FOOD PRODUCTION (SUBJECT CODE-809)

MARKING SCHEME FOR CLASS XII (SESSION 2023-2024)

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. No.	QUESTION	Source Material (NCERT/PSSCIVE/ CBSE Study Material)	Unit/ Chap. No.	Page no. of source material	Marks
Q. 1	**Answer any 4 out of the given 6 questions on Employability Skills (1 x 4 = 4 marks)**				
i.	c. Re-incorporate it in new products	**NCERT**	**V**	**119**	**1**
ii.	b. =	**NCERT**	**III**	**50**	**1**
iii.	a. Professional	**NCERT**	**IV**	**83**	**1**
iv.	b. Personality	**NCERT**	**II**	**33**	**1**
v.	d. Non responding	**NCERT**	**I**	**5**	**1**
vi.	b. Avoidant	**NCERT**	**II**	**36**	**1**
Q. 2	**Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)**				
i.	c. Wash melon seeds, Cover with water, Simmer till tender and cool, Grind to smooth paste.	**CBSE Study Material**	**III**	**26**	**1**
ii.	b. Raw papaya	**CBSE Study Material**	**I**	**12**	**1**
iii.	a. Maharashtra	**CBSE Study Material**	**I**	**14**	**1**
iv.	d. Canned	**CBSE Study Material**	**VI**	**56**	**1**
v.	b. Retard the yeast activity	**CBSE Study Material**	**VII**	**65**	**1**
vi.	b. A iii, B i, C iv, D ii	**CBSE Study Material**	**IV**	**38**	**1**
vii.	c. By arranging kitchen items properly	**CBSE Study Material**	**VIII**	**84**	**1**
Q. 3	**Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)**				
i.	b. Bhakarwadi	**CBSE Study Material**	**II**	**23**	**1**
ii.	d. Dessert section should be listed with bread section	**CBSE Study Material**	**VIII**	**80**	**1**
iii.	b. Kachri	**CBSE Study Material**	**I**	**12**	**1**
iv.	b. Makhani gravy: Onion	**CBSE Study Material**	**III**	**27-31**	**1**
v.	d. Dhansak	**CBSE Study Material**	**I**	**15**	**1**
vi.	c. Consume variety of oils	**CBSE Study Material**	**V**	**45**	**1**
vii.	c.75%	**CBSE Study Material**	**IX**	**103**	**1**

Q. No.	QUESTION	Source Material (NCERT/PSSCIVE/ CBSE Study Material)	Unit/ Chap. No.	Page no. of source material	Marks
Q. 4	**Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)**				
i.	a. Channa sundal	**CBSE Study Material**	**II**	**24**	**1**
ii.	b. Semi-variable cost	**CBSE Study Material**	**IX**	**96**	**1**
iii.	a. Always clean raw vegetables and meat in the same bowl.	**CBSE Study Material**	**X**	**108**	**1**
iv.	a. Sattu	**CBSE Study Material**	**I**	**11**	**1**
v.	b. Dodol	**CBSE Study Material**	**IV**	**42**	**1**
vi.	c. Cookies should be under baked	**CBSE Study Material**	**VII**	**68**	**1**
Q. 5	**Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)**				
i.	c. A iv, B iii, C ii, D i	**CBSE Study Material**	**II**	**23,24**	**1**
ii.	d. Seafood	**CBSE Study Material**	**X**	**112**	**1**
iii.	a. Appam	**CBSE Study Material**	**I**	**17**	**1**
iv.	c. Patisapta	**CBSE Study Material**	**IV**	**41**	**1**
v.	b. Fresh Herbs	**CBSE Study Material**	**V**	**48**	**1**
vi.	d. Sidu	**CBSE Study Material**	**I**	**5**	**1**
Q. 6	**Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)**				
i.	d. Deep frying	**CBSE Study Material**	**II**	**23**	**1**
ii.	d. Ensures quick delivery of the order	**CBSE Study Material**	**VI**	**55**	**1**
iii.	b. A iv, B iii, C ii, D i	**CBSE Study Material**	**I**	**13**	**1**
iv.	c. Tin	**CBSE Study Material**	**X**	**118**	**1**
v.	d. Almond	**CBSE Study Material**	**IV**	**43**	**1**
vi.	b. Jellies: Fruit juices	**CBSE Study Material**	**V**	**45**	**1**

