

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE-809)

MARKING SCHEME FOR CLASS XI (SESSION 2025-2026)

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.	a. Ecosystem	NCERT	5	171	1
ii.	b. Two – way process.	NCERT	1	2	1
iii.	d. Self-Aware.	NCERT	2	70	1
iv.	c. I don't know, how to play chess.	NCERT	2	71	1
v.	c. Edit.	NCERT	3	111	1
vi.	d. All of the above.	NCERT	4	168	1
Q. 2	Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)				
i.	a. Meetings, Incentive tours, Conferences & Exhibitions.	CBSE Study Material	1	2	1
ii.	b. Commissary.	CBSE Study Material	2	16	1
iii.	c. Oils and fat.	CBSE Study Material	5	36	1
iv.	c. Cool & Dry store.	CBSE Study Material	6	69	1
v.	a. Paring.	CBSE Study Material	7	78	1
vi.	c. Protein salad.	CBSE Study Material	9	98	1
vii.	a. Consommé	CBSE Study Material	10	107	1
Q. 3	Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)				
i.	b. Timeshare.	CBSE Study Material	1	8	1
ii.	a. Vestibule.	CBSE Study Material	2	14	1
iii.	a. Name Tag.	CBSE Study Material	3	25	1
iv.	d. Musk melon.	CBSE Study Material	5	49	1
v.	d. Butt.	CBSE Study Material	4	33	1
vi.	a. Nutmeg.	CBSE Study Material	5	55	1
vii.	a. Pounding.	CBSE Study Material	7	78	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.	d. Event coordinator.	CBSE Study Material	1	9	1
ii.	c. Sous Chef.	CBSE Study Material	2	21	1
iii.	d. 5°C to 60°C.	CBSE Study Material	3	28	1
iv.	c. Tandoor.	CBSE Study Material	4	31	1
v.	d. all of the above.	CBSE Study Material	4	32	1
vi.	a. Parsley.	CBSE Study Material	5	53	1
Q. 5	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)				
i.	a. 3°C to 4°C.	CBSE Study Material	6	69	1
ii.	b. Julienne.	CBSE Study Material	7	81	1
iii.	c. Braising.	CBSE Study Material	8	88	1
iv.	b. Cooked food cannot be stored for a longer time.	CBSE Study Material	8	85	1
v.	a. Radiation.	CBSE Study Material	8	85	1
vi.	b. Sauté.	CBSE Study Material	8	89	1
Q. 6	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)				
i.	c. Not following FIFO.	CBSE Study Material	6	68	1
ii.	b. Fibre.	CBSE Study Material	4	83	1
iii.	a. Garnish	CBSE Study Material	9	100	1
iv.	b. Roux	CBSE Study Material	10	110	1
v.	d. 50-55	CBSE Study Material	11	116	1
vi.	a. 60°C & 65°C.	CBSE Study Material	11	117	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	Every person has a unique communication style, a way in which they interact and exchange information with others. There are four basic communication styles: I. Passive, II. Aggressive, III. Passive-aggressive and IV. Assertive.	NCERT	1		2
Q. 8	External Motivation: REWARD We do things because it gives us respect, recognition, opportunities to grow further, money or power. Example — Suresh goes to the gym daily for 4 hours and does weightlifting as he wants to win the body-building competition. Internal Motivation: LOVE We do things because they make us happy, healthy and feel good. Example — Rajesh goes to the gym and does weightlifting to stay healthy and fit.	NCERT	2		2

