

# CBSE | DEPARTMENT OF SKILL EDUCATION

## FOOD PRODUCTION (SUBJECT CODE-809 )

### Blue-print for Sample Question Paper for Class XII (Session 2020-2021)

Max. Time: 3 Hours

Max. Marks: 60

#### 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-IV	1	1	2
2	Self-Management Skills-IV	2	1	3
3	Information and Communication Technology Skills-IV	1	1	2
4	Entrepreneurial Skills-IV	1	1	2
5	Green Skills-IV	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 (50 MARKS):

UNIT NO.	NAME OF THE UNIT	OBJECTIVE TYPE QUESTIONS	SHORT ANSWER TYPE QUESTIONS- I	SHORT ANSWER TYPE QUESTIONS- II	DESCRIPTIVE/ LONG ANSWER TYPE QUESTIONS	TOTAL QUESTIONS
		1 MARK EACH	2 MARKS EACH	3 MARKS EACH	4 MARKS EACH	
I	Indian Regional Cookery	8	-	1	1	10
II	Indian Snacks	4	1	-	-	5
III	Indian Gravies	2	1	-	-	3
IV	Indian Sweets	4	1	-	-	5
V	Presentation of Indian Meals	3	-	-	-	3
VI	Fast Food	2	-	-	1	3
VII	Introduction to Baking	2	-	-	1	3
VIII	Menu Planning	2	1	-	1	4
IX	Food Costing	2	-	1	1	4
X	Food Safety	3	1	1	-	5
TOTAL QUESTIONS		32	5	3	5	45
NO. OF QUESTIONS TO BE ANSWERED		Any 26	Any 3	Any 2	Any 3	34
TOTAL MARKS		1 x 26 = 26	2 x 3 = 6	3 x 2 = 6	4 x 3 = 12	50 MARKS

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### Sample Question Paper for Class XII (Session 2020-2021)

Max. Time: 3 Hours

Max. Marks: 60

#### General Instructions:

1. Please read the instructions carefully.
2. This Question Paper consists of **24 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 (6 + 18 =) 24 questions, a candidate has to answer (6 + 11 =) 17 questions in the allotted (maximum) time of 3 hours.**
5. All questions of a particular section must be attempted in the correct order.
6. **SECTION A - OBJECTIVE TYPE QUESTIONS (30 MARKS):**
  - i. This section has 06 questions.
  - ii. There is no negative marking.
  - iii. Do as per the instructions given.
  - iv. Marks allotted are mentioned against each question/part.
7. **SECTION B – SUBJECTIVE TYPE QUESTIONS (30 MARKS):**
  - i. This section contains 18 questions.
  - ii. A candidate has to do 11 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 encourage people to recycle household waste by using gamification? a) Recycle bank b) Edukart c) Interview bit d) Cure fit	1
ii.	A piece of writing with exactly fifty words is- a)Article b)Paragraph c)Mini saga d)Short story	1
iii.	Your friend is assertive and sociable. Which of the following personality traits he/she exhibits- a)Conscientiousness b)Emotional stability c)Agreeableness d)Extraversion	1
iv.	Which of the following bar contains icons to provide quick access to commands such as new, open, print, etc.? a)Menu bar b)Formula bar c)Standard bar d)Title bar	1
v.	Who can help an organization to analyze energy consumption and advice ways to reduce it- a)Energy consultant b)Energy auditors c)Environmental engineers d)Green designers	1
vi.	Identify personality disorder of a person who have inflated sense of their own importance and lacks empathy. a)Borderline b)Narcissistic c)Avoidant d)Paranoid	1

Q. 2	Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)	
i.	A dish consisting boiled or fried vegetables curry made of raw papaya, potato and brinjal is- a) Yakhni b) Santula c) Khaja d) Rizala	1
ii.	For preparing base of Makhani gravy your mother will use- a) Boiled onion paste b) Boiled spinach paste c) Chopped onions and tomato paste d) Boiled tomato paste	1
iii.	Which of the following statement is incorrect? a) Nizams of Kolkata is an example of fast food outlets. b) Fast food preparation uses highly processed food. c) Commercial establishments of fast food of US is termed as Thermopolium. d) Fast food outlets are equipped with high efficiency automatic kitchen equipments.	1
iv.	A snack prepared using fermented batter of rice is- a) Khandvi b) Dhokla c) Khaman d) Vada	1
v.	The fresh seasonal vegetable preparation is – a) Variyals b) Pachadi c) Kozhambu d) Poriyals	1
vi.	The preserve which is prepared from fruits and also include peels of fruits are- a) Jams b) Jellies c) Marmalades d) Squash	1
vii.	An Indian bread Bhakar is prepared using flour of- a) Jowar b) Rice c) Bajra d) Maize	1