SECTION B: SUBJECTIVE TYPE QUESTIONS

Q. No.	QUESTION	Source Material (NCERT/PSSCIVE/ CBSE Study Material)	Unit/ Chap. No.	Page no. of source material	Marks
Answer any 3 out of the given 5 questions on Employability Skills in 20 – 30 words each (2 x 3 = 6 marks)					
Q. 7	**Four importance of listening-** 1. To learn 2. To build and maintain relationships 3. To resolve conflicts 4. To obtain information **Any other, Any four**	**NCERT**	**I**	**3**	**½X4=2**
Q. 8	**Four ways to manage stress-** 1. Stay positive and analyse what is going wrong in a certain situation. 2. Maintain an accomplishment sheet and enter even small achievements. 3. Talk to friends and family for comfort. 4. Practice meditation and yoga. **Any other, Any four**	**NCERT**	**II**	**26**	**½X4=2**
Q. 9	**Four presentation softwares-** 1. OpenOffice Impress 2. Google Slides	**NCERT**	**III**	**63**	**½X4=2**

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	3. Apple Keynote 4. Microsoft Office – PowerPoint **Any other, Any four**				

Q. 10	**Four attitudes required to become an entrepreneur-**
	    1. Decisiveness
	    2. Perseverance
	    3. Organisational skills
	    4. Interpersonal skills
	
	Any other, Any four
		NCERT	**IV**	**97**	**½X4=2**

Q. 11	**Four benefits of green jobs-**
	    1. Limiting greenhouse gas emissions
	    2. Minimising waste and pollution
	    3. Protecting and restoring ecosystems
	    4. Preventing hazardous climate change
	
	Any other, Any four
		NCERT	**V**	**114**	**½X4=2**

**Answer any 3 out of the given 5 questions in 20 – 30 words each (2 x 3 = 6 marks)**				
Q. 12	**Fish kabiraji-** Local fish fillet marinated, coated in beaten egg and bread crumbs and pan fried. **Amritsari macchi-** Local fish fillet, cut, marinated and deep fried after coating with gram flour batter and served as a crisp fritter. **Any one difference**	**CBSE Study Material**	**II**	**22**	**1X2=2**

Q. 13	**Two precautions for preparing brown gravy-**
	    1. Cumin seeds should not burn and turn black.
	    2. Onions are to be browned
	
	Two precautions for preparing kadhai gravy-
	    1. Add sautéed chunks of onion and capsicum near serving time.
	    2. Tomatoes used for preparation of gravy should be red and not too sour.
	
	Any other, Any two
		CBSE Study Material	**III**	**32,33**	**½X4=2**

Q. 14	**Four sweets prepared using Chenna-**
	    1. Sandesh: A famous dessert made from chenna, palm jaggery and reduced milk.
	    2. Roshogulla / Rasgulla: It is made by shaping a dough of cheena and
		CBSE Study Material	**IV**	**40,41**	**½X4=2**

	flour in to balls and cooking them in sugar syrup. 3. Chhena Murki: It is a Bengali dessert recipe that is prepared using chenna and sugar syrup shaped into small cubes. 4. Chhena jilapi: Fresh chenna is kneaded and shaped and deep fried. They are then soaked in sugar syrup. **Any other, Any four**				
Q. 15	**Four features of Ala carte menu-** 1. It gives the full list of all the dishes that may be prepared by the establishment. 2. Each dish is priced individually. 3. A certain waiting time (preparation time) has to be allowed for each dish. 4. It is cooked to order. **Any other, Any four**	**CBSE Study Material**	VIII	78	½X4=2
Q. 16	**Four precautions to be adopted while handling raw meat-** 1. Raw meat should be transported in refrigerated vehicles. 2. Always store cooked meat above raw meat in a refrigerator. 3. Preparation of raw meat should be done in separate areas. 4. Different chopping boards and utensils for the preparation of raw meat and high-risk foods should be followed. **Any other, Any four**	**CBSE Study Material**	X	107,108	½X4=2
Answer any 2 out of the given 3 questions in 30– 50 words each (3 x 2 = 6 marks)					
Q. 17	**Six objectives of cost accounting-** 1. Ascertainment of cost 2. Determination of selling price 3. Cost reduction 4. Cost control 5. Ascertaining the profit of each activity 6. Assisting management in decision making **Any other, Any six**	**CBSE Study Material**	IX	94	½X6=3
Q. 18	a. **Kootu** A mixed vegetable preparation with coconut. b. **Dalcha** Meat is cooked with chana dal and whole spices with yoghurt.	**CBSE Study Material**	I	5,16,17	1X3=3

