

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE: 809)

CLASS XI (SESSION 2021-2022)

BLUE PRINT FOR SAMPLE QUESTION PAPER FOR TERM -1

Max. Time Allowed: 1½ hours

Max. Marks: 30

PART A - EMPLOYABILITY SKILLS (05 MARKS):

UNIT NO.	NAME OF THE UNIT	NO. OF QUESTIONS (1 MARK EACH)
1	Communication Skills-III	2
2	Self-Management Skills-III	2
3	Information and Communication Technology Skills-III	2
TOTAL QUESTIONS		6 Questions
NO. OF QUESTIONS TO BE ANSWERED		Any 5 Questions
TOTAL MARKS		1 x 5 = 5 marks

PART B - SUBJECT SPECIFIC SKILLS (25 MARKS):

UNIT NO.	NAME OF THE UNIT	NO. OF QUESTIONS (1 MARK EACH)
1.	Hospitality Industry as a Career	4
2.	The Food Production Department	6
3.	Uniform ,Safety and Hygiene in kitchen	6
4.	Kitchen Equipments / Appliances	6
5.	Kitchen Commodities	10
TOTAL QUESTIONS		32 Questions
NO. OF QUESTIONS TO BE ANSWERED		25 Questions
TOTAL MARKS		1 x 25 = 25 MARKS

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Max. Time Allowed: 1½ hours

Max. Marks: 30

General Instructions:

1. Please read the instructions carefully
2. This Question Paper is divided into 03 sections, viz., Section A, Section B and Section C.
3. Section A is of 05 marks and has 06 questions on Employability Skills.
4. Section B is of 20 marks and has 25 questions on Subject specific Skills.
5. Section C is of 05 marks and has 07 competency-based questions.
6. Do as per the instructions given in the respective sections.
7. Marks allotted are mentioned against each section/question.
8. All questions must be attempted in the correct order

SECTION A

Answer any 5 questions out of the given 6 questions on Employability Skills

(1 x 5 = 5 marks)

1.	My best friend, Nick Palacio, loves scuba diving. Identify the phrase used in this sentence. a. Gerund Phrase b. Infinitive Phrase c. Appositive Phrase d. Absolute Phrase	1
2.	Which of the following is Self-Exploration techniques? a. Work Team Structure b. Self-reflection c. Team cohesion d. Balancing work and leisure	1
3.	On open office write which bar displays information about the current document? a. Scroll bars b. Formatting toolbar c. Status bar d. Menu bar	1

4.	Which of the following is not the basic communication style? a. Passive b. Aggressive c. Passive-aggressive d. Affirmative	1
5.	Which is the shortcut key for redo? a. Ctrl+ Y b. Ctrl+ Z c. Ctrl + X d. Ctrl +C	1
6.	Which of the following factors influence team work? a. Prioritizing goals b. Social loafing c. Self-awareness d. Feedback	1

SECTION B

Answer any 20 questions out of the given 25 questions

(1 x 20 = 20 marks)

7.	Which department of hotel is responsible for recruiting and training the staff? a. Kitchen Stewarding b. Human Resource c. Hotel Engineering d. Sales & Marketing	1
8.	Which chemical should be used for disinfecting chopping boards used for cutting raw meats? a. Iodine b. Sodium c. Chlorine d. Potassium	1
9.	In satellite kitchen _____ are prepared. a. Specialized dishes b. All dishes c. Beverages d. Fast food	1
10.	Chef coat should be made of cotton because it protect's body by absorbing _____. a. Electric shocks b. Cardiogenic shocks c. Thermal shocks d. Septic shocks	1

11.	In which cooking area of kitchen salad is prepared? a. Butchery b. Bakery c. Larder d. Vestibule area	1
12.	Which of the following statement is incorrect? a. Fast food preparation and service takes much less time than normal meals. b. MICE is the specialised field which usually combines pleasure and business c. Time share is a concept which is popular by the name of vacation ownership d. Retail sector are fully furnished apartments available for a short-term or long term stay.	1
13.	Your younger sister has started working in kitchen. Advise her which safety rule she must observe. a. Always wear formal clothing and slippers while working in kitchen b. Carry hot oil or water c. Clean hot equipments d. Keep work area uncluttered	1
14.	While buying shoes for chef, which features must be considered? a. Non-slippery sole and hard toe b. Non slippery and soft toe c. Slippery and hard toe d. Slippery and soft toe	1
15.	Match the following- Type of milk A. Full Cream B. Toned C. Double Toned D. Skimmed Milk Fat content % I. 0.5 II. 1.5 III. 6 IV. 3 Choose the correct option. a. A IV, B II, C I, D III b. A II, B III, C IV, D II c. A III ,B IV, C II, D I d. A II, B I, C IV, D III	1
16.	What is the right temperature for storing fruits and vegetables i walk -in refrigerator? a. 60° C b. 20° C c. 4° C d. -10° C	1
17.	Which points not to be considered while purchasing capsicum? a. Should be well shaped b. Skin should be firm and shiny c. No soft spots d. Should be with a light and compact heavy head	1

