

COVER PAGE

FOOD PRODUCTION IV (735)

Marking Scheme

Class XII - 2018-19

Time: 3Hours

Total Marks: 60

General Instructions:

1. *Marking Scheme is divided into two sections: Section-A and Section- B.*
2. **Section–A:**
 - i. *Multiple choice question/Fill in the blanks/Direct Questions of 1 mark each. Answer any 10 questions out of the given 12 questions.*
 - ii. *Very Short Answer of 2 marks each. Answer any 5 questions from the given 7 questions.*
 - iii. *Short Answer of 3 marks each. Answer any 5 questions from the given 7 questions.*
3. **Section–B:** *Long/Essay type questions of 5 marks each. Answer any 5 questions from the given 7 questions.*
4. *All questions of a particular section must be attempted in the correct order.*
5. *Please check that this question paper contains 33 questions out of which 25 questions are to be attempted.*
6. *The maximum time allowed is 3 hrs.*
7. *The marking scheme carries only suggested value points for the answers. These are only guidelines and do not constitute the complete answers. The students can have their own expression and if the expression is correct, the marks be awarded accordingly.*

FOOD PRODUCTION IV CODE-735

Marking Scheme Class -XII, 2018-19

Time Duration: 3 Hours

Marks: 60

Q.No	EXPECTED ANSWERS/VALUE POINTS	MARKS	TOTAL MARKS
	SECTION A (Any 10 questions to be attempted out of the given 12 questions)		
1	Tilting pan – <ul style="list-style-type: none"> • A pan which can be tilted to take out food • It is used for braising, shallow frying and general cooking (Any other, Any two points)	½ ½	1
2	35 poories can be prepared by 1 Kg atta .	1	1
3	<ul style="list-style-type: none"> • Temperature at which meats should be stored -8 to -3 C • Temperature at which tomaotes should be stored 13 to 15.5 C 	½ ½	1
4	Food cost- Cost of raw material used to prepare a dish or food.	1	1
5	Two popular dishes of Bengali Cuisine – <ul style="list-style-type: none"> • Chingri Macher malai • Macher jhol (Any other, Any two)	½ ½	1
	Two popular spices used in Kashmiri Cuisine – <ul style="list-style-type: none"> • Dry ginger powder • Powdered fennel (Any other ,Any two)	½ ½	1
7	Staple food of Punjabi cuisine- Wheat Staple food of Gujarati cuisine- Bajra	½ ½	1
8	E-Indent - Indenting through a software which enables a single window processing for the issue ,balance, accounting, payments and controls. (Definition in 1-2 lines)	1	1
9	Two festival dishes of South Indian cuisine - <ul style="list-style-type: none"> • Venpongal • Sarkarai Pongal (Any other, Any two)	½ ½	1
10	Nahari Soup from Hyderabad cuisine made with trotter, tongue of lamb.	1	1
11	Two salient features of bulk food production <ul style="list-style-type: none"> • To earn profit • To supply hygienic and safe food to the masses (Any other, Any two)	½ ½	1
12	Formal buying Suitable for large establishment, the vendors are asked to submit closed	1	1

	<p>bid for a list of items to be supplied for a specific period of time. (Explained in 1-2 lines)</p> <p>Very Short Questions(2 marks each) Any 5 questions to be attempted out of given7 questions</p>		
13	<p>Four factors affecting quality and quantity of food</p> <p>1.Proper forecasting of the quantity required and controlled portion size are two basic essentials.</p> <p>2.Portion size varies according to the food, flavour and portion appearance</p> <p>3.Giving liberal quantities of less costly foods and smaller quantities of costly food can be flexible practiced.</p> <p>4.The portion appearance is affected by the size and shape of the dish ,decoration and width of the rim,dish colour and food arrangement. (Any other,Any four points)</p>	<p>½</p> <p>½</p> <p>½</p> <p>½</p>	2
14	<p>Four essentials of menu compilation</p> <p>1.A complete and accurate statement of the meal to be served</p> <p>2.A balanced meal to ensure proper and appropriate colors and ingredients</p> <p>3.A meal well planned so that it may be correctly served</p> <p>4.A meal carefully priced to provide the appropriate ratio of profit (Any other,Any four points)</p>	<p>½</p> <p>½</p> <p>½</p> <p>½</p>	2
15	<p>Four ways of creating balance in a menu</p> <ul style="list-style-type: none"> • Avoid repetition of ingredients,texture,flavor and temperature. • Nutritive value of the dishes should be considered. • Regional dishes must be included • Ensure that garnishes are in harmony with the dishes <p>(Any other, Any four points)</p>	<p>½</p> <p>½</p> <p>½</p> <p>½</p>	2
16	<p>Format of indent sheet</p>		
		2	2

