CBSE – DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE 409)

MARKING SCHEME

Class X (Session 2019-2020)

Time: 2 hours

Max. Marks: 50

General Instructions:

- 1. This Question Paper consists of two parts viz. Part A: Employability Skills and Part B: Subject Skills.
- 2. Part A: Employability Skills (10 Marks)
 - *i.* Answer any 4 questions out of the given 6 questions of 1 mark each.
 - *ii.* Answer any 3 questions out of the given 5 questions of 2 marks each.

3. Part B: Subject Skills (40 Marks):

- *i.* Answer any 10 questions out of the given 12 questions of 1 mark each.
- *ii.* Answer any 4 questions from the given 6 questions of 2 marks each.
- *iii.* Answer any 4 questions from the given 6 questions of 3 marks each.
- *iv.* Answer any 2 questions from the given 4 questions of 5 marks each.
- 4. This question paper contains 39 questions out of which 27 questions are to be answered.
- 5. All questions of a particular part/section must be attempted in the correct order.
- 6. The maximum time allowed is 2 hrs.

PART A: EMPLOYABILITY SKILLS (10 MARKS)

Answer any 4 questions out of the given 6 questions of 1 mark each:

	(1)
(d) Writing	
Grooming is a term associated with	(1)
(c) neat and clean appearance	
Which of the following is not a self-management skill?	(1)
(b) Bargaining	
What does GPS stand for?	(1)
(a) Global Positioning System	
What is the aim of entrepreneurship?	(1)
(c) Both of the above	
	Grooming is a term associated with (c) neat and clean appearance Which of the following is not a self-management skill? (b) Bargaining What does GPS stand for? (a) Global Positioning System

Answer any 3 questions out of the given 5 questions of 2 marks each:

6.

7.	What are the five sources of energy available to us?There are 5 fundamental sources of energy :(i) Nuclear fusion in the Sun (solar energy),(ii) Gravity generated by the Earth and Moon,(iii) Nuclear fission reactions,(iv) Energy in the interior of the Earth, and(v) Energy stored in chemical bonds. Most of the energy we use today come from fossil fuels(stored solar energy). But fossils fuels have a disadvantage in that they are non-renewable on ahuman time scale, and causes other potentially harmful effects on the environment.	(2)
8.	 List any four characteristics of entrepreneurship. 1. Ability to take up risks 2. Believe in hard work and discipline 3. Adaptable and flexible to achieve the goals of enhancing quality and customer satisfaction 4. Knowledge of the product and services and their need or demand in the market 5. Financial literacy and money management skills 6. Effective planning and execution. 	(2)
9.	 List the steps to search for information using a web browser. To see the information on the various websites, you need an Internet Browser. An Internet Browser is an application or a software program on your computer or laptop which helps you visit the various websites. Some examples of browsers are Google Chrome, Mozilla Firefox and Internet Explorer. Searching for information: Do the steps below to search for information on the Internet. Open an Internet browser Type the topic, on which you want information, in the search box and hit the Enter key. The search results having the required information will be displayed. Click Firefox icon to open Firefox Mozilla browser and search for information. 	(2)
10.	 What are the factors that affect self-confidence? Given below are some factors that affects self-confidence. (a) When we think we cannot do a particular work. (b) When we keep thinking of our past mistakes and feel bad about it, instead of learning from them. (c) When we expect to be successful at the first attempt itself and do not try again. (d) When we are surrounded by people who have a negative attitude, which is reflected in their speech. 	(2)

11.	 Write down the different types of verbal communication. Give an example for each type. Oral or Spoken Communication: Communication which involves talking. Face-to-face conversation, Talking on a phone Written Communication: Communication which involves written or typed words. 	(2)
	Written Communication: Communication which involves written or typed words. Writing letters, notes, email, etc.	

	PART B: SUBJECT SKILLS Answer any 10 questions out of the given 12 questions		
12	d)Tubers	1	1
13	d)Moist heat	1	1
14	b)Minestrone	1	1
15	c)Simple	1	1
16	c)Proteins	1	1
17	b)Consomme	1	1
18	c)Club Sandwich	1	1
19	d)Caramelisation	1	1
20	b)Conduction	1	1
21	c)Chicken	1	1
22	a)Sugar	1	1
23	d)Flavour	1	1
23		¥	
	Answer any 4 questions out of the given 6 questions		
24	Broth is prepared by-		
	 Prepared with meats, vegetables or both 	1+1	2
	 They have small pieces of meat or vegetables or both along with the 		
	liquid		
	(Any two points)		
25	A Role of vitamins and minerals		
	To protect the body's immunity system	1/2	
	(Any one point)		2
	A source of vitamins and minerals		
	Fruits		
	Vegetables	1/2	
	(Any one source)		
	Two vitamins destroyed in cooking		
	Vitamin C	1/2+1/2	
	Vitamin B		
	(Any two vitamins)		
26	Two salads served as appetizer are-		
	1.Fruit Salad	1/2	2
	It consists of fresh fruits .	1/2	
	Canned fruits can also be used		
	2.Vegetable Salad	1/2	
	 It consists of crunchy vegetables 	1/2	
	 Vegetables used can be cooked or raw 		
	(Any one point for each)		
	(1/2 mark for each name and one line about it)		
27	Two roles of spread in a sandwich are-		
	It act as sealing material	1/2	
	It adds flavor to the bread	1/2	2
	It act as moistening agent		
	(Any other, any two)		

