

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE - 809)

Blue-print for Sample Question Paper for Class XII (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 - IV	1	1	2
2	Self-Management Skills - IV	2	1	3
3	ICT Skills - IV	1	1	2
4	Entrepreneurial Skills - IV	1	1	2
5	GREEN SKILLS- IV	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 ANSWER TYPE QUESTIONS-I	SHORT ANSWER TYPE QUESTIONS-II	DESCRIPTIVE/ LONG ANSWER TYPE QUESTIONS	TOTAL QUESTIONS
		1 MARK EACH	2 MARKS EACH	3 MARKS EACH	4 MARKS EACH	
I	Indian Regional Cookery	8	-	1	1	10
II	Indian Snacks	4	1	-	-	5
III	Indian Gravies	2	1	-	-	3
IV	Indian Sweets	4	1	-	-	5
V	Presentation of Indian Meals	3	-	-	-	3
VI	Fast Food	2	-	-	1	3
VII	Introduction to Baking	2	-	-	1	3
VIII	Menu Planning	2	1	-	1	4
IX	Food Costing	2	-	1	1	4
X	Food Safety	3	1	1	-	5
TOTAL QUESTIONS		32	5	3	5	45

NO. OF QUESTIONS TO BE ANSWERED	Any 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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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.	In a plastic factory, a lot of articles are being made. The manager finds a number of defective pieces, which have to be discarded. How can s/he minimize this waste? a. Give it to scrap dealer b. Dump it in landfill site c. Re-incorporate it in new products d. Sell it in the market	1
ii.	Which of the following signs define a formula? a. + b. = c. % d. /	1
iii.	An entrepreneur starts a business, nurtures it and make it reach a point of self-sustenance and then entrepreneur and then entrepreneur sells it and starts a new one. Which type of entrepreneur is this? a. Professional b. Non-technical c. Technical d. Industrial	1
iv.	Five factor model is applicable for - a. Motivation b. Personality c. Positive Attitude d. Stress Management	1
v.	Which of the following is not the stage of active listening? a. Receiving b. Understanding c. Remembering d. Non responding	1
vi.	Robin has feelings of inferiority, rejection and criticism. What type of personality disorder is this? a. Borderline b. Avoidant c. Dependent d. Obsessive	1

Q. 2	Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)	
i.	Choose the correct sequence of making melon seed paste. a. Cover with water, Simmer till tender and cool, Wash melon seeds, Grind to smooth paste b. Wash melon seeds, Grind to smooth paste, Simmer till tender and cool, Cover with water c. Wash melon seeds, Cover with water, Simmer till tender and cool, Grind to smooth paste d. Simmer till tender and cool, Wash melon seeds, Cover with water, Grind to smooth paste	1
ii.	The main ingredient used for preparation of Khar is- a. Jack fruit b. Raw papaya c. Yam d. Betel nut	1
iii.	In which cuisine you commonly use Malvani Masala? a. Maharashtra b. Andhra Pradesh c. Awadhi	1

	d. Jammu and Kashmir											
iv.	Sardines is an example of _____ convenience foods. a. Frozen b. Dehydrated c. Hydrated d. Canned	1										
v.	Your friend has added high concentration of sugar while baking the cookies, what will be its effect on the yeast action? a. Increase the yeast activity b. Retard the yeast activity c. Over fermentation d. Kills the yeast	1										
vi.	Match the following- <table border="1"><thead><tr><th>SWEETS</th><th>SUGAR SYRUP STAGE</th></tr></thead><tbody><tr><td>A. Sohan papdi</td><td>i. 121°C to 130°C</td></tr><tr><td>B. Chikki</td><td>ii. 100°C</td></tr><tr><td>C. Gajak</td><td>iii. 118°C to 120°C</td></tr><tr><td>D. Rasgulla</td><td>iv. 112°C to 116°C</td></tr></tbody></table> Choose the correct option. a. A ii, B iv, C i, D iii b. A iii, B i, C iv, D ii c. A iv, B i, C ii, D iii d. A ii, B iii, C iv, D i	SWEETS	SUGAR SYRUP STAGE	A. Sohan papdi	i. 121°C to 130°C	B. Chikki	ii. 100°C	C. Gajak	iii. 118°C to 120°C	D. Rasgulla	iv. 112°C to 116°C	1
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D. Rasgulla	iv. 112°C to 116°C											
vii.	Which of the following helps to save time and energy in the kitchen? a. Selecting food from different food groups b. Blending of different colours in the food c. By arranging kitchen items properly d. Including different variety of cooking	1										