	<p>with brown rice. (Each should be explained in one line)</p> <p>Short Questions(3 marks each). Any 5 questions to be attempted out of the given 7 questions.</p>	½	
20	<p>In order to make optimum utilization of the food, points to be considered are-</p> <ol style="list-style-type: none"> 1.Use all edible trimmings 2.Do not add an item to the menu unless you can use the trimmings 3.Plan production to avoid leftovers 4.Plan ahead for accurate production 5.Eliminate minimum use perishable ingredients 6.If there is any left overs store them properly, so that it can be used later <p>(Any other,Any six points)</p>	½ ½ ½ ½ ½ ½	3
21	<p>Two features of Dum cuisine</p> <ul style="list-style-type: none"> • The main ingredient is cooked partially with all the accompaniments and the utensil is covered with a lid sealed with atta dough and then placed in the oven • It also bring the ghee or oil to the top helps to improve the appearance of the dish. <p>(Any other,any two points)</p> <p>Three dishes of Dum cuisine</p> <ul style="list-style-type: none"> • Gulnar Jalpari • Khuroos –e- tursh • Zaqand- e- kebabi <p>(Any other,Any three dishes)</p>	1 ½ ½ ½ ½	3
22	<p>Six features of Maharashtra cuisine are-</p> <ul style="list-style-type: none"> • Spicy food with lot of red chillies • Use varieties of pickles and chutneys • Coconut is an important ingredient • Kokum is used to give tangy flavor • Triphal(spice)is used to flavor gravies • Fresh ingredients are used <p>(Any other, Any six points)</p>	½ ½ ½ ½ ½ ½	3
23	<p>Six limitations of food cost control</p> <ol style="list-style-type: none"> 1.Fluctuation in raw material cost 2.Wrong purchasing of raw material 3.Reduction in sale 4.Wastage during preparation of food 5.Pilferage in food sale 6.Spoilage due to wrong storage <p>(Any other,Any six points)</p>	½ ½ ½ ½ ½ ½	3
24	i)Sale, when cost percentage is 25% and cost is Rs.750.		

	<p>Cost percentage =cost</p> $\frac{\text{cost}}{\text{sale}} = \frac{25}{750}$ $\text{Sale} = 750$ <p style="text-align: right;">=Rs 30</p> <p>25</p> <p>(1/2 mark for correct formula ,1/2 mark for solution)</p> <p>ii) Gross profit percentage, when total sale is Rs.5000 and Food cost is Rs.3000.</p> <p>Gross profit = Total Sale – Total Food Cost</p> $= 5000 - 3000$ $= 2000$ <p>Gross profit percentage = $\frac{\text{Gross profit}}{\text{Total sale}} \times 100$</p> $= \frac{2000}{5000} \times 100 = 40\%$ <p>(1/2 mark for calculating Gross profit and 1/2 mark for Gross profit percentage)</p> <p>iii) Net profit percentage when total sale is Rs.6000, Food cost and labour cost is Rs.3000 and overhead cost is Rs.1000.</p> <p>Net profit = Total sale – Total cost (Food cost + labour cost + overhead cost)</p> $= 6000 - 4000$ $= 2000$ <p>Net profit percentage = $\frac{\text{Net Profit}}{\text{Total sale}} \times 100$</p> $= \frac{2000}{6000} \times 100 = 33.33\%$ <p>(1/2 mark for calculating Net profit and 1/2 mark for Net profit percentage)</p>	<p>1</p> <p>1</p> <p>1</p>	<p>3</p>								
<p>25</p>	<p>Difference between Table d’hote and ala carte menu</p> <table border="1" data-bbox="219 1543 1169 1743"> <thead> <tr> <th>Table d Hote</th> <th>Ala carte</th> </tr> </thead> <tbody> <tr> <td>Limited choices (Veg/Non veg)</td> <td>Lot of choices</td> </tr> <tr> <td>Whole plate priced as one</td> <td>Each item priced individually</td> </tr> <tr> <td>Simple crockery used</td> <td>Elaborate cutlery and crockery used</td> </tr> </tbody> </table> <p>(Any other, Any three points for each)</p>	Table d Hote	Ala carte	Limited choices (Veg/Non veg)	Lot of choices	Whole plate priced as one	Each item priced individually	Simple crockery used	Elaborate cutlery and crockery used	<p>1/2 marks for each point</p>	<p>3</p>
Table d Hote	Ala carte										
Limited choices (Veg/Non veg)	Lot of choices										
Whole plate priced as one	Each item priced individually										
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<p>26</p>	<p>Six reasons of preparing standard recipes are-</p> <p>1.Quantity and quality of food ingredients</p> <p>2.Yield</p>	<p>1/2</p> <p>1/2</p>									

