bond with the lone	
	pair on the oxygen of neighbouring	
	molecule.	
	10	
	5+ H H 6+	
	2. Ammonia: (NHz)	
	i. Nitrgen helng electronepatrie pulls électrons	
	towards itself, creating particl changes.	
	i. The hydrogon atom of one ammonia	i i
	molecule forms a hydrogen bond	
	with lone pair on nitrogen of another	7
	molecule.	
	, s ⁺	
76,	N 8-	
	8 H	ence y ^{est}
	H	
24		4.2

design Bodeel			``
	Day:		
	3 W. An Claric Acld (HF.):		
	3. Hydrofloric Add (HF): 1. Florine being highly electronegative,		
	forms a dipole.		
	[4일][4일] 경화하면 19일 하다 하면 10일이 되었다면 되었다면 하다. 이 보고 있는데 그렇게 되는데 그렇게 하는데 그렇게 되었다면 하는데 그렇게 되었다면 하는데 되었다.		
	ii . The hydrogen of one HF molecule. Interacts with lone pair on other		
	flourine.		
			- Salah
	H = F = H = F = F = F = F = F = F = F =		- 81
•	Cenclusion:		
	Hydrogon Bonding is a vital interaction		
	In chemisty and hology influencing	k	
	structural and physical properties of		
	compounds.		
19 19 19 19 19 19 19 19 19 19 19 19 19 1			
· · · ·			

	Date: Day:	
QN	Nervous System of Human Body:	1
Part	Nervous System of Human Body:  No Desimitions	
	tuman nervous system is a complex :	
	and highly organized metwork resp-	
	onsible for co-ordinating and	and the second second
	controlling bodily functions = 13	
	It allows communication between different	•
	parts of body and the external environm-	
	ent through sensory input, intigeration,	
	and moster output.	
	ii) Parts of Nervous Systems-	
	1. Brain: Centeral Nervous System (CNS):	
	CNS is a control system of human	
	body, compring brain and spinul cord.	
	a. Brain:	
	It is responsible for processing sencory	
**************************************	information, decision making and contro	
	olling voluntary and involutary actions.	
	b. Spinal Cord:	
	Acts as a condit for transmitting	
	signals betweren the brain and	
	the rest of the body. It also	

		П
-	co-ordinates reflex eactions independently	,
	of brain.	
	2. Perspheral Nervous System: (PNS):-	
20	PNS connects the CNC to the rest	
	of the body and is further divided into	
	a. Somatto Nervous Systems	
	It controls voluntary movements by	
	transmitting signals to skeletal muscles.	
	It also rely & sensory information from	
	skim, muscles and joints to the CNS.	
	b. Autonomic Nervous System:	
	It regulates Involuntary functions such	
	as heartheat, digition, and respiratory	
	rate. It is subdivided into Sympath-	
	aric nervous system ; which prepares the	
	body for fight or flight responses, and	
	Parasympathatic nervous system; which	
	promotes "rest and digest" functions.	
	A STATE OF THE STA	

Duy.	
iii) Key functions of Newyous Systems	
1. Sensory Enput: Detects stimuli from enviro-	
nment (eg) touch, temperature, sound)	
2. Intigeration: Processes and interprets sen-	
sory information to make decisions	
3. Mortor Output: Sends signeds to muscles	
"and glands to perform specific actions.	
4. Homeostasis: Mantains Portegnal balance	
by regulating involuntary processes	
18ke blood pressure and ferpratuse.	
5. Cognition and emotion: Enables. Minking,	
memory, learning, and emotional	
responses.	

