

COVER PAGE

FOOD PRODUCTION- 409

Marking Scheme

Class X - 2018-19

Time: 2 Hours

Total Marks: 50

General Instructions:

1. *Marking Scheme is divided into two sections: Section-A and Section- B.*
2. **Section–A:**
 - i. *Multiple choice question/Fill in the blanks/Direct Questions of 1 mark each. Answer any 10 questions out of the given 12 questions.*
 - ii. *Very Short Answer of 2 marks each. Answer any 5 questions from the given 7 questions.*
 - iii. *Short Answer of 3 marks each. Answer any 5 questions from the given 7 questions.*
3. **Section–B:** *Long/Essay type questions of 5 marks each. Answer any 3 questions from the given 5 questions.*
4. *All questions of a particular section must be attempted in the correct order.*
5. *Please check that this question paper contains 31 questions out of which 23 questions are to be attempted.*
6. *The maximum time allowed is 2 hrs.*
7. *The marking scheme carries only suggested value points for the answers. These are only guidelines and do not constitute the complete answers. The students can have their own expression and if the expression is correct, the marks be awarded accordingly.*

FOOD PRODUCTION- 409

**Marking Scheme
Class -X, 2018-19**

Time Duration: 2 Hours

Marks: 50

Q.NO.	EXPECTED ANSWERS/VALUE POINTS	MARKS	TOTAL MARKS
	SECTION –A Attempt any 10 questions out of the given 12 questions		
1	b)Proteins	1	1
2	c)Sarki soup	1	1
3	a)Canapes	1	1
4	d)Simmering	1	1
5	c)Blanching	1	1
6	a)Salads	1	1
7	d)Base	1	1
8	b)Room Temperature	1	1
9	d)Carotenoids	1	1
10	a)Mayonnaise	1	1
11	b)Puree soups	1	1
12	d)Rice	1	1
	Any 5 questions to be attempted out of given 7 questions		
13	Four objectives of cooking food are- <ul style="list-style-type: none"> • To make the food palatable • It kills the bacteria and keeps the food sterile • It improves the eye appeal of the food • When different ingredients are used in the preparation it enhances the nutritious value of the dish (Any other, any four points)	$\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$	2
14	Effect of heat on fat – Fat breaks into free fatty acids and glycerol, further cooking converts glycerol into acerolin Two sources of fat are- Meat, Eggs (Any other, any two)	1 $\frac{1}{2}+1/2=1$	2
15	Clear soups are prepared in following way- <ul style="list-style-type: none"> • These are prepared by cooking left over bones and vegetables to prepare a thin liquid stock • Then it is cleared by the stock with the help of meat and eggs (Any two points)	1+1	2
16	The main purpose of filling in sandwich preparation		

	<ul style="list-style-type: none"> • Provides flavor • Provides body (Any other, any two points) The main purpose of spread in sandwich preparation <ul style="list-style-type: none"> • It act as sealing material • It act as a moistening agent (Any other, any two points)	$\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$	2				
17	Points to be kept in mind while selecting carrots are <ul style="list-style-type: none"> • Firm • Good orange red colour • Smaller carrots are sweeter • Smooth shape (Any other, any four points)	$\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$	2				
18	Effect of acidic medium on cooking of vegetables <ul style="list-style-type: none"> • Acidic medium retains white colour of flavones pigment • Acidic medium make the fibre firmer (Any other, Any two points) Effect of alkaline medium on cooking of vegetables <ul style="list-style-type: none"> • Chlorophyll remains bright green in colour in alkaline medium • In Anthocyanin red colour changes to blue (Any other, Any two points) Any 5 questions to be attempted out of given 7 questions	$\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$	2				
19	Differentiate between bisque and chowder soups <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 50%;">Bisque soups</th> <th style="width: 50%;">Chowder soups</th> </tr> </thead> <tbody> <tr> <td>These are soups made with shell fish and usually thickened with rice</td> <td>It is a seafood or vegetable stew, often served with milk or cream and mostly eaten with saltine crackers</td> </tr> </tbody> </table> (Any other, any one point for each)	Bisque soups	Chowder soups	These are soups made with shell fish and usually thickened with rice	It is a seafood or vegetable stew, often served with milk or cream and mostly eaten with saltine crackers	1+1	2
Bisque soups	Chowder soups						
These are soups made with shell fish and usually thickened with rice	It is a seafood or vegetable stew, often served with milk or cream and mostly eaten with saltine crackers						
20	Various cooking methods using fat <ul style="list-style-type: none"> • Saute • Deep frying • Shallow frying (Each method explained in one line)	1 1 1	3				
21	Six tips to preserve nutrients while cooking in kitchen <ul style="list-style-type: none"> • Peel the vegetables thinly • The cooking liquid should be minimum • Vegetables should be covered while cooking • Wash the vegetables before cutting • Don't reheat the vegetables again and again • Don't soak fruits /vegetables in water for long hours (Any other, Any six points)	$\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$	3				
22	Simple Fruits One fruit develops from one flower Aggregate Fruits	1	3				