<b>Q. 3</b>	<b>Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)</b>	
<b>i.</b>	The traditional Marathi cuisine which is sweet and spicy to taste is- a)Ghoogni b) Dabeli c)Sev usal d)Bhakarwadi	<b>1</b>
<b>ii.</b>	The blue coloured chopping board is used for- a)Cheese b)Raw meat c)Fruits d) Fish	<b>1</b>
<b>iii.</b>	When sugar is cooked till 104* C to 106* C for preparation of sweets, this stage is called as- a)Half thread b)Three thread c)One thread d)Two and a half thread	<b>1</b>
<b>iv.</b>	The basic concept of fast food outlets depends upon these two factors- a)Cheap food and quick cooking b)Large portion size and quick delivery c)Cleanliness and expensive food d)Long cooking time and only takeaways	<b>1</b>
<b>v.</b>	The rendered fat of hogs is called as- a)Margarine b)Oil c)Lard d)Butter	<b>1</b>
<b>vi.</b>	Which of the following statement is correct- a)Pachadi is pulse preparation without use of onion and garlic b)Kootu is mixed vegetable preparation with coconut c)Gil e firadus is a spicy stew d)Puttu is flaky shallow fried bread	<b>1</b>
<b>vii.</b>	Net profit when total sale is Rs.85,000 and food cost and labour cost is Rs.20,000 and overhead cost is Rs. 25,000 will be- a)Rs.35,000 b)Rs.45,000 c)Rs.40,000 d)Rs.30,000	<b>1</b>

<b>Q. 4</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>	
<b>i.</b>	Chives is an example of- a)Sauce b)Herb c)Crisps d)Micro greens	<b>1</b>
<b>ii.</b>	In which cuisine you commonly use Malvani Masala ? a)Maharashtra b)Andhra Pradesh c)Awadhi d)Jammu and Kashmir	<b>1</b>
<b>iii.</b>	Which of the following food is called as high-risk food- a)Oil b)Flour c)Whole spices d)Raw meat	<b>1</b>
<b>iv.</b>	Palm jaggery is used instead of sugar in preparation of which of the following sweet- a)Doda b)Dodol c)Mysore pak d)Zarda	<b>1</b>
<b>v.</b>	A paper thin crust samosa is popularly called as- a) Singhara b) Potli samosa c) Bohri samosa d) None of the above	<b>1</b>
<b>vi.</b>	Name the protein present in wheat which makes it an excellent choice for breads and bread products. a)Gluten b)Lysine c)Arginine d) Cysteine	<b>1</b>

<b>Q. 5</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>	
<b>i.</b>	The cost which don't increase or decrease with the changes in output is- a)Fixed cost b)Semi variable cost c)Variable cost d)Material cost	<b>1</b>

ii.	A mutton preparation made with both chunks of mutton and minced mutton is- a)TabakMaaz b)Laalmaans c)Rara gosht d)Nihari	1
iii.	Shrikhand is associated with which of the following festival- a)Pongal b)Lohri c)Gudipadwa d)Eid	1
iv.	Match the following- A. Bacteria B. Organic waste C. Inorganic waste D. Clostridium perfringens Choose the correct option- a)A iv, B iii ,C i, D ii b)A iii, B ii, C i , Div c)A ii, B i, C iv, D iii d)A i, B iv, C iii, D ii	1
v.	The main ingredient used in preparation of Chikvi is- a)Potato b)Bamboo shoots c)Egg d)Fish	1
vi.	Which of the following ingredient must be added to prevent curdling of curd/cream while preparing Indian gravy- a)Spices b)Oil c)Flour d)Water	1

<b>Q. 6</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>	
i.	Advice a suitable menu to be followed by office mess- a)Fixed b)Ala carte c)Cyclic d)Static	1

ii.	<p>Choose correct sequence to be considered while plating the food.-</p> <p>a)Decide on accompaniments ,garnish, prepare framework, customize crockery</p> <p>b)Prepare a framework, garnish, decide on accompaniments, customize crockery</p> <p>c)Prepare a framework, decide on accompaniments, customize crockery, garnish</p> <p>d)Garnish, customize crockery, decide on accompaniments, prepare a framework</p>	<b>1</b>								
iii.	<p>Alsi ki pinni is considered as nutritious snack as it provides-</p> <p>a)Iron</p> <p>b)Iodine</p> <p>c)Chlorine</p> <p>d)Sodium</p>	<b>1</b>								
iv.	<p>Which two nutrients provide satiety value to the meal?</p> <p>a)Vitamins and minerals</p> <p>b)Fat and vitamins</p> <p>c)Protein and fat</p> <p>d)Minerals and protein</p>	<b>1</b>								
v.	<p>Match the following-</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">A. Shammi kebab</td> <td style="width: 50%;">i)Roasted moong dal</td> </tr> <tr> <td>B. Dalma</td> <td>ii)Flaky bread</td> </tr> <tr> <td>C. Sattu</td> <td>iii)Meat and channa dal</td> </tr> <tr> <td>D. Sheermal</td> <td>iv)Roasted Bengal gram</td> </tr> </table> <p>Choose the correct answer-</p> <p>a)A iii ,B ii,C i,D iv</p> <p>b)A ii, B iv,C i,D iii</p> <p>c)A iii, B i,C iv,D ii</p> <p>d)A iv, B i,C ii,D iii</p>	A. Shammi kebab	i)Roasted moong dal	B. Dalma	ii)Flaky bread	C. Sattu	iii)Meat and channa dal	D. Sheermal	iv)Roasted Bengal gram	<b>1</b>
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vi.	<p>For preparation of Sohan Papdi sugar must be cooked till-</p> <p>a)Firm ball stage</p> <p>b)Soft ball stage</p> <p>c)Hard ball stage</p> <p>d) Tough ball stage</p>	<b>1</b>								



