

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE-809)

CLASS XII (SESSION 2021-2022)
MARKING SCHEME FOR TERM -1

Max. Time Allowed: 1½ hours

Max. Marks: 30

SECTION A

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

(1 x 5 = 5 marks)

1.	c. Expansion	1
2.	b. Conscientiousness	1
3.	d.ods	1
4.	a. Prepare a list of references	1
5.	c. Find and Replace	1
6.	d. Lack of empathy	1

SECTION B

Answer any 20 questions out of the given 25 questions

(1 x 20 = 20 marks)

7.	b. Raw papaya	1
8.	a. A III, B IV, C II, D I	1
9.	b. Sidu	1
10.	c. Use whole grain flour instead of refined flour	1
11.	b. Khaman	1
12.	c. Macha besara	1
13.	c. A III, B IV, C I, D II	1
14.	d. Lotus stem	1
15.	a. Arugula	1
16.	a. A III ,B I, C IV,D II	1
17.	b. Maharashtra	1
18.	d. Avial	1
19.	c. The main ingredient used for preparation of peda is khoya where as for petha is ash gourd.	1
20.	a. Jams	1
21.	c. Dhansak	1
22.	d. Cashew nut paste	1
23.	c. Dal Peetha	1
24.	d. Patisapta	1
25.	b. Kachri	1

26.	c. Ghoogni	1
27.	d. A III, B IV, C II, D I	1
28.	b. Caldeen	1
29.	d. Never blend with gravy	1
30.	a. Appams	1
31.	c. White	1

SECTION C
(COMPETENCY BASED QUESTIONS)

Answer any 5 questions out of the given 7 questions

(1 x 5 = 5 marks)

32.	a. i and iii	1
33.	b. 112 *C – 116* C	1
34.	c. Mahi tawa and Lamb	1
35.	c. Deep red tomatoes	1
36.	b. Channa Sundal	1
37.	a. Chenna Poda	1
38.	c. Dalcha is meat preparation with channa dal where as Haleem is lamb preparation with broken wheat.	1