CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD NUTRITION & DIETETICS (SUBJECT CODE - 834)

MARKING SCHEME FOR CLASS XII (SESSION 2023-2024)

Max. Time: 3 Hours

General Instructions:

- 1. Please read the instructions carefully.
- 2. This Question Paper consists of 56 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 (11 + 45 =) 56 questions, a candidate has to answer (7 + 34 =) 41 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 38 questions.
 - ii. A candidate has to do 30 questions.
 - iii. There is no negative marking.
 - iv. Do as per the instructions given.
 - v. 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 E	mployability Skills (1	x 4 = 4 n	narks)	
i.	A sentence is a group of words, which	Book on	Unit 1	Pg. 16	1
	together expresses a complete idea that has	Employability			
	meaning.	skills			
ii.		Book on	Unit 2	Pg.33	1
	Openness	Employability			
		skills			
iii.	Ctrl+P	Book on	Unit 3	Pg. 48	1
		Employability			
		skills			
iv.		Book on	Unit 4	Pg88	1
	A startup is a company that is in the first stage	Employability			
	of its operations.	skills			
v.	United Nations Environment Program	Book on	Unit 5	Pg.112	1
		Employability		-	
		skills			
vi.	To select an entire worksheet, click the grey	Book on	Unit-3	Pg 46	1
	rectangle on the upper left corner of the	Employability		Ű	

Max. Marks: 60

	worksheet.	skills			
Q. 2	Answer any 5 out of the given 7 questions (1 x 5	= 5 marks)			•
i.	Clear liquid diet & full liquid diet.	CBSE Study	Unit 1,	Pg 10	1
		Material	Ch-2	-	
ii.	60/1.4*1.4=30.6	CBSE Study	Unit 2,	Pg 56	1
	She is overweight.	Material	Ch-8	0	
iii.	Sodium chloride & sugar	CBSE Study	Unit 2,	Pg 46	1
		Material	Ch-6	0	
iv.	It shows no or quite late symptoms.	CBSE Study	Unit 3,	Pg 71	1
		, Material	Ch-9	0	
v.	2-2.5mg/dl	CBSE Study	Unit 3,	Pg101	1
		Material	Ch-11	0 -	
vi.	Washing hands with soap, Changing into clean	CBSE Study	Unit 4,	Pg 129	1
	clothes	Material	Ch-14	- 8	
vii.	Consumption of food obtained from infected	CBSE Study	Unit 4,	Pg 121	1
	plants or animals.	Material	Ch-13	. 9	
	Food which is handled in an unhygienic way	material	0.1 20		
Q. 3	Answer any 6 out of the given 7 questions (1 x 6	= 6 marks)			
_ . •	State whether the following statements are true	•	a statemen	t is false. w	vrite
	the corrected statement				
i.	A bland diet is made of foods that are soft and	CBSE Study	Unit 1,	Pg 12	1
	includes less/no spices and condiments.	Material	Ch-2	1812	1
	False	Wateria			
ii.	Children with obesity are also at a higher risk	CBSE Study	Unit 2,	Pg 58	1
	of type 2 diabetes.	Material	Ch-8	18.50	1 -
	True	Wateria			
iii.	Integrated Pest Management (IPM) is an	CBSE Study	Unit 4,	Pg 134	1
	ecological approach to pest suppression.	Material	Ch-14	rg 134	1 -
	False	Wateria	CII-14		
iv.	Stroke is a condition when part of the brain is	CBSE Study	Unit 3,	Pg 73	1
10.	deprived of oxygen.	Material	Ch-9	1875	1 -
	False	Wateria	CII-5		
v.	Biological hazards include microbes.	CBSE Study	Unit 4,	Pg 120	1
۷.	False	Material	Ch-13	Fg 120	1
				Dg 96	1
vi.	Central obesity is known to increase insulin resistance.	CBSE Study Material	Unit 3, Ch-10	Pg 86	¹
		Material	CU-10		
	False	CDCE Chudu	11.0.1+ 1	D~ 121	1
vii.	Food illness generally affects gastrointestinal	CBSE Study	Unit 4,	Pg 121	1
	tract.	Material	Ch-13		
	False	E un aulura)			
Q. 4	Answer any 5 out of the given 6 questions (1 x 5	-	11.1.4	D. 4	
i.	Gluten free diet, purine rich diet.	CBSE Study	Unit 1,	Pg 4	1
		Material	Ch-1		
	Diet therapy is a branch of dietetics concerned	CBSE Study	Unit 1,	Pg 4	1
ii.	with the use of food for therapeutic purpose.	Material	Ch-1		
		CBSE Study	Unit 2,	Pg 38	1
ii. iii.	Directly Observed Treatment			1	1
iii.	Short course	Material	Ch-5		
	Short course It is free from pathogenic bacteria	Material CBSE Study	Unit 4,	Pg 132	1
iii.	Short course			Pg 132	1