	c. **Roganjosh** Shoulder of lamb is simmered in a red gravy made with praan, curd and spices. **Any one way of preparation for each**				
Q. 19	Three differences between organic and inorganic waste- 	**Organic Waste**	**Inorganic Waste**
It is biodegradable.	It is non-biodegradable.
It can be processed in the presence of oxygen by composting or in the absence of oxygen using anaerobic digestion	It cannot be processed. Glass, plastic, aluminium etc. can be sent for recycling.
Example- Fruit peels, pulps, meat trimmings etc.	Example-Empty cans & bottles, packing material, cling films etc. | **Any other, Any three differences**	**CBSE Study Material**	X	119	½X6=3
**Answer any 3 out of the given 5 questions in 50– 80 words each (4 x 3 = 12 marks)**				

Q. 20	a. Two benefits of fast food-
	   1. Reduces meal preparation time.
	   2. Less wastage.
	
	Two drawbacks of fast food-
	   1. Lack of freshness in vegetables and fruits
	   2. Cost per serving may be higher than homemade
	
	Any other, Any two each
	
	b. Four salient features of fast food-
	   1. It specializes in one particular product.
	   2. Variations in the menu are based on one product. Example – Aloo tikka burger, tuna burger, etc.
	   3. Products can be prepared quickly and be held for a short while without spoilage.
	   4. It relies heavily on the availability of convenience products.
	
	Any other, Any four
		CBSE Study Material	VI	52,56	2+2=4
					½X2=4
					
					½X2=4

Q. 21	a. Difference between hard and soft wheat- | **Hard wheat**	**Soft wheat**		**CBSE Study Material**	VII	64,67	2+2=4 ½X4=2

	High proportion of gluten.	Less proportion of gluten.
	Used for breads and bread products.	Used for making delicate baked goods like cakes, pastries and cookies

Any other, Any two difference

b. Four roles of fat in baking-
1. Increase the tenderness of the product.
2. Increase the quality of the product, both for keeping and eating.
3. Enhance the food value of the product.
4. Improve the grain and texture.

Any other, Any four

½X4=2

Q. 22	**Four factors to be considered while planning meals-** 1. Nutritional Adequacy -The nutritional requirements of all the members attending the function should be fulfilled. 2. Age factor- Diet requirement of various members of different age groups differs in quantity as well as in nutrition. 3. Gender- Men need more of quantity for more calories whereas women need comparatively less calories than men. 4. Time, energy and skill considerations- While planning a menu, one should consider the resources like time, energy and skill available to the family. **Any other, Any four**	**CBSE Study Material**	VIII	85,86,87	1X4=4
Q. 23	**Differentiate between-** a. **Shammi kebab** Meat is cooked with chana dal and then minced and spiced. **Galavati kebab** Made by keema from breast of lamb and cooked on mahi tawa. b. **Macha Ghanta** It is made up of fried head of the fish and is served with hot steamed rice and salad. **Patrapada Macha**	**CBSE Study Material**	I	8,10	1X4=4

	Fish is marinated in spices and a paste of mustard seeds, poppy seeds, cumin seeds etc. It is wrapped in banana leaf and steamed. This is served hot with rice. **Any one difference**				
Q. 24	a. Calculate the following- **i. Food cost** Food cost=Food cost percentage x Sale _____ 100 = 30x4200 _____ 100 = ₹ 1260 **ii. Sale** Sale = Food cost _____ X100 Food cost percentage = 7600 _____X100 40 = ₹ 19000 **b. Overhead cost-** 	RECEIPTS	AMOUNT (in ₹)
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Depreciation	2000
Electricity	3000
Gas and Fuel	1000
Miscellaneous expenses	5000
Advertisement	3000
Total	**14000** | **Overhead cost= ₹ 14000** **Overhead cost percentage** = Overhead cost _____ x100 Sale = 14000 _____ X100 70000 =20%	**CBSE Study Material**	IX	103	1+1+2=4 1 1 1+1=2