

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE - 409)

Blueprint for Sample Question Paper for Class X (Session 2020-2021)

Max. Time: 2Hours

Max. Marks: 50

PART A - EMPLOYABILITY SKILLS (10 MARKS):

UNIT NO.	NAME OF THE UNIT	OBJECTIVE TYPE QUESTIONS	SHORT ANSWER TYPE QUESTIONS	TOTAL QUESTIONS
		1 MARK EACH	2 MARKS EACH	
1	Communication Skills-II	1	1	2
2	Self-Management Skills-II	2	1	3
3	Information and Communication Technology Skills-II	1	1	2
4	Entrepreneurial Skills-II	1	1	2
5	Green Skills-II	1	1	2
TOTAL QUESTIONS		6	5	11
NO. OF QUESTIONS TO BE ANSWERED		Any 4	Any 3	
TOTAL MARKS		1 x 4 = 4	2 x 3 = 6	10 MARKS

PART B - SUBJECT SPECIFIC SKILLS (40 MARKS):

UNIT NO.	NAME OF THE UNIT	OBJECTIVE TYPE QUESTIONS	SHORT ANSWER TYPE QUESTIONS	DESCRIPTIVE/ LONG ANSWER TYPE QUESTIONS	TOTAL QUESTIONS
		1 MARK EACH	2 MARKS EACH	4 MARKS EACH	
1.	Introduction to cookery	3	1	-	4
2.	Methods of Cooking	5	1	1	7
3.	Vegetables and Fruit Cookery	6	1	1	8
4.	Soups	4	1	1	6
5.	Salads	3	1	1	5
6.	Sandwiches	3	1	1	5
TOTAL QUESTIONS		24	6	5	35
NO. OF QUESTIONS TO BE ANSWERED		Any 20	Any 4	Any 3	27
TOTAL MARKS		1 x 20 = 20	2 x 4 = 8	4 x 3 = 12	40 MARKS

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Max. Time: 2 Hours

Max. Marks: 50

General Instructions:

1. Please read the instructions carefully.
2. This Question Paper consists of **21 questions** in two sections: Section A & Section B.
3. Section A has Objective type questions whereas Section B contains Subjective type questions.
4. **Out of the given (5 + 16 =) 21 questions, a candidate has to answer (5 + 10 =) 15 questions in the allotted (maximum) time of 2 hours.**
5. All questions of a particular section must be attempted in the correct order.
6. **SECTION A - OBJECTIVE TYPE QUESTIONS (24 MARKS):**
 - i. This section has 05 questions.
 - ii. Marks allotted are mentioned against each question/part.
 - iii. There is no negative marking.
 - iv. Do as per the instructions given.
7. **SECTION B – SUBJECTIVE TYPE QUESTIONS (26 MARKS):**
 - i. This section has 16 questions.
 - ii. A candidate has to do 10 questions.
 - iii. Do as per the instructions given.
 - iv. Marks allotted are mentioned against each question/part.

SECTION A: OBJECTIVE TYPE QUESTIONS

Q. 1	Answer any 4 out of the given 6 questions on Employability Skills (1 x 4 = 4 marks)	
i.	Which of the following activities do not reduce stress? a) Yoga b) Day dreaming c) Exercise d) Meditation	1
ii.	The four R's of waste management are- a) Refuse, Reduce, Reuse, Recycle b) Repair, Reduce, Reuse, Refuse c) Refuse, Reduce, Recover, Recycle d) Refuse, Reduce, Rethink, Recycle	1
iii.	The process of creating a non-fiction text about current or recent news, items of general interest or specific topics is which form of writing- a) Article b) Letter c) Essay d) Paragraph	1
iv.	Rahul is unable to score good marks and often fails to submit his assignments on time. If this situation continues, he might suffer from which of the stress- a) Financial b) Physical c) Mental d) Social	1
v.	To cut the file or folder, which shortcut key will you use on the computer? a) Ctrl+ V b) Ctrl+ Y c) Ctrl+ P d) Ctrl+ X	1
vi.	Which of the following is not promotional entrepreneurial function – a) Idea discovery b) Financing c) Detailed investigation d) Directing	1

