

FOOD PRODUCTION (409)

SAMPLE QUESTION PAPER

Class X (2018-19) (NSQF)

Time Allowed-2 Hours

Max Marks: 50

General Instructions:

1. Question paper 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.

SECTION –A

Note- Attempt any 10 questions out of the given 12 questions.

10X1=10

- Q1.** Which one of the following helps in growth and repair of body- (1)
- a) Carbohydrates
b) Proteins
c) Fats
d) Vitamins and minerals
- Q2.** An example of cold soup- (1)
- a) Tomato soup
b) Sweet corn soup
c) Sarki soup
d) Vegetable soup
- Q3.** They are one bite size piece of the decorated bread slice- (1)
- a) Canapes
b) Pasta
c) Salads
d) Sandwiches
- Q4.** Name the moist heat method of cooking. (1)
- a) Baking
b) Radiation
c) Broiling
d) Simmering
- Q5.** For preparing French fries apart from frying which other method of cooking is generally used- (1)
- a) Poaching
b) Braising
c) Blanching
d) Roasting
- Q6.** Waxy potatoes are used for making- (1)
- a) Salads
b) Koftas
c) Cutlets
d) Halwa
- Q7.** Lettuce is used in salad as- (1)
- a) Garnish
b) Body
c) Dressing
d) Base
- Q8.** The bread used for sandwich making should be stored at- (1)
- a) High temperature
b) Room temperature
c) Refrigerator temperature
d) Deep freezer temperature

- Q9.** Tomatoes have this pigment- (1)
 a) Chlorophyll c) Anthocyanin
 b) Flavones d) Carotenoids
- Q10.** An example of dressing used in salad is- (1)
 a) Mayonnaise c) Vegetables
 b) Fruits d) Mint sprigs
- Q11.** Soups which are made of dry legumes or fresh starchy vegetables- (1)
 a) Veloute soup c) Clear soup
 b) Puree soup d) Broth
- Q12.** A good source of carbohydrates- (1)
 a) Milk c) Fruits
 b) Fish d) Rice

Note- Attempt any 5 questions out of the given 7 questions.

5X2=10

- Q13.** Indicate four objectives of cooking food. (2)
- Q14.** Give the effect of heat on fats and its two sources. (2)
- Q15.** How are clear soups prepared? (2)
- Q16.** Present the main purpose of filling and spread used in sandwich preparation. (2)
- Q17.** What points you should keep in mind while selecting carrots? (2)
- Q18.** Tell the effect of acidic and alkaline medium on cooking of vegetables. (2)
- Q19.** Differentiate between bisque and chowder soups. (2)

Note- Attempt any 5 questions out of the given 7.

5X3=15

- Q20.** Discuss various cooking methods using fat. (3)
- Q21.** Suggest six tips to preserve nutrients while cooking in kitchen. (3)
- Q22.** Distinguish between simple, aggregate and multiple fruits. (3)
- Q23.** Give a brief description of Mulligatawny, French onion soup and Minestrone soup. (3)
- Q24.** How vegetable salad is different from protein salad? Give one example of each vegetable and protein salad. (3)
- Q25.** Write about Pepo, Drupes and Pome fruits. (3)
- Q26.** Tell about cold open sandwich and cold close sandwich alongwith an example for each. (3)

SECTION –B

Note- Attempt any 3 questions out of the given 5 questions.

3X5=15

- Q27.** Illustrate any five each uses of fruits and selection criteria of fruits. (5)
- Q28.** Explain any five cuts of vegetables and fruits. (5)
- Q29.** a) Name two ingredients used as seasoning in salad. (1+2+2=5)
 b) Differentiate between-
 i) Fruit and pasta salad
 ii) Simple and compound salad
- Q30.** Define salad and give one function of each base, body, dressing and garnish in preparation of salad. (5)
- Q31.** Describe the principles of heat transfer. Differentiate between roasting and grilling. (5)