	Day:		
	: Question: 02: (a):	,	
	What is hepatitis? explain HE causes,		7
	symptoms7		
	Hepatitis:-		
	Depinitions		
	"Hepattis rejers to seflammation.		
	of the liver, typically caused by .		
Var.	viral infections, but it can		
	also result from toxins, excessive		
	alcohol consumption, or autoimmore		
	disease"		
	Causes:		
	Following are some causes of repatitis;		
	1. Viral infections:		
	. Hapititus A: Coused by consuming		
	contaminated food or water (fe cal-		
*	oral route).		
•	· Hapititus Be Spread. Through contact with	'n	
	Infected bodily fluids, such as bloods semen	n	
	or through whical transmission. (mother		
	to haby)		
	d		
•			

<u>1</u>	· Hepatites C: Primority spread Ahrough	
	· blood to blood contact, often via shooing	
	needles or contanimated medical	•
	equipme I.	
	· Hepatins D: Occurs only in individuals	
1986	infected with hepatitus Borcan be townsmitted	
	Amough blood.	
	· Hepatitis E: Similar to hepotitis A, typically	The speed
• ••	spread through comminated water.	
	2. Non-Viral Couses:	
	· Alcohol Abuse: Choronic alcohol cons-	
	umption com couse alcoholic hapititis.	
	· Auto immune diseases · It sometimes	
	occour when simmune sells allacks	4.
	the lives.	
*	· Toxing and Medicalians: Cortain medication	
	and emilian moutal toxins "can lead to	• ,
	he patifis.	
	· Fotty Liver: A build up of fat in	
	Fatty Liver: A build up of fat in liver, often linked to obesity, dia-	
	-beties and high cholostrol.	
	Jene) the	٠.

Sunatore of Hanalities	
Jympions of 114 type of	
Symptoms of Hepatitis:  The symptoms vary on the type of hepatitis and we then is acide on chronic	
hepanits, and we me	
but common symptoms include.	
i- Faligue and weakness.	
ii. Jaundice.	
iii- Dark usine	
iv- Abdominal pater.	•
V- Loss of apetite	
vi- Hausea and vomiting.	
vii. Joint palm	
viii- Fever	
Charanic hepatities may lead to liver	
damage, circhosis or liver concer of left	
entreated.	
Preventions	
1. Vaccination:	
Hapititis of and B vaccines one avalable	
to prevent infection it's vaccine is typically	
given in childhood, and Hapitites B	
vaccine is a part of routine immuni-	
-Jations.	

	2. Safe practices:	
	Avoid sharing needles, rapors, or other	
<b>/\\$</b>	personal stems that may be contaminated	
•	with blood. Ensure that tattoos, piercings	
	and medical procedures was done with	
	sterre equipment.	
	V	
	3. Good Hygines	
	Inlash hands frequency, espacially after	-
	using bothwoom and before proporing food, to	1
	prevent nepatites A and E infections. Doiring	
	clean, filtered water and avoid row or	
	undercooked food.	
	4. Limit Alcohol Consumption:	
	Reducing alcoholic Islaire can help prevent hepatities and reduce rich of	
	prevent hepatities and reduce rich of	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \
	of lives damage.	
	5. Safe sex practices:	
	Use bornier menods-to reduce the	
	risk of Heavilris B and c transmission	
	Misk of Hepatitis B and c transmission Mough sexual contact.	

	Question: 2: (b):	
	H Mare 마이트	•
	Elaborate few methods of food.	
	proservation?	and the same of the same
	Methods of Food Preservation:	
	remous of room resolvening	
	Fond overgoversion le essential for maconaid	,
:	Food proservation es essential for prolonged shelf life of food, manteum 25 mutrition	, ** 
	al, value, and reduce coaste. Various meth	
	. 그리고 아내는 그리고 있는데 10일	
	ods are used to prevent spoilage caused	
	merital factors. Here are few common	
	methods.	
	1. Repregeration and freezerg:	
	Representation slows down the growth of	
	bacteria and molds by lowering the	
1	empaalure of food, typically between o'c	,
ł	& 40°C. Itsering commonly used for preserving	
ALCOHOLD TO THE MANAGEMENT OF THE PARTY OF T	ut vieus and flavoirs over longer periode	
	compossed to regazination.	