Q. 9	a) Status Bar – Status bar present at the bottom of the LibreOffice windows, status bar content character count, page number, language, zoom in and out etc. b) Menu Bar – The menu bar present at the top of the windows and have multiple options like, File, Edit, View, Insert, Format, Style, Table, Form, Tools, Windows and Help. c) Toolbar – The toolbar present below the menu bar and toolbar content icons that directly run the command without clicking on the menu. d) Context Menu – Context Menu is another way to perform a function, Using the right mouse click whatever popup menu opens that is context menu.	NCERT	3	110-112	2
Q. 10	a) Manufacturing Business – A manufacturing business is one that changes raw materials into finished products to satisfy client expectations. b) Trading Business – A trading business does not make items or products, but they are transporting finished products from the production unit to the buyer or client. c) Services Business – That type of services which give benefit to the buyer is called Services Business. Services do not have a set time and are flexible to meet the needs of the clients. Example – painting contractor, Computer services etc. any 2	NCERT	4		2
Q. 11	A green economy is one which promotes development while making sure that the environment is protected. Sustainable means what is good for the economy as well as the future of the environment hence it can help in achieving green economy.	NCERT	5		2
Answer any 3 out of the given 5 questions in 20 – 30 words each (2 x 3 = 6 marks)					
Q. 12	Sections in a kitchen: A large commercial kitchen can be divided into many sections. Some of them are: a) Pre-preparation & Cooking area b) Dish wash & Pot wash area	CBSE Study Material	2		2

	c) Storage area d) Chef's office				
Q. 13	A- 1200 units B- 800 units (Re- order level= Maximum consumption x Maximum re-order period.)	CBSE Study Material	6		2
Q. 14	a) Dressing b) Creaming	CBSE Study Material	7		2
Q. 15	a) Coring The process of removing the seeds or pit from a fruit or vegetable. E.g. coring an apple b) Sifting The word "sift" derives from "sieve". In cooking, a sifter is used to separate and break up lumps in dry ingredients such as flour, as well as to aerate and combine it with salt or baking powder for bread making.	CBSE Study Material	7	79	2
Q. 16	Fried Eggs are Cooked in a pan with little oil / butter. The egg can be cooked on one side, cooked under salamander for top heat or even turned over and cooked on both sides. Whereas Omelettes are Cooked in butter in a frying pan incorporating air using fork. Can be stuffed with cheese, vegetables etc. and may be named after the stuffing. Eg. Mushroom omelette.	CBSE Study Material	11		2

Answer any 2 out of the given 3 questions in 30– 50 words each (3 x 2 = 6 marks)

Q. 17	Rakesh is an Executive Chef A typical kitchen hierarchy is as following: Executive Chef or (Chef de Cuisine or CDC) ↓ Under Chef or Sous Chef ↓ Section Chefs (Chef de Partie or CDP) ↓ Section under chef (Demi Chef de Partie or DCDP) ↓ Commis I ↓ Commis II ↓ Commis III ↓ Trainees / Apprentices	CBSE Study Material	2	19-20	3
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Q. 18	Classification of equipment based on source of energy: a) Manual equipment: The equipment that is operated manually is called manual equipment. E.g. whisk. b) Fuel operated equipment: The equipment that are operated by Liquefied Petroleum Gas, Coal / Wood or Diesel are termed as fuel operated equipment. E.g. Cooking ranges c) Electrically operated equipment: Many equipment in a commercial kitchen is operated by electricity. E.g. mixers.	CBSE Study Material	4		3
Q. 19	Selection of eggs: 1. A fresh egg when dropped in a bowl full of water sinks. If it floats in the water, it is stale. 2. When seen against candle or light source, the yolk should appear in the Centre of the egg. As egg ages, the egg white becomes thin in consistency and the chalaze are unable to hold the yolk in the Centre. 3. If we break an egg, there should be prominent chalazae and clear distinction between yolk and white. If yolk tends to mix with the white, it indicates older eggs. Similarly, thin and thick egg whites also tend to mix with each other as the egg ages.	CBSE Study Material	11		3
Answer any 3 out of the given 5 questions in 50– 80 words each (4 x 3 = 12 marks)					
Q. 20	Chef's uniform comprises of the following: 1. Chef Coat: A double breasted buttoned coat, full sleeved covering the arms, chest and stomach. This is made up of cotton so as to prevent catching fire easily and protecting chef's body by absorbing thermal shocks. 2. Chef's Trouser: A comfortable trouser traditionally of small check pattern in black & white, made of cotton is worn. 3. Apron: A Chef's apron is worn over chef coat to protect the belly area of the body 4. Neckerchief / Chef's scarf: A chef's neckerchief is a small triangular shaped cotton cloth which is folded and worn like a tie. The neckerchief absorbs all the sweat from our neck and prevents it from falling down.	CBSE Study Material	3	24-25	4