18.	Which is the correct sequence of hierarchy in commercial kitchen of hotel? a. Executive chef, Chef de Partie, Commis , Trainees b. Chef de Partie, Commis, Executive chef, Trainees c. Commis , Trainees , Executive chef, Chef de Partie d. Executive chef , Commis, Trainees, Chef de Partie	1
19.	An example of manual equipment is- a. Oven b. Egg slicer c. Tandoor d. Dough maker	1
20.	Match the following- Fruits A. Hesperidium B. Pepos C. Drupes D. Pome Choose the correct option. a. A III, B IV, C I, D II b. A IV, B I, C II, D III c. A II, B III, C IV, D I d. A II, B I, C IV, D III	1
21.	Which of the following is incorrect statement for pulses? a. They are baked / fried to make savouries (namkeens) b. It can be sprouted and used as salads c. It can also be cooked to make desserts d. It is used to make bhakri and khakhras	1
22.	Which of the following qualities are not required by the personnel willing to join hospitality industry? a. Personal hygiene b. Financial background c. Workplace hygiene d. Good communication skills	1
23.	Which cereal is commonly used in preparation of tacos? a. Wheat b. Ragi c. Rice d. Maize	1
24.	The temperature range in which food-borne bacteria can grow is known as _____. a. Danger zone b. Time zone c. Real zone d. Microbial zone	1

25.	Mussels is an example of – a. Crustaceans b. Molluscs c. Fresh water fish d. Invertebrate	1
26.	Commissary section is used for _____. a. Cutting vegetables b. Preparing sandwiches c. Cutting meats d. Preparing breads	1
27.	Salamander is an example of _____ equipment. a. Small size b. Very small size c. Medium size d. Large size	1
28.	What is Suet? a. Fat obtained from pig b. Fat obtained from mutton or beef c. Fat obtained from fish d. Fat obtained from poultry	1
29.	The blunt thicker side of the blade of knife is called as _____. a. Spine b. Bolster c. Rivets d. Butt	1
30.	Which factor decides number of positions and employees at each position in the hotel? a. Variety of dishes that are offered on the menu b. Use of prepared foods c. Electricity consumed by the equipments d. Need of unskilled workers at the various levels	1
31.	Name the protein essential for bread making. a. Gloverin b. Gluten c. Myosin d. Keratin	1

SECTION C
(COMPETENCY BASED QUESTIONS)

Answer any 5 questions out of the given 7 questions

(1 x 5 = 5 marks)

32.	<p>Ramesh is going to Goa for the first time. He wants to do advance booking of hotel room and would like to avail pick up facility from the airport.</p> <p>Which of the following department of hotel should he contact?</p> <ul style="list-style-type: none">a. Front officeb. Housekeepingc. Food Productiond. Supporting Department	1
33.	<p>Your brother has got job in hotel. He is direct in-charge of production operations and work as second in command to the executive chef .He is also responsible for following of standard recipes, presentations and procedures in kitchen. He must be appointed as _____.</p> <ul style="list-style-type: none">a. Section chefb. Assistant cookc. Section under chefd. Sous chef	1
34.	<p>It is often used in Chinese, South Asian and Southeast Asian cuisine. It has a high smoke point relative to many other cooking oils, so is commonly used for frying foods. Identify the oil.</p> <ul style="list-style-type: none">a. Soybean oilb. Sunflower oilc. Groundnut oild. Rice bran oil	1
35.	<p>Personal hygiene is about keeping our body clean from head to toe. This is essential for breaking the cycle of disease transmission from one person to another.</p> <p>Below is the list of few personal habits-</p> <ul style="list-style-type: none">i. Short hair or tied in a bunii. Nail paintsiii. Minimal jewelleryiv. Using strong perfumes <p>Choose correct option of good personal hygiene practices a chef must possess.</p> <ul style="list-style-type: none">a. i and iiib. ii and ivc. iii and ivd. i and iv	1

36.	<p>Mrs. Verma is fond of chinese and non-vegetarian cooking. She is confused in making choice for appropriate knife. Which is the most suitable knife for her?</p> <ul style="list-style-type: none"> a. Carving knife b. Palette knife c. Tomato knife d. Cleaver knife 	1
37.	<p>Mr. Sharma is opening new restaurant and wants to install new equipments. Suggest him which factors to be considered before purchasing any equipment?</p> <ul style="list-style-type: none"> i. Price of equipment ii. Light in weight and colourful iii. Safety iv. Before sale services <p>Choose the correct option.</p> <ul style="list-style-type: none"> a. i and iii b. ii and iv c. iii and iv d. i and iv 	1
38.	<p>Spices are the buds, fruits, flowers, bark, seeds and roots of plants and trees which are used in their natural / dried form to impart taste to food. Apart from this they also carry a wide range of medicinal properties, aroma and also may impart colour to the food.</p> <p>Which of the following spice has astringent and antifungal properties?</p> <ul style="list-style-type: none"> a. Cinnamon b. Caraway c. Nigella d. Nutmeg 	1