2. Caming:  It involves placing foods in altigut containers, typically glass jons on metal coms.  and them heating them to a high temporalise. This process this micro-ong.  Anisms and vacuum seal prevents.  mew bactaria.  3. Drying:  Drying nemoves moistone from food, which is essential for the growth of bacteris, molds, and grass. There is one different dying methods;  Sumdryings Traditional method where food is drived under the same issually used for fourty.  Air drying: Impoves draing food in well-vertilated oran, ideal for meats  and certain vegetables.  Dehydratous and freez-Drying: Electric dehydratous and freez-Drying: Electric		Day:	
aimens, typically glass jours on metal coms  and them heating them to a high  temprature. This process kills micro-org  awisms and vacuum seal prevents.  new bactaria.  3. Drying:  Drying nemoves moisture from food, which is essential for the goowth of bacteria, molds, and gents. There is one different  dying methods;  Sundrying: Traditional method where  food is arted under the same isvally  used for fruits. and herbs.  Air drying: Involves drain food in  well-veutilated area, ideal for meats  and certain vogetables.  Dehydrators and Freez-Drying: Electric  dehydrators or freez-draina muching			
aimens, typically glass jours on metal coms  and them heating them to a high  temprature. This process kills micro-org  awisms and vacuum seal prevents.  new bactaria.  3. Drying:  Drying nemoves moisture from food, which is essential for the goowth of bacteria, molds, and gents. There is one different  dying methods;  Sundrying: Traditional method where  food is arted under the same isvally  used for fruits. and herbs.  Air drying: Involves drain food in  well-veutilated area, ideal for meats  and certain vogetables.  Dehydrators and Freez-Drying: Electric  dehydrators or freez-draina muching		2. Canning:	
aimens, typically glass jours or metal coms  and them heating them to a high  temporature. This process kills micro-org  arisms and vacuum seal prevents.  new backarla.  3. Drying nemoves moistone from food, which is essential for the foowth of backeris, molds, and gents. There is are different  dying methods;  Sundryings Traditional method where  food is dried under the same isvally  used for fruits and herbs.  Air dryings Involves driging food in  well-vertilated array ideal for meats  and certain vegetables.  Dehydrators and Freez-Drying: Electric  dehydrators or freez-Drying: Electric			
and them heating them to a high temporature. This process kills micro-org arrisms and vacuum seal prevents.  The bacteria.  3. Drying:  Drying removes moisture from food, which is essential for the growth of bacteria, molds, and gross. There is one different.  dying methods;  Sundrying: Traditional method where  food is dried under the same cisually used for fruits. and herbs.  Also drying: Involves drying food in well-vertilated array ideal for meak, and certain vegetables.  Dehydrators and Freez-Drying: Electric dehydrators or freez-Drying: Electric			
awisms and vacuum seal prevails.  "new bactagla.  "Brying nemoves moisture farm food, which is essentlal for the growth of bacteria, molds, and greats. There is are different dying methods;  "Sundrying; Traditional method where food is arted under the suns issually used for fruits and herbs.  "Air drying: Involves drying food in well-vertilated array ideal for meats and certain vegetables.  "Dehydrators and Freez-Drying: Electric dehydrators or freez-drying muchines		and then heating them to a high	
awisms and vacuum seal prevails.  new bactaria.  3. Drying nemoves moisture farm food, which is essential for the growth of bacteria, molds, and greats. There is are different dying methods;  . Sundrying: Traditional method where food is wied under the suns issually used for fruits and herbs.  . Air drying: Involves drying food in well-ventilated array ideal for meats and certain vegetables.  . Dehydrators and Freez-Drying: Electric dehydrators or freez-drying muchine		temprature. This process kills micro-org	