Q. 2	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	The freshly baked bread should not be used for sandwiches as it becomes- a) Soggy b) Dry c) Crunchy d) Hard	1
ii.	A salamander is an equipment used to cook food using- a) Moist heat b) Dry heat c) Sautéing d) Deep frying	1

iii.	A cold dish prepared of various mixtures of raw or cooked vegetables or meat usually seasoned is- a) Cold Soup b) Sandwiches c) Salad d) Broth	1
iv.	Which of the following statement is correct? a) When heat is applied on protein it coagulates from opaque to white in colour. b) When heat is applied on protein no affect is there. c) When heat is applied on protein from white it becomes opaque. d) When heat is applied on protein it does not coagulates.	1
v.	The pigment responsible for deep red colour of beetroot is- a) Anthocyanin b) Carotenoids c) Betalains d) Flavones	1
vi.	The salad made up of cubes of cucumber and lemon juice can be classified as- a) Compound salad b) Simple salad c) Dessert salad d) None of the above	1

Q. 3	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	To soften the vegetables quickly one must add- a) Lemon juice b) Acetic acid c) Vinegar d) Baking Soda	1
ii.	The modified plant structures that are enlarged to store nutrients are- a) Tubers b) Bulbs c) Pods d) Stems	1
iii.	Enoki is a type of- a) Beans b) Edible leaves c) Mushrooms d) Stems	1
iv.	Triglycerides are combination of- a) Caustic soda and glycerin b) Free fatty acids and glycerol c) Glycerol and acerolin d) Free fatty acids and aspirin	1
v.	Minestrone soup is made with- a) Meat b) Vegetables c) Chicken d) Lamb	1

vi.	When liquid is not bubbling and is usually in small quantity, this method is called ____ a) Steaming b) Blanching c) Stewing d) Poaching	1
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Q. 4	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	On application of heat carbohydrates turn slightly brown, this process is called ____ a) Caramelisation b) Coagulation c) Gelatinization d) None of the above	1
ii.	Which of the following method enables the food particles to be half cooked? a) Steaming b) Stewing c) Blanching d) Boiling	1
iii.	The bread used for sandwich making should be stored at- a) Refrigerator b) Freezer c) High temperature d) Room temperature	1
iv.	This is not an example of closed open sandwich- a) Tea sandwich b) Buffet sandwich c) Face sandwich d) Hot sandwich	1
v.	To retain the colour of cauliflower, a chef must add- a) Baking soda b) Salt c) Baking powder d) Lemon juice	1
vi	The French name Consomme is given to – a) Clear soups b) Cream soups c) Veloute soups d) Puree soups	1

Q. 5	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	English meaning of French word sauté is to- a) Blanch b) Fry c) Boil d) Make sauce	1
ii.	Your mother has prepared honey lemon dressing, she can use it for- a) Coleslaw salad b) Mixed fruits salad c) Chicken salad d) Ham salad	1

iii.	Which of the following methods should be used for preparation of steaks- a) Grilling b) Baking c) Griddling d) Broiling	1
iv.	Which type of potato should be preferred for making salad- a) Mealy b) Floury c) Waxy d) None of the above	1
v.	An example of cold soup is- a) Gazpacho b) Cream of tomato c) Sweet corn soup d) Pumpkin soup	1
vi.	The fruits where outer pericarp is stiffened are- a) Pepo b) Berries c) Drupes d) Hesperidium	1

SECTION B: SUBJECTIVE TYPE QUESTIONS

Answer any 3 out of the given 5 questions on Employability Skills (2 x 3 = 6 marks)

Answer each question in 20 – 30 words.

Q. 6	Enlist four benefits of working independently.	2
Q. 7	Give one point of difference between file and folder in computer.	2
Q. 8	Mention four positive impact of entrepreneurship on society.	2
Q. 9	List four disadvantages of written communication.	2
Q. 10	Indicate four man made causes of ecological imbalances.	2

Answer any 4 out of the given 6 questions in 20 – 30 words each (2 x 4 = 8 marks)

Q. 11	Soups are considered healthy food. Support this statement with two reasons.	2
Q. 12	Write two points difference between vegetable and protein salad.	2
Q. 13	How is boiling different from simmering?	2
Q. 14	Which two points to be kept in mind while selecting- a) Ginger b) Celery	2
Q. 15	List four objectives of cooking.	2
Q. 16	Enumerate four importance of filling in preparation of sandwiches.	2

Answer any 3 out of the given 5 questions in 50– 80 words each (4 x 3 = 12 marks)

Q. 17	a) Advice four tips to preserve nutrients in kitchen to your mother. b) Which four points to be kept in mind while selecting fruits?	4
Q. 18	Explain one each role and example of various parts of a salad.	4
Q. 19	How are following soups prepared- a) Chowders b) Bisque c) Veloute d) Puree	4
Q. 20	Elaborate four principles of heat transfer.	4
Q. 21	a) What do you mean by sandwich? Give two roles of spread in sandwich preparation. b) Differentiate between cold open and cold close sandwich.	4