	Two suitable spreads for vegetable sandwich are-		
	Mayonnaise	1/2	
	• Butter	1/2	
	(Any other, any two)		
28	 Four tips to preserve nutrients while processing fruits and vegetables The cooking liquid should be minimum 		
	 Vegetables should be covered while cooking 	1/2	
	 Wash the vegetables before cutting 	1/2	2
	 Don't reheat the vegetables again and again 	1/2	
	(Any other, Any four points)	1/2	
29	Four objectives of cooking food are-		
-	To make the food palatable	1/2	
	 It kills the bacteria and keeps the food sterile 	1/2	
	 It improves the eye appeal of the food 	1/2	2
	• When different ingredients are used in the preparation it enhances	1/2	
	the nutritious value of the dish		
	(Any other, any four points)		
	Answer any 4 questions out of the given 6 questions		
30	Classify fruits and give an example for each		
	Simple fruits- one fruit develops from one flower	1/2+1/2	
	Example- Grapes, Peach		
	Aggregrate fruits-Many fruits develop from a single flower	1/2+1/2	3
	Example- Strawberry, blackberry Multiple fruits-A single fruit is obtained by an aggregrate of many flowers		
	Example-Pineapple, mulberry	1/2+1/2	
	(1/2 mark for each name and example)		
31	Three dry methods of cooking along with example		
	Baking-Food cooked with dry heat.	1/2+1/2	
	Example-cake		
	 Grilling-Food is cooked on an open grooved griddle over heat source Example-Grilled Chicken 	1/ 1/	3
	 Broiling-Food is cooked over dry heat 	1/2+1/2	
	Example-broiling of Indian spices		
	(Any other)	1/2+1/2	
	(1/2 mark for each method and example)	/21 /2	
32	Three cuts which can be done to prepare decorative salad are-		
	Scoop-Vegetables or fruits scooped in roundels	1/2+1/2	
	 Turned vegetables-The vegetables are made into barrel shape using a curved edge knife 	1/2+1/2	3
	 Chop-Cutting the vegetable/fruit in small even size pieces 	1/2+1/2	
	(Any other, explained in one line)		

33	Canapes are-		
55	One bite size piece of the decorated bread slice	1	
	(Explained in one line)	1	
	Sandwiches can be classified as-		
	Cold open sandwich		3
	It can be made from the single slice bread which can be applied with the	1	5
	dressing and then topped with the topping filling on it.	1	
	Cold close sandwich	1	
	It can be made with two or more than two slices of bread.	1	
	(Each sandwich explained in one line)		
34	Soup is-		
	A form of liquid food prepared by cooking meat, fish, vegetables, etc.	1	
	(Definition in one line)		
	It should be included in diet of old man as		
	Easy to digest	1/2+1/2	3
	Provide nutrients		
	 Provide sufficient amount of fluids to the body 		
	(Any other,any two)		
	Two cold soups are-		
	Gazpacho	1/2+1/2	
	• Sarki		
	Vichyssoise		
	(Any other, any two)		
35	a)Braising-The food particles are browned in fat and then cooked in small	1	
	amount of liquid		
	b)Poaching- When the liquid is usually in small quantity and it is not bubbling.	1	3
	c)Stewing- The food particles are surrounded by liquid and cooked in slow heat		
	for a long time	1	
	(Each method explained in one line)		
	Answer any 2 questions out of the given 4 questions		
36	a)Four nutritional contribution of fruits and vegetables are-		
	Provide vitamins and minerals	1/2	
	 Good source of antioxidants and phytochemicals 	1/2	
	 Provides soluble and insoluble dietary fibre 	1/2	
	Low in fat	1/2	2+2+1=5
	(Any other,any four points)		
	b)Effect of acidic medium on-		
	Chlorophyll –Turns yellow	1/2	
	Betalains-Retains the colour	1/2	
	Flavones – Retains white colour	1/2	
	Anthocyanin-Turns red	1/2	
	(One point for each)		
	c)Garlic is broken just before its use-	1	
		1	
	As it tend to dry up once broken (One point)		

37	Five types of thick soups are-		
	• Cream Soups-Made of chicken/meat /any vegetable and are known by the same name. Milk/cream is always added.	1	
	 Puree Soups-Made of dry legumes /fresh starchy vegetable, once cooked it is pureed. 	1	5
	 Bisque soups-Made with shell fish and usually thickened with rice Veloute soups-Made with meat/vegetable stock thickened with cooked 	1	
	flour	1	
	 Chowders-It is a seafood/vegetable stew (Each explained in one line) 	1	
38	Five methods of cooking used for preparing French fries, aloo parantha and chickpeas (chole) are-		
	 Blanching-Food items are partially cooked in water 	1	
	 Deep frying-Food is submerged in hot oil 	1	
	 Shallow frying-Using less amount of fat ,food is partly submerged in oil 	1	5
	 Boiling-When the food is cooked in liquid bubbling rapidly and water 		
	temperature is 100 C	1	
	 Sauteing-Tossing the food in less oil. 		
	(Each method explained in one line)	1	
39	Different parts of the salads highlighting their main role-		
	 Base-Makes the salad more appealing 	1	
	 Body-Gives body to the salad 	1	
	 Dressing-Develops the taste in the salad 	1	5
	Garnish-Enhances the value of salad	1	
	(Each role of part explained in one line)		
	Two examples of base used in salads are		
	• Lettuce	1/2 + 1/2	
	• Iceberg		
	Red leaf		
	(Any other, any two)		