3. Drying:  Drying nemoves moisture from food, which is essential for the growth of bacteria, molds, and gests. There are different dying methods;  Sundrying: Traditional method where food is dried under the suns asually used for fruits and herbs.  Air drying: Involves drying food in well-vertilated area, ideal for means and certain vegetables.  Dehydrators and Freez-Drying: Electric dehydrators or freez-drying machines		awisms and vacuum seal prevents.	
Drying nemoves moisture from food, which is essential for the growth of bacteria, molds, and gests. There are different dying methods;  Sundaying: Traditional method where food is dried under the suns, cisually used for fruits and herbs.  Air drying: Involves drying food in well-vertilated aran, ideal for meals and certain vegetables.  Dehydrators and Freez-Dnying: Electric dehydrators or freez-drying machine	•	new bactarla.	
Drying nemoves moisture from food, which is essential for the growth of bacteria, molds, and gests. There are different dying methods;  Sundaying: Traditional method where food is dried under the suns, cisually used for fruits and herbs.  Air drying: Involves drying food in well-vertilated aran, ideal for meals and certain vegetables.  Dehydrators and Freez-Dnying: Electric dehydrators or freez-drying machine		o .	
Drying nemoves moisture from food, which is essential for the growth of bacteria, molds, and gests. There are different dying methods;  Sundaying: Traditional method where food is dried under the suns, cisually used for fruits and herbs.  Air drying: Involves drying food in well-vertilated aran, ideal for meals and certain vegetables.  Dehydrators and Freez-Dnying: Electric dehydrators or freez-drying machine		3. Drylng:	
dying methods;  Sundrying: Traditional method where  food is dried under the sun; iswally  used for fruits and herbs.  Air drying: Involves drying food in  well- vertilated army ideal for meats  and certain vegetables.  Dehydrators and Freez-Dnying: Electric  dehydrators or freez-drying machines		Daying gemoves moisture from food, which	
dying methods;  Sundrying: Traditional method where  food is dried under the sun; iswally  used for fruits and herbs.  Air drying: Involves drying food in  well-vertilated aray ideal for meats  and certain vegetables.  Dehydrators and Freez-Dnying: Electric  dehydrators or freez-drying machines		is essential for the growth of bacteria,	-
dying methods;  Sundrying: Traditional method where  food is dried under the sun; iswally  used for fruits and herbs.  Air drying: Involves drying food in  well-vertilated army ideal for meats  and certain vegetables.  Dehydrators and Freez-Dnying: Electric  dehydrators or freez-drying machines		molds, and years. There are different	
Sundrying: Traditional method where  food is arred under the suns cisually  used for fruits and herbs  . Air drying: Involves drying food in  well-vertilated array ideal for meats  and certain vegetables.  . Deligopators and Freez-Drying: Electric  deligopators or freez-drying machines		[트리크 제임 제공 회사 및 프라이크 및 프로젝트 프로젝트 및 프로그리트 트리크 (1987년 1987년 1987년 1987년 - 1987년 - 1987년 1987년 - 1987년 - 1987년 - 1	
food is dried under the sang asually used for fruits and herbs.  . Air drying: Involves driging food in well-vertilated areas ideal for meats and certain vegetables.  . Dehydrators and Freez-Drying: Electric dehydrators or freez-drofing machines			
used for fruits and herbs  Air drying: Involves drying food in  well-vertilated orang ideal for meats  and certain vegetables.  Dehydrators and Freez-Dnying: Electric  dehydrators or freez-drying machines		food is arred under the same aswally	
Air drying: Involves drying food in  well-vertilated arang ideal for meats  and certain vegetables.  Dehydrators and Freez-Drying: Electric  dehydrators or freez-drofing machines		used for fruits and herbs	
well- vertilated arang ideal for meats  and certain vegetables.  Dehydrators and Freez-Drying: Electric  dehydrators or freez-drying machines			
and certain vegetables.  Dehydrators and Freez-Dnying: Electric  dehydrators or freez-drying machines			
Dehydrators and Freez-Dnying: Electric  dehydrators or freez-drying muchines			
dehydraters or freez-dreing machines			
		경제 경쟁(2018) 전에 있는데 10 14 15 15 15 15 15 15 15 15 15 15 15 15 15	
		are used to remove moisture while	
processing forces texture color & flourour.		processing foods texture color & flourour	•