	<p>3.Food cost per dish 4.Nutritional value of dish- 5.Portion control 6.Standard recipe book (Any other,Any six points)</p>	<p>½ ½ ½ ½</p>	<p>3</p>
<p>SECTION –B Long/Essay type questions (5 marks each). Any 5 questions to be attempted out of given 7 questions</p>			
27	<p>Five Indian breads along with their methods of cooking are- 1.Pao bun-Baking 2.Tandoori Naan-Tandoor 3.Luchi-Deep frying 4.Dhakai Parantha-Shallow frying 5.Chapati-Broiling (Any five) (1/2 marks for the name of Indian bread and ½ marks for writing correct method)</p>	<p>1 1 1 1 1</p>	<p>5</p>
28	<p>Objective of food cost accounting are- 1.To know cost: It is through the mechanism of cost accounting that costs of products or services are ascertained. 2.To fix the selling price: only if one knows the total cost than one can fix the selling price of a dish. 3.Cost controlling: The chef/Restaurant manager/ cost accountant while fixing the selling price of a dish must know its exact recipe. 4.Preparation of account and control of food cost- The Restaurant manager/ cost accountant review the production ,sales and operating results ,stocks of raw material and finished food and other items are valued at cost price or market price which ever is lower. 5.Operating polices: It helps management in formulating operating policies like what should be the food cost, whether to bake bakery products in house or out source. (Any five explained in one line)</p>	<p>1 1 1 1 1</p>	<p>5</p>
29	<p>Six principles of Indenting are- 1. The Indents are made well in advance for regular items keeping in view the earlier sales trends/ fresh bookings/ forecast, etc. 2. For grocery and dry items the store request is made for 4-5 days together. 3.For fresh items and perishable items it is generated for each day. 4. The chef in charge will see what is left in the freezers, refrigerators, kitchen store and then the indent is raised. 5.Indents are made in triplicate.Original copy along with the 2nd copy goes to store and third copy of the same goes to accounts/ F & B Control department. 6.Now a days most of the hotels are using the e-indent,that is indenting through a software.</p>	<p>½ ½ ½ ½ ½ ½</p>	<p>3+2=5</p>