				1	-
	restriction/dieting as in anorexia nervosa or	Material	Ch-7		
	problems related to food absorption.				
vi.	a) Polydipsia: Feeling of thirst	CBSE Study	Unit 3,	Pg 87	1
	b) Polyuria: excessive urinary output	Material	Ch-10		
Q. 5	Answer any 5 out of the given 6 questions (1 x	•			
	The following questions consists of two stateme	• •	ind Reason	(R). Answe	r these
	questions selecting appropriate option given be				
	a) Both A and R are true and R is correct explan				
	b) Both A and R are true and R is not correct exp	planation of A			
	c) A is true but R is false				
	d) A is false but R is true	I		I	_
i.	a)	CBSE Study	Unit 1,	Pg 11	1
		Material	Ch-2		
ii.	a)	CBSE Study	Unit 2,	Pg 32	1
		Material	Ch-5		
iii.	d)	CBSE Study	Unit 2,	Pg 50	1
		Material	Ch-7		
iv.	a)	CBSE Study	Unit 3,	Pg 89	1
		Material	Ch-10		
٧.	c)	CBSE Study	Unit 4,	Pg 127	1
		Material	Ch-13		
vi.	a)	CBSE Study	Unit 4,	Pg 121	1
		Material	Ch-13		
Q. 6	Answer any 5 out of the given 6 questions (1 x	5 = 5 marks)			_
i.	a) Purine restricted diet: gout	CBSE Study	Unit 1,	Pg 12	1
	b) Sodium restricted diet: Hypertension	Material	Ch-2		
ii.	Baking	CBSE Study	Unit 1,	Pg 21	1
		Material	Ch-4		
iii.	Glycosylated hemoglobin	CBSE Study	Unit 3,	Pg 83	1
		Material	Ch-10		
iv.	Feeding fluids containing water, glucose,	CBSE Study	Unit 1,	Pg 13	1
	amino acids, minerals, vitamins given	Material	Ch-2		
	through the peripheral and central veins				
٧.	Hazard Analysis Critical Control	CBSE Study	Unit 4,	Pg 119	1
	Point	Material	Ch-13		
vi.	Salmonella	CBSE Study	Unit 4,	Pg 127	1
		Material	Ch-13		

SECTION B: SUBJECTIVE TYPE QUESTIONS

Q. No.	QUESTION	Source Material (NCERT/PSSCIVE/ CBSE Study Material)	Unit/ Chap. No.	Page no. of source material	Marks
Answe	r any 3 out of the given 5 questions on Er	nployability Skills in	20 - 30	words eac	h (2 x 3 = 6
marks)					
Q. 7	Receiving, Understanding,	Book on	Unit	Pg. 5	1/2+1/2+1/2+1/2=2
	Remembering, Evaluating, Responding	Employability	1		
		skills			
Q. 8	(Any 2 differences each)	Book on	Unit	Pg. 24	

		Employability	2		1/2+1/2+1/2=2
	 intrinsic motivation- It may come from within. It includes activities for which there is no apparent reward but one derives enjoyment and satisfaction in doing them. Incentives related to the motive or goal can satisfy one's needs. extrinsic motivation- It is inspired by others or events. It arises because of incentives or external rewards. 	skills			
	Lack of motivation or incentives may				
Q. 9	 lead to frustration, 1. Click on Tools and select Protect Spreadsheet 2. A Protect Document dialog box appears. 3. Type in a password. 4. Type the same password in the Confirm textbox. 5. Click on OK 	Book on Employability skills	Unit 3	Pg.60	2
Q. 10	 (Any two points) Decisiveness is the most important attribute while setting up a business venture. It is about identifying an opportunity and acting on it. An opportunity is a chance to do something, generally, the right time or moment to do something. 	Book on Employability skills	Unit 4	Pg.99	1+1=2
Q. 11	 <u>(Any 4 benefits)</u> increase the efficiency of energy and raw material. reduce greenhouse gas emissions. control waste and pollution. protect and restore ecosystems. support adaptation to the effects of climate change. 	Book on Employability skills	Unit 5	Pg.114	½+½+½+½=2
Answe	r any 3 out of the given 5 questions in 20	– 30 words each (2	x 3 = 6 n	narks)	
Q. 12	 Collecting, organizing and assessing the data related to health and nutritional status of individuals. Review and analyze patients' nutritional requirements 	CBSE Study Material	Unit 1, Ch-1	Pg 4	2