	//202 Day:	
		**
	nottedal mutalents content a unsufficente	
	Types of Fentilizens:	
	1. Organic Fertilizers:	
	They are derived from natural	
	Iney are derived from natural  Lources such as plants, animals, or	
	minerals They typically contain a wide	
	range of nutrients, including primary	
	secondary and micromutrients, in slow-	
	release forms.	
•	Bonifits:	
	2. Improve soil ducture and water	
	retention	
	8. Enhance benificial soil micro-orgnisms.	
	3. Provide slow-rollege mutrients red	
	unong the risk of nutrient beaching	
	Drawbacks:	
	20 May ba slower an providing imm-	
	ediate municipals.	
	2. Requires larger quantities to achive	
	The same nullent levels as chemical	
	fertiliacrs.	

	Date:	
4	Examples	
	1. Compost	
	2. Menvre	
	3. Bone meed	
	4. Fish Enrulsion.	
	So Green manure	
	2. Inorganic / Chemical Fertilizers:	
	They are cythetically manufactured to	
	provide specific metrients directly to	,
	plants. They are highly concentrated.	
	Benifets:	h is
	1. Provide immediate and easily available	-
	nutrials.	
	71- Highly afficient and concentrated,	
	requiring smaller quartities.	
	in-Procèse application for specific	
	nutrient needs.	,
	Drawbacks:	,
	9- Can lead to netrient imbolances	
	an soil if used excessively	<u> </u>
	11- May harm soil bealth by disneptro	,
	microbial ecosystems.	

	Date:	
	in High visk of nutrient leathings which cause water pollution.	
	Eyamples:	
	O 2. Nitrogen jestiliages (urea, ammionism	
	nitrate and ammonium suiphouse	
	2. Phosphaus fortilgers (Superphosphata and amonicum sulphate)	
	3. Potassium Fortliners & (Potassium Chlori	de
	and potausium sulphute)	
,	4. NPK featilizers: (mixed mitrogen,	
	phosphorus, potassium).	
	Question: 02:(d):	
	Anatomy of Human tooth:	
	Anatomy of Human tooth:  A human tooth is a complex struc-	
	ture composed of multiple layers.	
	and distinct pants each serving	
	specific functions. Teeth are divided	
	Ento two men ports; the crown	
	nd the root.	

1. Grown:
Crown is the visible part of
tooth above the quintime
2. Examel: The order most hondest and
most morginalize mineralized layer,
providing protection.
2. Deuten: Layor beneath enamel, less
hard but supports the aromet and
protects the pulp
3. Pulp Chambers Contains nerves, blood
vessely and connective tissue; 9+
nourishes the tooth and senses
stimuli.
2. Root:
The root anchors the tooth into the
gandone below gumline,
1. Cementum: A calcified layer,
covering the root, connecting of to
the periodontal ligament.
2. Perrodontal ligament: A filmous
cover tissue that attaches the tooth
to the surrounding bone and absorg
chaving forces

	//202 Day:	
•	3. Root Comals Contains the pulp exten	
•	- oling Pato the root, facilitating	
	blood and merve supply	
	· Gingavia (Gume); Soft hissue sura	
	occurring and protecting the base of	
	theeth	
	· Alveolar bone: The jawbone that supp.	`
	orts the roots of the teeth.	
•	Lagerd structure ensures teeth are	
	their functions und capable of performing	
	Speaking and suntaining facial Aruture.	_
		,

	Date.	
	Section: II	•
	Questions 01: (a):	
	If sum of the	
		7
	Cgiven data.	
	4+4+2=15 -> CA)	
	04+2=12 -> cf2	
	$y+2=12 \rightarrow 07$ $y-2=2 \rightarrow (ii)$	
	Solution:	
	adding (1) and (11)	
	y+2+(y-2)=12+2	
	24 = 14	
***	y = 7	
	Substituting y = 7 Into (i)	
	7+2=12	
	2=15	
	Subsitituting yand I'm equation	
1	(A)	
	N+4+2=15	
	V +7+5=15.	
	u=3.	