Q. 3	Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)	
i.	In which of the following snack poppy seeds are used in its preparation? a. Dabeli b. Bhakarwadi c. Murukku d. Ghoogni	1
ii.	Which of the following is not the principles of menu planning? a. Appetizers, soups, starters and main courses should be separate groups. b. In every group, the lighter dishes should be listed before the richer ones. c. Salads should be highlighted. d. Dessert section should be listed with bread section.	1
iii.	Which ingredient is used as meat tenderizer? a. Ker b. Kachri c. Kokum d. Ver	1
iv.	Choose the incorrect pair. a. White gravy: Cream b. Makhani gravy: Onion c. Green gravy: Flour d. Yellow gravy: Milk	1
v.	A combination of five dals, vegetables and mutton is- a. Yakhni b. Santula c. Oondhiya d. Dhansak	1
vi.	Which of the following eating habit you must follow?	1

	a. Prefer using refined flour b. Use saturated fats c. Consume variety of oils d. Avoid products such as curd and buttermilk	
vii.	Calculate Gross profit percentage when food cost is ₹ 5000 and sale is ₹ 20000. a. 25% b. 50% c. 75% d. 100%	1

Q. 4	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Name the snack prepared especially during Vinayak Chaturthi. a. Channa sundal b. Singhara c. Chikvi d. Fritters	1
ii.	Electricity bill is an example of- a. Fixed cost b. Semi-variable cost c. Variable cost d. Constant cost	1
iii.	Which of the following statement is incorrect? a. Always clean raw vegetables and meat in the same bowl. b. Cover the cooked food and store it away while cleaning the kitchen. c. Empty dustbins regularly and don't allow them to overflow. d. Don't allow pets into the kitchen.	1
iv.	A flour prepared by dry roasting mainly barley or bengal gram is- a. Sattu b. Santula c. Sidu d. Sangria	1
v.	Which sweet is prepared using palm jaggery? a. Doda b. Dodol c. Bibinca d. Chenna poda	1
vi.	What advice will you give to your sister for preparing soft cookies? a. Prepare cookies of small size b. Use low sugar and fat content c. Cookies should be under baked d. Use low proportion of liquid	1

Q. 5	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)											
i.	Match the following- <table><thead><tr><th>SNACK</th><th>INGREDIENT</th></tr></thead><tbody><tr><td>A. Poha</td><td>i. Black lentils</td></tr><tr><td>B. Upma</td><td>ii. Gram flour</td></tr><tr><td>C. Fafda</td><td>iii. Semolina</td></tr><tr><td>D. Paniyaram</td><td>iv. Pressed rice</td></tr></tbody></table> Choose the correct option. a. A ii, B iv, C i, D iii b. A iii, B i, C iv, D ii c. A iv, B iii, C ii, D i d. A ii, B iii, C iv, D i	SNACK	INGREDIENT	A. Poha	i. Black lentils	B. Upma	ii. Gram flour	C. Fafda	iii. Semolina	D. Paniyaram	iv. Pressed rice	1
SNACK	INGREDIENT											
A. Poha	i. Black lentils											
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C. Fafda	iii. Semolina											
D. Paniyaram	iv. Pressed rice											
ii.	Which among the following is high-risk food?	1										

	a. Soyabean b. Dried legumes c. Raw rice d. Seafood	
iii.	_____ are thin pancakes made up of fermented rice flour batter. a. Appam b. Puttu c. Pathiri d. Avial	1
iv.	Which is the popular sweet of eastern India made with pancakes? a. Bhapa Doi b. Thekua c. Patisapta d. Puran poli	1
v.	Chives is an example of- a. Micro greens b. Fresh Herbs c. Crisps d. Preserves	1
vi.	Your mother went to Manali to attend marriage of her friend's son. She was served with variety of dishes but she liked the local bread of Himachal cuisine. State the name of this bread. a. Palda b. Mittha c. Dham d. Sidu	1