	food/meals planned. (any 2)				
Q. 13	FEVERS	CBSE Study Material	Unit 2, Ch-5	Pg 30	2
	ACUTE: 47 days in duration, Eg. Malaria SUB ACUTE: 15 Usually not more than 2 weeks in duration, Eg. Typhoid CHRONIC: 2 weeks in duration, Eg. Tuberculosis, HIV Infection				
Q. 14	Anorexia-Profound Weight loss,	CBSE Study	Unit	Pg 49	2
	Dieting, deny hunger, An intense fear	Material	2,		
	of weight		Ch-7		
	Gain.				
	Binge-eating-Food seeking in the				
	absence of hunger, Excessive eating, A sense of lack of				
	control over eating. (any2)				
Q. 15	Damage to Kidneys -high BP can	CBSE Study	Unit	Pg 72-	2
Q. 13	damage large arteries leading to	Material	3,	73	۷
	kidney and the tiny blood vessels	Material	Ch-9	,3	
	within the kidney. As a result,		CII-5		
	kidneys are unable to filter extra				
	fluid/waste leading to kidney failure.				
	Damage to Heart-It affects the arteries				
	that supply blood to the heart muscles.				
	strain on the heart caused by high BP can cause				
	the heart muscle to weaken and work				
	less efficiently. This causes the				
	ventricle to thicken and stiffen, limiting				
	the ventricle's ability to pump blood				
	thus, increasing the risk of heart				
	attack, heart failure or sudden death.				
Q. 16	Ketoacidosis is a serious complication	CBSE Study	Unit	Pg 87	2
	of diabetes that occurs when the body	Material	3,		-
	produces high levels of blood acids	material	Ch-		
	called ketones. When		10		
	the ketones produced are more than		10		
	what the body can handle, they				
	accumulate in the blood resulting in ketoacidosis.				
Δnswe	r any 2 out of the given 3 questions in 30–	50 words each (3	$x_{2} = 6 m$	arks)	
Q. 17	Malnutrition is an impairment of	CBSE Study	Unit	Pg 18	3
حر. ⊥/	health resulting from a deficiency or	Material	1,	. 9 10	5
	lack of food/nutrients or an imbalance	materia	L, Ch-3		
	of nutrients in the diet.		01-5		
	a) Lowered Immunity b) Effect on the				
	integrity of skin and mucous				
	membrane.				