Date:	Day:
Question: 1:	(b):
	A man ordered
p12205 of	small
Given data	3
1, 1,	The state of the s
The ratio	of slices in small, medium as is given as: 3:3:4 }
Large, Piez	as is given as: 3:4 ?
cet:	
Control of the Contro	er of slices in small pizza: In
	slices in medium pizza: 301
· Number of	I slices in a large pizza: Yn.
U	Mark to the state of the state of
Solutions	ick the second section.
	CERCLED OF THE RESIDENCE
- Step#1:	150-1210+320=
The ratio	of slice in small, medium
and large	
let:	The print of many to make
· Number ex	stices in a small pieza: 2n
Number of s	lices in a medium pizza 3"
Number of	slices in a large piezasyn.
U	V

	We know a total of 18 slices is
	required:
	2x + 3x + 4x = 18
	$9n = 18 \implies n = 2.$
	Thus, The number of slices per plazaisi
	· Small piezas 2n = 4 slices
	· Medium praza: 3n = Coslices
	· Large piera : th = 8 slices
	- Step#2:
	Each slices weights 40 gm.
	· Weight of small 0/220: 4240 = 160 gm
	• Weight of small pizza: 4×40 = 160 gm  • Weight of medium pizza: 8×40 = 320 gm
	" · Weight of lasge 2229:8×40 = 320gm
	Total weight of the pizzas &
	160 +240 +320 = 720 gm.
	-Step#3:
	The price of a small priza is Rs. 320,
	and the slices are proportional.
	Active in the point of the first of the second
	Price per clice por a small piera:
7, 71	1 Picare

	//202 Day:	- '
	Price per slice = Price of small pizza = 320	1
	Number of slices 4	/
	Price per slice = Price of small pizza = 320  Number of slices 4  = 80 Bs/slice.	
	Using the same rate per slice, the	
	prices of the medium and large	
	Using the same rate per slice, the prices of the medium and large pizzas are:	
	Medium D12202 6x80 = 480 Rs.	
	Medium pi2202 6x80 = 480 Rs.  Large pi2202 8x80 = 640 Rs.	
	Chage press. Once office	
	Total prices of the pizzas:	
	roll prices of the prizes.	
	200+1190+1110 = 111110 Pa	
	320+480+640 = 1440 Rs.	
	Final Answers	
	To 140 015	
	o the total weight of the pizzas: 120	7
Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries Tries	· Total price of the piezas: 720g.	

and the second s	Date;	Constitution of the Consti
	Question: 1: (c):	
	Diameter of a	
	circle ?	
	Given datas	
	The diameter of the circle is given as $d = 6 \text{ cm}$ .	
	as d = 6 cm.	14.75
	Solution: Done surely months	
	- Step# 19 (10) (8) (8) (5) (9)	
	The radius is half the diameter:	
	Total spiness of the Contraction	
	$\gamma = d = 6 = 3 \text{ cm}$	•
	27 0111 2 of 61 7 61 4 6100	
	- Step#2:	
20 m s	The jornula por The crownference of	
	a circle és	
	$C = 2\pi\gamma$	
	Substitute v = 3.	
P. W.	C = at(3) = 6 t cm.	
		*
	1 11 b - 3 b 2 5 1 1 2 1 1 2 1 1 2 1 1 1 1 1 1 1 2 1 2	A HE WALL

/	
Question#1: (d):	
1 dentify the	
messing -+- 3	
Given data:	
(i) 13,24,46,90,178,—·	
(ii) 5,6,9,14,12,—.	
Solution:	
(1) Sequence: 13,24,46,90,178,	
	·
To identify the patterns	
(1) Observe the difference between	
consecutive terms:	
24-13=11, 46-24=22, 90-44-44	
178-90=88.	
(ii) The differences (11,22,44,88) form	
a geometric progession doubling	
a geometric progession, doubling each time.	•
	-