	<p>Many fruits develop from single flower</p> <p>Multiple fruits A single fruit is obtained by an aggregate of many flowers (Definition of each fruits)</p>	1 1					
23	<p>Mulligatawny Soup The soup consists of broth from chicken and lamb, fried onions and spiced with curry powder.</p> <p>French onion soup It is a type of soup usually based on meat stock and onions and served with croutons and cheese on top.</p> <p>Minestrone soup It is a thick soup made with vegetables,often with the addition of pasta or rice. (Definition of each soup)</p>	1 1 1	3				
24	<p>vegetable salad is different from protein salad</p> <table border="1" style="width: 100%;"> <tr> <td style="width: 50%;">Vegetable salad</td> <td style="width: 50%;">Protein salad</td> </tr> <tr> <td>It is the salad which has the crunchy vegetables used and its used as the appetiser</td> <td>It is a salad made up of chicken,ham,beef ,cut vegetables and fruits along with some dressing</td> </tr> </table> <p>(Definition of each in one line)</p> <p>One example of vegetable salad Tossed salad</p> <p>One example of protein salad Ham and chicken salad (Any other,any one example)</p>	Vegetable salad	Protein salad	It is the salad which has the crunchy vegetables used and its used as the appetiser	It is a salad made up of chicken,ham,beef ,cut vegetables and fruits along with some dressing	1+1 ½ ½	2+1=3
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It is the salad which has the crunchy vegetables used and its used as the appetiser	It is a salad made up of chicken,ham,beef ,cut vegetables and fruits along with some dressing						
25	<p>Pepo These are fruits where outer pericarp is stiffened</p> <p>Drupes Thin epicarp,fleshy mesocarp and stone like hard endocarp</p> <p>Pome fruits A fleshy fruit with thin skin,not formed from the ovary but from another part or parts of the flower. (Definition of each fruit)</p>	1 1 1	3				
26	<p>Cold open sandwich alongwith an example It can be made from the single slice bread which can be applied with the dressing and then topped with the topping filling on it. For Example-Face sandwich (One mark for definition and ½ mark for example)</p> <p>Cold close sandwich alongwith an example It can be made with two or more than two slices of bread. For Example-Double decker sandwich (One mark for definition and ½ mark for example) (Any other example)</p>	1 ½ 1 ½	3				
SECTION –B							
Any 3 questions to be attempted out of the given 5 questions.							
27	<p>Five uses of fruits</p> <ul style="list-style-type: none"> • They can be made into fruit salad with varied dressings 						