Q. 6	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)											
i.	Which is the appropriate cooking method used for preparation of Gathiya? a. Sauteing b. Grilling c. Shallow frying d. Deep frying	1										
ii.	What is an advantage of following standard operating procedures while using pre-cooked products in fast food outlets? a. Serves large portion size b. Guarantees cheap food c. Controls portion size d. Ensures quick delivery of the order	1										
iii.	Match the following- <table><tr><th>DISH</th><th>INGREDIENT</th></tr><tr><td>A. Khatkhatem</td><td>i. Pork</td></tr><tr><td>B. Sorpotel</td><td>ii. Fish</td></tr><tr><td>C. Caldeen</td><td>iii. Meat</td></tr><tr><td>D. Vindaloo</td><td>iv. Vegetables</td></tr></table> Choose the correct option. a. A ii, B iv, C i, D iii b. A iv, B iii, C ii, D i c. A iii, B i, C iv, D ii d. A i, B iv, C ii, D iii	DISH	INGREDIENT	A. Khatkhatem	i. Pork	B. Sorpotel	ii. Fish	C. Caldeen	iii. Meat	D. Vindaloo	iv. Vegetables	1
DISH	INGREDIENT											
A. Khatkhatem	i. Pork											
B. Sorpotel	ii. Fish											
C. Caldeen	iii. Meat											
D. Vindaloo	iv. Vegetables											
iv.	You bought canned fruits from the market. Name the metallic contaminant which might be present in it. a. Lead b. Cobalt c. Tin d. Zinc	1										
v.	Which is the main ingredient used in the preparation of Ashrafi?	1										

	a. Eggs b. Curd c. Apricot d. Almond	
vi.	Choose the correct pair. a. Jam: Vegetable peel b. Jellies: Fruit juices c. Marmalades: Vegetable juices d. Pickles: Fruit peel	1

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	Listening attentively is important. Justify this statement with four reasons.	2
Q. 8	Enumerate four ways to manage stress.	2
Q. 9	Mention any four presentation software.	2
Q. 10	What four attitudes are required to become an entrepreneur?	2
Q. 11	Give four benefits of green jobs.	2

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

Q. 12	Differentiate between Fish kabiraji and Amritsari macchi.	2
Q. 13	List two precautions for each to be considered while preparing brown and kadhai gravy.	2
Q. 14	Tell about any four sweets prepared using Chenna.	2
Q. 15	List four features of Ala carte menu.	2
Q. 16	What four precautions should be adopted while handling raw meat?	2

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

Q. 17	List six objectives of cost accounting.	3
Q. 18	How are following dishes prepared? a. Kootu b. Dalcha c. Roganjosh	3
Q. 19	Give three differences between organic and inorganic waste.	3

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

Q. 20	Your mother is working and has a busy schedule. She prefers eating fast food. a. Tell her two each benefits and drawbacks of fast food. b. Present any four salient features of fast food.	4						
Q. 21	a. Give two points difference between hard and soft wheat. b. Enumerate any four roles of fat in baking.	4						
Q. 22	While planning meals for different occasions various factors should be considered to make the menu planning effective. Discuss about any four such factors.	4						
Q. 23	Differentiate between- a. Shammi kebab and Galavati kebab b. Macha Ghanta and Patrapada Macha	4						
Q. 24	a. Calculate the following- i. Food cost; when food cost percentage is 30% and sales is ₹ 4200. ii. Sales; when food cost percentage is 40% and food cost is ₹ 7600. b. Determine the Overhead cost and its percentage to Net Sales from the following data- <table><tr><th>RECEIPTS</th><th>AMOUNT (in ₹)</th></tr><tr><td>Sales</td><td>70,000</td></tr><tr><td>Depreciation</td><td>2000</td></tr></table>	RECEIPTS	AMOUNT (in ₹)	Sales	70,000	Depreciation	2000	4
RECEIPTS	AMOUNT (in ₹)							
Sales	70,000							
Depreciation	2000							

Electricity	3000
Gas and Fuel	1000
Miscellaneous expenses	5000
Advertisement	3000