Q. 18	• Encourage patients to consume six	CBSE Study	Unit	Pg 38	3
	smaller meals per day instead of three.	, Material	2,	-	
	• Make the meals appetizing in	Wateria			
	appearance and taste and provide		Ch-5		
	enough energy				
	and protein.				
	Commercially-available high energy				
	and protein drinks (balanced in terms				
	of micro- and macronutrients).				
	Household ingredients such as				
	vegetable oil, sugar, peanut butter,				
	eggs and non-fat				
	dry milk powder can be used in				
	porridge, soups, milk based-drinks and				
	gravies.				
	• At least 500ml to 1litre milk (or milk				
	products like yoghurt, soft cheese)				
	should				
	be consumed daily to ensure suitable				
	intakes of vitamin D and calcium.				
Q. 19	a) No	CBSE Study	Unit	Pg 41	3
	b) Watery, thin or loose stools,	Material	2,	0 -	_
	Abdominal cramps.	Material			
	c) Dysentery is with blood, with or		Ch-6		
	without mucus, dysentery is				
	acute diarrhea for 14 days.				
Δ 10 01	L F				
AUSWE	er any 3 out of the given 5 duestions in 50-	- 80 words each (4	x 3 = 12	marks)	
	er any 3 out of the given 5 questions in 50-	•		•	Λ
	In this method, the heat generated by	CBSE Study	Unit	Pg 22-	4
	In this method, the heat generated by water in some form or the other is	•	Unit 1,	•	4
	In this method, the heat generated by water in some form or the other is used for cooking.	CBSE Study	Unit	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the desired stage of cooking has been	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the desired stage of cooking has been reached.	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the desired stage of cooking has been	CBSE Study	Unit 1,	Pg 22-	4
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	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the desired stage of cooking has been reached. Rice, pulses, potatoes are cooked this	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the desired stage of cooking has been reached. Rice, pulses, potatoes are cooked this way. 2. Pressure Cooking	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the desired stage of cooking has been reached. Rice, pulses, potatoes are cooked this way. 2. Pressure Cooking In this method, the food is cooked	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the desired stage of cooking has been reached. Rice, pulses, potatoes are cooked this way. 2. Pressure Cooking In this method, the food is cooked under pressure and with the increase	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the desired stage of cooking has been reached. Rice, pulses, potatoes are cooked this way. 2. Pressure Cooking In this method, the food is cooked under pressure and with the increase in pressure	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the desired stage of cooking has been reached. Rice, pulses, potatoes are cooked this way. 2. Pressure Cooking In this method, the food is cooked under pressure and with the increase in pressure the temperature also correspondingly	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the desired stage of cooking has been reached. Rice, pulses, potatoes are cooked this way. 2. Pressure Cooking In this method, the food is cooked under pressure and with the increase in pressure the temperature also correspondingly increases. Thus, the food is cooked	CBSE Study	Unit 1,	Pg 22-	4
Q. 20	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the desired stage of cooking has been reached. Rice, pulses, potatoes are cooked this way. 2. Pressure Cooking In this method, the food is cooked under pressure and with the increase in pressure the temperature also correspondingly increases. Thus, the food is cooked relatively	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the desired stage of cooking has been reached. Rice, pulses, potatoes are cooked this way. 2. Pressure Cooking In this method, the food is cooked under pressure and with the increase in pressure the temperature also correspondingly increases. Thus, the food is cooked relatively fast. Pressure cooking is a type of	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the desired stage of cooking has been reached. Rice, pulses, potatoes are cooked this way. 2. Pressure Cooking In this method, the food is cooked under pressure and with the increase in pressure the temperature also correspondingly increases. Thus, the food is cooked relatively fast. Pressure cooking is a type of steaming only in which water is boiled	CBSE Study	Unit 1,	Pg 22-	4
	In this method, the heat generated by water in some form or the other is used for cooking. 1.Boiling: Food items are cooked by placing them in boiling water at 100°C and this temperature is maintained till the desired stage of cooking has been reached. Rice, pulses, potatoes are cooked this way. 2. Pressure Cooking In this method, the food is cooked under pressure and with the increase in pressure the temperature also correspondingly increases. Thus, the food is cooked relatively fast. Pressure cooking is a type of steaming only in which water is boiled under	CBSE Study	Unit 1,	Pg 22-	4
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	time.				
Q. 21	 a) obese, particularly abdominal obesity, Frequent and increased/excessive urinary output (Polyuria), Feeling of thirst (Polydipsia) and dry mouth, Hunger increased appetite (Polyphagia) even though the individual is eating. b) What would be your proposal to stop the increasing rates of obesity in school children? 	CBSE Study Material	Unit 2, Ch 8	Pg 59 & 61	4
Q. 22	Foods taken liberally: Green leafy vegetables like spinach, Vegetables like cauliflower, brinjal, lady finger, High-fiber foods,fenugreek, pepper etc. Foods to be avoided: maida, suji, white bread, white, rice, pasta, gelatin-based, desserts, sugars, sweets,,honey, candy, jam and jellies.	CBSE Study Material	Unit 3, Ch- 10	Pg 91	4
Q. 23	Early Morning Breakfast Morning Mid- Morning Lanch Saack Tea/Evening Saack Dimer Bedtime 1 Cong Tea/ Coffee (respared with skim milk & 1 top Sugar Old OR Tomed Milk (1 gass Plauk Upma (inv verg) Soupe (asso Plauk Upma (inv verg) Chapati - 1, (inv verg) Cup Tea/ Coffee (asso Plauk Upma (inv verg) Chapati - 1, (inv verg) Milk - 1 Coffee (inv verg) Milk - 1 Coffee (inv verg) Lime Juce (inv verg) Read (2) with Egg (1) OR Dure Teal (1) Cocount Juce (1) Milk - 1 Coffee (1) Milk - 1 Coffee (1) Lime Juce (inv verg) Dam or White Dure Teal (1) OR Cocount (1) Dam or White Dure Teal (1) OR Cocount (1) Ime Mice (1) Daw (1) Daw (1)<	CBSE Study Material	Unit 3, Ch-9	Pg 77	4
Q. 24	 a) Cholera : Vibrio cholerae is usually found in food or water contaminated by faces from a person with the infection.Since dehydration is the most common manifestation of cholera the very first step in the management of cholera is control of dehydration. With rehydration i.e., by making up of losses, fluids and salts (electrolytes) cholera can now be effectively treated. The rehydration can be oral or intravenous. By this treatment, the death rate due to cholera can be reduced to 1 percent. World Health Organisation recommends the use of oral fluid. b)Salmonellosis : Salmonella infection (salmonellosis) is referred to a common bacterial disease that affects 	CBSE Study Material	Unit 4, Ch- 13	Pg122 &127	4

the intestinal tract. Salmonella	
bacteria typically live in animal and	
human intestines and are shed	
through faeces.	
Preventive methods are important	
especially when preparing food or	
providing care	
for infants, older adults and people	
who have weakened immune systems.	
It is very important to cook food	
thoroughly and refrigerate or freeze	
food promptly.	