## **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. 7	Give four steps for active learning.	2
Q. 8	Suggest four sources of motivation and inspiration.	2
Q. 9	Spreadsheet programs have become very popular .Justify this statement with two reasons.	2
Q. 10	What are four barriers in becoming entrepreneur?	2
Q. 11	Mention four ways to make your home toxin free.	2

**Answer any 3 out of the given 5 questions in 20 – 30 words each (2 x 3 = 6 marks)**

Q. 12	State two each dishes which can be prepared using white gravy and precautions to be followed while making white gravy.	2
Q. 13	Suggest four ways to prevent contamination by pets.	2
Q. 14	Differentiate between following Indian snacks- a)Vada and Murukku b)Gathiya and khakra	2
Q. 15	Give two points difference between ala carte and table d hote menu.	2
Q. 16	Briefly describe about these desserts - a)Chamcham b)Asharfi	2

**Answer any 2 out of the given 3 questions in 30– 50 words each (3 x 2 = 6 marks)**

Q. 17	Advise your friend about four points to be kept in mind for proper waste water disposal from the kitchen. Also tell two ways to prevent cross contamination.	3
Q. 18	Differentiate between- a)Meenmoilee and Kozhi curry b)Yakhni and Rista c)Dalcha and Haleem	3
Q. 19	Elaborate two each objectives, advantages and limitation of cost accounting.	3

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

<b>Q. 20</b>	Standard operating procedures are followed while using pre-cooked products. Justify this statement with four reasons .Also list four advantages of using convenience foods.	<b>4</b>																																						
<b>Q. 21</b>	Enlist four ways each to create variety and save time and money while planning a menu.	<b>4</b>																																						
<b>Q. 22</b>	Tell four each unique ingredients of Goa cuisine and famous dishes of Bengali cuisine.	<b>4</b>																																						
<b>Q. 23</b>	Enumerate four factors for each to be kept in mind to make the cookies crisp and easy to spread.	<b>4</b>																																						
<b>Q. 24</b>	<p>The following information has been extracted from the books of XYZ hotel. Calculate the food and labour cost.</p> <table border="1"> <thead> <tr> <th>RECEIPTS</th> <th>AMOUNT(Rs)</th> </tr> </thead> <tbody> <tr> <td>Sales</td> <td>1,50,000</td> </tr> <tr> <td>Opening stock</td> <td>40,000</td> </tr> <tr> <td>Closing stock</td> <td>10,000</td> </tr> <tr> <td>Fresh purchases</td> <td>15,000</td> </tr> <tr> <td>Wages and salaries</td> <td>25,000</td> </tr> <tr> <td>Electricity</td> <td>800</td> </tr> <tr> <td>Rent</td> <td>10,000</td> </tr> <tr> <td>Telephone</td> <td>500</td> </tr> <tr> <td>LTC paid to staff</td> <td>2000</td> </tr> <tr> <td>Printing</td> <td>400</td> </tr> <tr> <td>Food consumed by staff worth</td> <td>2000 but charges 1000</td> </tr> <tr> <td>Complimentary food</td> <td>2000</td> </tr> <tr> <td>Medical Re-imburement</td> <td>800</td> </tr> <tr> <td>Laundry</td> <td>1500 out of which staff uniform 500</td> </tr> <tr> <td>Gas and fuel</td> <td>800</td> </tr> <tr> <td>Contribution towards EPF</td> <td>1000</td> </tr> <tr> <td>Interest Subsidy</td> <td>500</td> </tr> <tr> <td>Miscellaneous</td> <td>500</td> </tr> </tbody> </table>	RECEIPTS	AMOUNT(Rs)	Sales	1,50,000	Opening stock	40,000	Closing stock	10,000	Fresh purchases	15,000	Wages and salaries	25,000	Electricity	800	Rent	10,000	Telephone	500	LTC paid to staff	2000	Printing	400	Food consumed by staff worth	2000 but charges 1000	Complimentary food	2000	Medical Re-imburement	800	Laundry	1500 out of which staff uniform 500	Gas and fuel	800	Contribution towards EPF	1000	Interest Subsidy	500	Miscellaneous	500	<b>4</b>
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