

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE - 809)

Blue-print for Sample Question Paper for Class XI (Session 2025-2026)

Max. Time: 3 Hours

Max. Marks: 60

PART A - EMPLOYABILITY SKILLS (10 MARKS):

UNIT NO.	NAME OF THE UNIT	OBJECTIVE TYPE QUESTIONS	SHORT ANSWER TYPE QUESTIONS	TOTAL QUESTIONS
		1 MARK EACH	2 MARKS EACH	
1	Communication Skills- III	1	1	2
2	Self-Management Skills- III	2	1	3
3	ICT Skills- III	1	1	2
4	Entrepreneurial Skills- III	1	1	2
5	Green Skills- III	1	1	2
TOTAL QUESTIONS		6	5	11
NO. OF QUESTIONS TO BE ANSWERED		Any 4	Any 3	07
TOTAL MARKS		1 x 4 = 4	2 x 3 = 6	10 MARKS

PART B - SUBJECT SPECIFIC SKILLS (50 MARKS):

UNIT NO.	NAME OF THE UNIT	OBJECTIVE TYPE QUESTIONS	SHORT ANS. TYPE QUES.- I	SHORT ANS. TYPE QUES.- II	DESCRIPTIVE/ LONG ANS. TYPE QUESTIONS	TOTAL QUESTIONS
		1 MARK EACH	2 MARKS EACH	3 MARKS EACH	4 MARKS EACH	
1	Hospitality Industry as a Career	3	1	-	-	4
2	The Food Production department	3	-	1	-	4
3	Uniform, Safety and Hygiene in kitchen	2	-		1	3
4	Kitchen Equipments / Appliances	3	-	1	-	4
5	Kitchen Commodities	4	-	-	1	5

6	Storage of Commodities	3	1	-	-	4
7	Techniques for Pre-preparation	4	2	-	-	6
8	Methods of Cooking	4	-		1	5
9	Salads	2	-	-	1	3
10	Soups	2	-	-	1	3
11	Egg Cookery	2	1	1	-	4
TOTAL QUESTIONS		32	5	3	5	45
NO. OF QUESTIONS TO BE ANSWERED		26	Any 3	Any 2	Any 3	34
TOTAL MARKS		1 x 26= 26	2 x 3 = 6	3 x 2 = 6	4 x 3 = 12	50 MARKS

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Sample Question Paper 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. 1	Answer any 4 out of the given 6 questions on Employability Skills (1 x 4 = 4 marks)	
i.	All the living organisms in a particular area and the non-living environment with which the organisms interact, such as air, mineral, soil, water and sunlight, together form an _____. a. Ecosystem. b. Nature System. c. Earth System. d. None of the above.	1
ii.	Communication is a _____ process of sharing. a. Three – way process. b. Two – way process. c. One – way process. d. None of the above.	1
iii.	If you are aware of your own values, likes, dislikes, strengths, and shortcomings as an individual. It denotes the fact that you are _____. a. Self-Confident. b. Self-Control. c. Self-Motivated. d. Self-Aware.	1
iv.	Which one is not a good example of strength? a. I am good at understanding other peoples. b. Dealing with strangers, I am confident. c. I don't know, how to play chess. d. I help my parents in household chores.	1
v.	_____ menu commands include undo, cut, copy, and paste. a. View. b. Styles. c. Edit. d. File.	1
vi.	What are the principles which can be followed to grow a business? a. Quality. b. Adding Substitutes. c. Scaling Up. d. All of the above.	1

Q. 2	Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)	
i.	Which is the correct full form of MICE? a. Meetings, Incentive tours, Conferences & Exhibitions. b. Meet ups, Incentive travel, Class & Exhibitions. c. Meetings, Incentive transport, Conferences & Events. d. Meetings, Inclination, Conferences & Events.	1

ii.	_____ is responsible for preparing vegetables and fruits ready to use in other kitchens. a. Garde manger. b. Commissary. c. Bakery. d. Patisserie.	1
iii.	Which of the following can be obtained from animal as well as plants? a. Meat. b. Grains. c. Oils and fat. d. Caviar.	1
iv.	Onion, Potatoes, Garlic, Bananas, Pineapples etc. They should be stored at _____. a. Dry store. b. Cool & Moist store. c. Cool & Dry store. d. Warm & Moist store.	1
v.	This means removing a layer from the surface in circular motion by a knife edge all-round the object. a. Paring. b. Cutting. c. Chiffonade. d. Mincing.	1
vi.	Roasted chicken salad is an example of _____. a. Fruit salad. b. Vegetable salad. c. Protein salad. d. Pasta salad	1
vii.	What is the French name for clear soup? a. Consommé b. Broths c. Potage d. Fumé	

Q. 3	Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)	
i.	_____ is a concept which is also popular by the name of vacation ownership. a. Resorts. b. Timeshare. c. Motels. d. Cruises.	1

ii.	The_____area is a separation helps to control the noise from kitchen escaping in to restaurant and also cushions the variation in temperature between kitchen and restaurant. a. Vestibule. b. Dining. c. Bar counter. d. Pot Wash.	1
iii.	An optional part of a Chef's attire is known as_____. a. Name Tag. b. Chef coat. c. Chef's scarf. d. Safety shoes.	1
iv.	Is an example of Pepos? a. Banana. b. Orange. c. Apple. d. Musk melon.	1
v.	Identify A in the given picture. a. Bolster. b. Rivets. c. Spine. d. Butt. 	1
vi.	It should be used in sparing quantities mostly powdered and acts as stimulant and astringent. In excessive quantities it can have narcotic effect. a. Nutmeg. b. Mace. c. Black pepper. d. Cardamom.	1
vii.	This is done to coarsely crush ingredients. E.g. Using Mortar pestle to pound spices. a. Pounding. b. Peeling. c. Grating. d. Pureeing.	