	5. Safety shoes: The safety shoes have non-slippery sole, hard toe and cover the entire foot. This is important to have a hard toe so as to protect foot from hot liquids in case they spill. 6. Chef Cap: There are a variety of chef caps. They can be made with cotton cloth or different types of paper. this prevents hair from falling in the food and also absorbs perspiration on the forehead. 7. Name Tag: Many chef coats have embroidered names on them. As per the hotel policy, the chef might be asked to wear their name tags if not embroidered. However, this is not a compulsory part of uniform. 8. Dish cloth: The chef's are always advised to keep one or two dish cloths handy tucked into apron. This can be used to clean tables, hold hot pots or even wipe hands.				
Q. 21	Use of vegetables: 1. They are cooked in various combinations either as a dry preparation or with some gravy. 2. Vegetables are also used to prepare snacks. 3. Some vegetables are even used to prepare sweets such as ghiya ki lauz, carrot halwa, petha etc. 4. Cooked vegetables mixed with dressings and other ingredients form a nutritious salad. They are also added to curd to form Raitas. 5. They are also used in stuffing the Breads or Pastries (e.g. quiche). 6. Juices can also be extracted from vegetables and used on their own (Carrot / Beetroot/ Bottle gourd etc.) or may be in a cocktail (e.g. tomato juice in Bloody Mary) 7. Marmalade can also be made by using vegetables. 8. Vegetables like carrot and radish can also be used to make Pickle.	CBSE Study Material	5		4
Q. 22	A- IV, B- III, C-I, D-II	CBSE Study Material	7		4
Q. 23	Salad is a combination of raw or cooked ingredients, generally served cold and flavoured with a dressing, served at the beginning of the meal as starter or even as accompaniment to main meal. PARTS OF SALADS a) Base The base of a salad is generally made up of leafy greens. They add crunch, eye appeal	CBSE Study Material	9	96,98-100	4

	and nutrition to the salad. E.g. Lettuce, Iceberg. b) Body The main or dominant ingredients in a salad form its body. This is the main source of nutrition, taste and texture of the salad. E.g. Vegetables, Fruits, Meat. c) Dressing Dressings are meant to provide moisture, taste and aroma to the salad. E.g. Vinaigrette. d) Garnish The main purpose of adding the garnish is to increase its presentation and eye appeal. E.g. Mint Spring, Cherry tomato.				
Q. 24	Soups are a form of liquid food that is prepared by cooking meat, fish, poultry, or vegetables. Thick soups a) Cream soups – These soups are made of chicken, meat or any vegetable and are known by the same name. e.g. cream of chicken thickened by white sauce. b) Purée soups – These soups are made of dry legumes or fresh starchy vegetables. Hence once cooked and pureed, the starch from the main ingredient itself thickens the soup. e.g. Puree of vegetables c) Bisque soups – These are soups made with shell fish and are usually thickened with rice. e.g. Prawn Bisque d) Velouté soups – To prepare velouté soups, a little roux is prepared using equal quantities of flour and butter. Small pieces of meat are added to the soup along with seasoning. When done they are finished with a mixture of egg yolk and cream termed as liaison. e.g. Chicken Velouté e) Chowders - Chowder is a seafood or vegetable stew, often served with milk or cream and mostly eaten with saltine crackers. Thickened with potatoes. e.g. Clam Chowder.	CBSE Study Material	10		4