(ii) The nent difference will be:  88 x 2 = 176.  (iv) Add the difference to the last resm:  178 + 176 = 389.  Answer: 354  (ii) Sequence: S, 6, 9, 14, 21,			
(ii) Add the difference to the last resm:  178+ 176 = 389  Answer: 384  (ii) Sequence. S, 6, 9, 14, 21,  To identify the pattern:  1) Observe the differences between consecutive odd numbers.  6-S=1, 9-6=3, 14-9=5,  21-14=7.  (ii) The differences (1,3,5,7) are consecutive odd numbers.  (iii) The next difference will be?  7+2=9.		(iii) The nent difference well be:	
(ii) Sequence: S,6,9,14,21,  To identify the patterns  1) Observe the differences between consecutive odd numbers.  6-S=1, 9-6=3, 14-9=5,  21-14=7.  (ii) The differences (1,3,5,7) are consecutive odd numbers.  (iii) The next difference will be:  7+2=9.		88 X 2 = 176.	
(ii) Sequence: S,6,9,14,21,  To identify the patterns  1) Observe the differences between consecutive odd numbers.  6-S=1, 9-6=3, 14-9=5,  21-14=7.  (ii) The differences (1,3,5,7) are consecutive odd numbers.  (iii) The next difference will be:  7+2=9.		(iv) Add the difference to the	
Answer: 354  (ii) Sequence: S,B,9,14,21,:  To identify the patterns  U Observe the differences between consecutive odd numbers:  6-S=1, 9-6=3, 14-9=5,  21-14=7.  (ii) The differences (1,3,5,7) are consecutive odd numbers.  (iii) The next difference will be:  7+2=9.			
Answer: 354  (ii) Sequence: S,B,A,14,21,  To identify the patterns  1) Observe the differences between consecutive odd numbers.  6-S=1, 9-6=3, 14-9=5,  21-14=7.  (ii) The differences (1,3,5,7) are consecutive odd numbers.  (iii) The next difference will be:  7+2=9.		178+ 176 = 359	
(ii) Sequence S, 6, 9, 14, 21, :  To identify the patterns  1) Observe the differences between consecutive odd numbers.  6-S=1, 9-6=3, 14-9=5,  21-14=7.  (ii) The differences (1,3,5,7) are consecutive odd numbers.  (iii) The next difference will be:  7+2=9.			
To identify the patterns  1) Observe the differences between consecutive odd numbers.  6-S=1, 9-6=3, 14-9=5,  21-14=7.  (ii) The differences (1,3,5,7) are consecutive odd numbers.  (iii) The next difference will be:  7+2=9:	,	A SAN SERVER PROPERTY AND ASSESSMENT OF THE PROPERTY OF THE PR	
To identify the pattern:  (1) Observe the differences between consecutive odd numbers.  6-S=1, 9-6=3, 14-9=5,  21-14=7.  (ii) The differences (1,3,5,7) are consecutive odd numbers.  (iii) The next difference will be:  7+2=9:	10	(ii) Sequence 5,6,9,14,21,-	
(i) Observe the differences between  consecutive odd numbers.  6-5=1, 9-6=3, 14-9=5,  21-14=7.  (ii) The differences (1,3,5,7) are  consecutive odd numbers.  (iii) The next difference will ber  7+2=9.			
Observe the differences between  consecutive odd numbers.  6-5=1, 9-6=3, 14-9=5,  21-14=7.  (ii) The differences (1,3,5,7) are  consecutive odd numbers.  (iii) The next difference will be s  7+2=9:		To identify the patterns	
consecutive odd numbers.  6-S=1, 9-6=3, 14-9=5,  21-14=7.  (ii) The differences (1,3,5,7) are  consecutive odd numbers.  (iii) The next difference will ber  7+2=9.			
consecutive odd numbers.  6-S=1, 9-6=3, 14-9=5,  21-14=7.  (ii) The differences (1,3,5,7) are  consecutive odd numbers.  (iii) The next difference will ber  7+2=9.		1) Observe the differences between	
6-S=1, $9-6=3$ , $14-9=5$ , $21-14=7$ .  (ii) The differences $(1,3,5,7)$ are  consecutive odd numbers.  (iii) The next difference will be a $7+2=9$ .		[2] [2] [4] [4] [4] [4] [4] [4] [4] [4] [4] [4	
21-14=7.  (ii) The differences (1,3,5,7) are  consecutive odd numbers.  (iii) The next difference will be a  7+2-9.		A DESCRIPTION OF THE PROPERTY	
consecutive odd numbers.  (iii) The next difference will be?  7+2=9:			
(ii) The differences (1,3,5,7) are consecutive odd numbers.  (iii) The next difference will ber 7+2=9.	•	A CONTRACTOR OF THE PROPERTY O	
consecutive odd numbers.  (iii) The nent difference will be?  7+2=9:			
(iii) The nent différence will bes 7+2=9.		consecutive odd numbers.	
7+2-9			
7+2-9		(iii) The next dipperence will be &	
		The state of the s	