	(Any other,Any six points) Four factors affecting indenting are- 1. Portion size 2. Day of function 3. Type of guest: Age group, religion. 4. Number of expected guests and number of guaranteed guests (Any other, Any four points)	½ ½ ½ ½																			
30	SPS(Standard purchase specification) is a concise description of the quality,size,weight,quantity,etc.of a particular item For making the purchase specifications ,the menu,pricing,portion size,price of the menu/dish,desired food cost,etc. are considered. (SPS explained in two lines with its full form) Differentiate between contract, cash and centralized purchases Contract purchase means when the buyer and seller signed a contract to supply the certain quantity of item or to supply approximate quantity of item for a certain period. In cash purchase hotel representatives with the list of purchases from various stores, pay cash and carry the items Centralised purchases are preferred by chain of hotels for non perishable items, all requirements for the entire year or for a specific period are sent to head office and the purchase department places order for all the hotels and dispatch the items to various hotels. (Three methods explained in 1-2 lines)	1 1 1 1 1	2+3=5																		
31	Five ways to control food cost 1.Purchasing -The purchase department must ensure that the right quality of food at competitive price and right quantity of raw material should be purchased. 2.Receiving and storing of raw material -The raw material received by stores must be inspected for the quality and desired quantity .All material received must be stored at a proper place. 3.Issuing - All goods should be issued after a proper requisition. The storekeeper must follow the rule of FIRST IN FIRST OUT(F.I.F.O) which means the goods received first are issued first. 4.Wastage -The wastage at all levels i.e, portioning, cooking, storing, etc. should be minimum. 5.Proper storing of cooked food -In case the cooked food is left it must be stored properly so that it can be used . (Any other,Any five points explained in one line)	1 1 1 1 1	5																		
32	The format of purchase order <table border="1" style="width: 100%; text-align: center;"> <tr> <td colspan="2">PURCHASE ORDER</td> </tr> <tr> <td colspan="2">ABC HOTEL</td> </tr> <tr> <td colspan="2">New Delhi</td> </tr> <tr> <td>Date- 10.02.2007</td> <td>No. 56765</td> </tr> <tr> <td>Ref .No. ABC/07/45456</td> <td>Phone-34543456</td> </tr> <tr> <td colspan="2">To,</td> </tr> <tr> <td colspan="2">XYZ</td> </tr> <tr> <td colspan="2">The Cannought Place</td> </tr> <tr> <td colspan="2">New Delhi.</td> </tr> </table>	PURCHASE ORDER		ABC HOTEL		New Delhi		Date- 10.02.2007	No. 56765	Ref .No. ABC/07/45456	Phone-34543456	To,		XYZ		The Cannought Place		New Delhi.		2	
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Please enter our reference number on supply order and bill

Quantity	Particulars	Rate		Total	
		Rs.	P	Rs.	P
100 Kg	Almonds Type '6'	190	-	19,000	-
250 Kg	Pistachio Type '8'	180	-	25,000	-
	Total			44,000	-

The acceptance of this order is an acceptance of all conditions herein.

**Signature
Purchase Officer
For ABC Hotel**

2+3=5

Six principles of storage

- To check the pilferage access to the stored items should be restricted.
- Only daily required perishable items should be kept in the kitchen rest of the items should be kept in deep freezers and fridge.
- The dry store room should be well lit, dry, well ventilated, clean and away from direct sunlight.
- Storage shelves or cupboards should be heavy and balanced to take the load of items kept on it.
- The racks should have provision of adjustment of height in between the shelves so that the spaces are utilized to the maximum .
- Tight fitted covers should be used for the storage bins.

(Any other, Any six points)

½
½
½
½
½
½

33

FOOD COST

Opening stock	20,000
Less Closing stock	10,000
	10,000
Add fresh purchases	25,000
	35,000
Less food consumed by staff(2500-1000)	1500
Less complimentary food	1200
Total	33,300
Food Cost = Rs.33,300	
Food cost percentage =Food cost	33300
----- X 100 =-----X 100=37%	
Total sale	9000

(1.5 marks for calculating food cost and 1 mark for calculating food cost)

1.5

1

5

	percentage)		1.5																			
	<p>OVERHEAD COST</p> <table> <tr><td>Electricity</td><td>800</td></tr> <tr><td>Rent</td><td>12000</td></tr> <tr><td>Telephone</td><td>500</td></tr> <tr><td>Printng</td><td>200</td></tr> <tr><td>Complimentary food</td><td>1200</td></tr> <tr><td>Laundry(2000-1000)</td><td>1000</td></tr> <tr><td>Gas and Fuel</td><td>2000</td></tr> <tr><td>Miscellaneous</td><td>700</td></tr> <tr><td>Total</td><td>18,400</td></tr> </table> <p>Overhead Cost = Rs.18,400</p> <p>Overhead percentage = $\frac{\text{Overheadcost}}{\text{Total sale}} \times 100 = \frac{18,400}{9000} \times 100 = 204.4\%$</p>	Electricity	800	Rent	12000	Telephone	500	Printng	200	Complimentary food	1200	Laundry(2000-1000)	1000	Gas and Fuel	2000	Miscellaneous	700	Total	18,400	1		
Electricity	800																					
Rent	12000																					
Telephone	500																					
Printng	200																					
Complimentary food	1200																					
Laundry(2000-1000)	1000																					
Gas and Fuel	2000																					
Miscellaneous	700																					
Total	18,400																					
	(1.5 marks for calculating overhead cost and 1 mark for calculating overhead cost percentage)																					