Q. 4	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Which of the following is not a job opportunity in core area of hospitality industry? a. F&B Manager. b. Executive Chef. c. HR Manager. d. Event coordinator.	1

ii.	The direct in-charge of production operations a. Commis chef. b. DCDP. c. Sous Chef. d. CDP.	1
iii.	The temperature zone for “danger zone “is. a. 5°C to 45°C. b. 5°C to 40°C. c. 5°C to 50°C. d. 5°C to 60°C.	1
iv.	Which of the following is a fuel operated kitchen equipment? a. Mixer. b. Dough maker. c. Tandoor. d. Fryer.	1
v.	Mr. Bajaj wants to purchase kitchen equipments for their new outlet what are the points he should keep in his mind while purchasing a kitchen equipment? a. Price. b. Transportation. c. Safety. d. all of the above.	1
vi.	Mostly used in European and Mediterranean cuisines, this herb is chopped or used whole to flavour many vegetable and meat dishes. a. Parsley. b. Sage. c. Coriander. d. Curry Leaves.	1

Q. 5	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Eggs, milk and milk products should be stored in the refrigerator at a temperature between_____. a. 3°C to 4°C. b. 5°C to 6°C. c. 8°C to 10°C. d. 5°C to 7°C.	1
ii.	Thin strips of vegetables often used with noodles. a. Batons. b. Julienne. c. Paysanne. d. Lozenges.	1
iii.	_____ is a combination of two methods stewing and pot roasting. a. Steaming. b. Blanching. c. Braising. d. Barbecue.	1

iv.	Which of the followings is not an objective of cooking food? a. To make the food more palatable. b. Cooked food cannot be stored for a longer time. c. It improves the eye appeal of the food. d. It kills the bacteria and keeps the food sterile.	1
v.	Heat passes through directly on the object that has to be cooked. a. Radiation. b. Conduction. c. Convection. d. Induction.	1
vi.	This French word means to “jump”. Tossing the meat or vegetables in less oil to gets a slight browning effects. a. Stir fry. b. Sauté. c. Deep Fry. d. Shallow fry.	

Q. 6	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Which of the following is not a good quality of a store? a. Accessibility. b. Proper ventilation. c. Not following FIFO. d. Pest free area.	1
ii.	_____chopping boards are non-absorbent and last longer. a. Wood. b. Fibre. c. Stone. d. Metal.	1
iii.	The main purpose of this part of salad is to increase eye appeal of a salad. a. Garnish b. Base c. Body d. Dressing	1
iv.	A mixture of equal quantities of butter and refined flour cooked together to a white, blond or brown colour. The mixture is used to thicken soups and sauces. a. Mirepoix b. Roux c. Sabayon d. Liaison	1
v.	The average weight of Hen’s egg is_____grams. a. 30-40 b. 40-45 c. 45-50 d. 50-55	1

vi.	Egg white coagulates at _____ while egg yolk coagulates at _____. a. 60°C & 65°C. b. 65°C & 70°C. c. 70°C & 75°C. d. 60°C & 85°C.	1
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SECTION B: SUBJECTIVE TYPE QUESTIONS

Answer any 3 out of the given 5 questions on Employability Skills (2 x 3 = 6 marks)

Answer each question in 20 – 30 words.

Q. 7	“Every person has a unique style of communication”. to support this statement, explain four styles of communication.	2
Q. 8	What are internal and external motivation explain each with a suitable example.	2
Q. 9	Sunita wants to learn LibreOffice, help her to understand basic interface by explaining: a) Status bar b) Menu Bar c) Toolbar d) Context bar	2
Q. 10	Explain any two types of business activities.	2
Q. 11	What is green economy? How sustainable development can help in achieving green economy?	2

Answer any 3 out of the given 5 questions in 20 – 30 words each (2 x 3 = 6 marks)

Q. 12	Mention 4 sections of a commercial kitchen.	2
Q. 13	Two materials A and B are used as follows: Maximum usage- 200 units per week each Delivery period: A- 4 to 6 weeks; B- 2 to 4 weeks. Calculate re -order periods for both of A&B	2
Q. 14	Fill in the blanks: a) To trim or clean an animal for cooking is called _____. b) _____ is the process of softening of fat/butter.	2
Q. 15	Define following terms: a) Coring b) Sifting	2
Q. 16	Differentiate between fried eggs and Omelette.	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 overall in-charge of Food Production department and is responsible for quality of food prepared in the kitchen what is the designation of Rakesh in the department. Also Draw hierarchy chart of food production department to understand different levels of food production department.	3
Q. 18	Preeti is a new trainee in kitchen help her to understand the classification of kitchen equipments on basis of source of energy used give one example of each.	3
Q. 19	Anil wants to boil eggs for breakfast but he is confused between rotten egg and a fresh egg, explain the selection of eggs to him to clear his confusion.	3

Answer any 3 out of the given 5 questions in 50– 80 words each (4 x 3 = 12 marks)

Q. 20	Mention all parts of a chef's uniform, explain importance of each part of a chef's uniform.	4
Q. 21	Mrs. Sharma went to a sell and purchased too many vegetables now she wants to use them before they get spoiled suggest ger different uses of vegetables so that she could use all the vegetables.	4
Q. 22	Match the followings: (A) Anthocyanin (B) Flavones (C) Carotenoid (D) Betalains (i) Carrots (ii) Beetroot (iii) Radish (iv) Cranberries	4
Q. 23	Define the term Salad, write and explain its four parts, give example for each part.	4
Q. 24	Define the term soup, explain each subcategory of thick soups with thickening agent used, give one example of each subcategory to support your answer.	4