	Date:
	(iv) Add this difference to the
	last Texms
	01 + 9 = 301
	Answer :-30.
	The state of the s
	Question: 2:(a):
	Distinguish?
1	The secretary of the se
	1. (Intelligence Quotient) E. (Emotional Guotient)
/	
	Desination:
	Megsures cognitive Assesses evolional
	ablities the logia, intellégence such as
	reasoning, and problem- recognizing and man-
	solving. aging emotions.
	The state of the s
- 15	Focus:
	Analytical, logical, and Emotional awareness. Entellectual capabilition empathy, and interp
	eisonal skills.

Date:	Day:
Compe	onants:
	or includes self-aurin-
oblem-colving and	eness, empthy and
verbal ressoning.	interpersonal skills.
The Exercise	
Evalu	uations:
Tested through sta	n-Assessed through
dardized 1.Q. te	ste emotional intelligence
(e.g. Mensa tests)	tests or situational
John Strain	evaluations.
Cost gram	Maccy Cans
Applic	octions.
	c Important for buildi-
curress and technic	al ing relationships, tear
nanhlem-colving.	mwork, and leader
Michigan 2	ship.
Detaile a imited	o find Anigniz
Donos	lopment 3
largely Empate &	out Develops over time
can be morterate	ly through expersences
improved through	and conscious
learning and practs	

o After 20 years, Aman's age will be

Date:	Day:
Question: 2	*(c) * Asid A war (0).
	Relie can ?
Solutions	The source of the state of the
1 10 /4 (OLD)	A william in the small of
-Step#18	THAT OF THE PARTY
· Peter com	mow the lawn in
40 minutes.	so his rate is
Rate of pete	ex= 1 taion/minute.
	40 and appropriate
· John can m	now the lawn in
60 minutes,	so his rate is &
	5042 1 3000
Rate of So	hn = 1 lawn/minder
· · · · · · · · · · · · · · · · · · ·	60
Togeather, Their	r combined rate 953
6193	The Marian
combined	vate = 1 + 1
	40 60
- Step #28	Toy the Mark of the same of th
10 add the	rates find the on denominator(LCD):
least commo	on denomina Tox (10)

	11+1/2 3 + 2 2 000	
	40 60 120 120 120	
are to the state of the state o	Simplifys	
	Combined rate = 1 lawn/minute.	
	24	
	-step#3:	
	The time taken for them to	
	mow the lawn together 95	
	the reciprocal of the combined	
	rate:	
	Time = 1 = 24 minutes.	
	1/24	
	Answer	
	It will take Uminutes for	
	peter and John to mow the	
	lawn together.	
	Questions 2: (d):	
	A person	
	multiplyed ?	
	of Contractor of Contractor	
San San		

· ·		
	Solution:	
	To calculate the percentage	
	error, let the correct multiplier	
	be 5/3 and the incorret multi-	
	plies be 3/5. Assume the	
	original number les no	
	of made had respondent	
	- Step#10 (10)	
	· Correct results	
	Agreet salue = M X S = CM	
	Correct value = nx 5 = sn. 3 3	
	o Incorrect results	
	Incorrect value = nx 3 = 3n.	
	5 44.6	
	-Step#2:	
	The difference between the correct	
	and incorrect results is &	
	Errors Sx _ 3x	
	3 5	
	To simplify, find the least common	
	denominator (LD):	
	Error: 20n - 9n = 16n.	
	15 15 15	

<i>177.</i>	N The state of the	
	-Step#3:	
	The percentage error is given by:	
	Percentage error = (Error xx100.	
	(correct value)	
W. (1-0)	Substitute the values	
or course.	Percentage error=[16/15 x100=[16x3]*10	
	(5n/3) (5 S)	
, was	Simplifys	
	Percentage error= 48/x100 = 64%	
	75//	the state of the state of
	Final Answers	
•	Final Answers The percentage error in the calculation is 64%	
	calculation is 64%	