	<ul style="list-style-type: none"> Some fruits can be used for pickling They are used to prepare jams, jellies, etc. They can be eaten on their own They can be blended with milk and other ingredients to make a vast variety of shakes, etc. <p>(Any other, Any five uses)</p> <p>Five selection criteria of fruits</p> <ul style="list-style-type: none"> The fruits skin should not have blemishes There should not be any small holes The fruit should feel heavy for its size When pressed a little, they should be firm and must hold their shape A shiny appearance and fresh aroma especially from citrus fruits <p>(Any other, Any five points)</p>	$\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$	2.5+2.5=5												
28	<p>Any five cuts of vegetables and fruits</p> <table border="1"> <thead> <tr> <th>CUT NAME</th> <th>DESCRIPTION</th> </tr> </thead> <tbody> <tr> <td>Slice</td> <td>Cutting across a vegetable</td> </tr> <tr> <td>Chop</td> <td>Cutting the vegetables in small even size pieces</td> </tr> <tr> <td>Julienne</td> <td>Thin strips of vegetables</td> </tr> <tr> <td>Scoop</td> <td>Vegetables or fruits can be scooped in roundels</td> </tr> <tr> <td>Wedge</td> <td>A round vegetable is peeled and cut lengthwise in equal size pieces</td> </tr> </tbody> </table> <p>(Any other, any five cuts explained in one line)</p>	CUT NAME	DESCRIPTION	Slice	Cutting across a vegetable	Chop	Cutting the vegetables in small even size pieces	Julienne	Thin strips of vegetables	Scoop	Vegetables or fruits can be scooped in roundels	Wedge	A round vegetable is peeled and cut lengthwise in equal size pieces	1 1 1 1 1	5
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29	<p>Two ingredients used as seasoning in salad Oil, Vinegar (Any other, Any two)</p> <p>i) Fruit and pasta salad</p> <table border="1"> <thead> <tr> <th>Fruit salad</th> <th>Pasta salad</th> </tr> </thead> <tbody> <tr> <td>It is the salad which consists of fresh fruits, cut and served as dessert and as appetizer too.</td> <td>It is the salad made up with boiled fancy pasta and some vegetables with dressing into it.</td> </tr> </tbody> </table> <p>(Each salad explained in one line)</p> <p>ii) Simple and compound salad</p> <table border="1"> <thead> <tr> <th>Simple salad</th> <th>Compound Salad</th> </tr> </thead> <tbody> <tr> <td>Usually consists of one type of vegetable along with the dressing</td> <td>They are more elaborated salads with more than one ingredients</td> </tr> </tbody> </table> <p>(Each salad explained in one line)</p>	Fruit salad	Pasta salad	It is the salad which consists of fresh fruits, cut and served as dessert and as appetizer too.	It is the salad made up with boiled fancy pasta and some vegetables with dressing into it.	Simple salad	Compound Salad	Usually consists of one type of vegetable along with the dressing	They are more elaborated salads with more than one ingredients	$\frac{1}{2}+1/2$ 1+1 1+1	1+2+2=5				
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Usually consists of one type of vegetable along with the dressing	They are more elaborated salads with more than one ingredients														
30	<p>Salad It can be defined as a cold dish prepared of various mixtures of raw or cooked vegetables and other food items usually seasoned (Definition of salad)</p> <p>One function of base The base bound the salad looks more appealing</p> <p>One Function of body The main taste is dependent on the body</p>	1 1	5												

	<p>One function of dressing It develops the taste in the salad</p> <p>One function of garnish in preparation of salad It improves the eye appeal of salad (Any other,any one function of each)</p>	<p>1</p> <p>1</p> <p>1</p>					
31	<p>Principles of heat transfer are-</p> <ul style="list-style-type: none"> • Radiation-Heat passes through directly on the object that has to be cooked • Conduction-his is the process of using metals like pans and utensils for transferring the heat to object • Convection-This is the movement of the heated particles of gases or liquids • Induction-This process is to cook with the help of electromagnetic waves <p>(Four principles explained in one line)</p> <p>Differentiate between roasting and grilling</p> <table border="1"> <thead> <tr> <th>ROASTING</th> <th>GRILLING</th> </tr> </thead> <tbody> <tr> <td>When the food is surrounded by dry hot air usually in the oven or over open fire</td> <td>This is done on an open grooved griddle over heat source .</td> </tr> </tbody> </table> <p>(Any other,Any one point for each)</p>	ROASTING	GRILLING	When the food is surrounded by dry hot air usually in the oven or over open fire	This is done on an open grooved griddle over heat source .	<p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>½+1/2</p>	5
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