

CBSE – DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE 409)

Sample Question Paper

Class X (Session 2019–2020)

Time: 2 Hours

Max. Marks: 50

General Instructions:

1. *This Question Paper consists of two parts viz. Part A: Employability Skills and Part B: Subject Skills.*
2. **Part A: Employability Skills (10 Marks)**
 - i. *Answer any 4 questions out of the given 6 questions of 1 mark each.*
 - ii. *Answer any 3 questions out of the given 5 questions of 2 marks each.*
3. **Part B: Subject Skills (40 Marks):**
 - i. *Answer any 10 questions out of the given 12 questions of 1 mark each.*
 - ii. *Answer any 4 questions from the given 6 questions of 2 marks each.*
 - iii. *Answer any 4 questions from the given 6 questions of 3 marks each.*
 - iv. *Answer any 2 questions from the given 4 questions of 5 marks each.*
4. ***This question paper contains 39 questions out of which 27 questions are to be answered.***
5. *All questions of a particular part/section must be attempted in the correct order.*
6. *The maximum time allowed is 2 hrs.*

PART A: EMPLOYABILITY SKILLS (10 MARKS)

Answer any 4 questions out of the given 6 questions of 1 mark each:

1.	Which of the following methods are used to receive information from the sender through a letter? (a) Listening (b) Speaking (c) Reading (d) Writing	(1)
2.	Grooming is a term associated with (a) time management (b) problem solving (c) neat and clean appearance (d) self-management	(1)
3.	Which of the following is not a self-management skill? (a) Problem solving (b) Bargaining (c) Understanding self (d) Confidence building	(1)

16.	Which component of food becomes rubbery with excessive heat - a) Fats b) Carbohydrates c) Proteins d) Vitamins and minerals	(1)
17.	The clear soup in French is known as- a) Chowders b) Consomme c) Cream of pea d) Stock	(1)
18.	The sandwich made with three layers of bread is- a) Conventional sandwich b) Tea sandwich c) Club sandwich d) Buffet sandwich	(1)
19.	The process of appearance of brown colour on cooked wheat product is called as - a) Gelatinization b) Shrinkage c) Coagulation d) Caramelisation	(1)
20.	The principle of heat transfer while cooking aloo sabji in stainless steel pan is - a) Radiation b) Conduction c) Induction d) Convection	(1)
21.	A major component of protein salad would be- a) Pasta b) Fruits c) Chicken d) Vegetables	(1)
22.	While cooking vegetables to retain shape, chef should add- a) Sugar b) Oil c) Salt d) Baking soda	(1)
23.	The main purpose of filling in sandwich is to provide- a) Base b) Garnish c) Temperature d) Flavour	(1)

Answer any 4 questions out of the given 6 questions of 2 marks each:

24.	Give two points of preparation of broth.	(2)
25.	State one each role and source of vitamins and minerals. Mention two vitamins destroyed in cooking.	(2)
26.	Tell about any two types of salads served as appetizer.	(2)
27.	Present two functions of spread in a sandwich. Suggest any two suitable spreads for vegetable sandwich.	(2)
28.	Suggest any four tips to preserve nutrients while processing fruits and vegetables.	(2)

29.	Indicate any four objectives of cooking food.	(2)
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Answer any 4 questions out of the given 6 questions of 3 marks each:

30.	Classify fruits and give an example for each.	(3)
31.	Elaborate any three dry methods of cooking along with an example for each.	(3)
32.	Apart from fancy shapes, elaborate about any three cuts which can be done to prepare decorative salad.	(3)
33.	What are canapes? Write about two types of sandwiches.	(3)
34.	What do you mean by soup? Give two reasons why it should be included in diet of old man. Name any two cold soups.	(3)
35.	Define the following- a) Braising b) Poaching c) Stewing	(3)

Answer any 2 questions out of the given 4 questions of 5 marks each:

36.	a) List any four nutritional contribution of fruits and vegetables. b) What is the effect of acidic medium on chlorophyll, betalains, flavones and anthocyanin? c) Why is garlic broken just before its use?	(5)
37.	Explain about any five types of thick soups.	(5)

38.	Guide your friend in detail about any five methods of cooking used for preparing French fries, aloo stuffed parantha and chickpeas (chole).	(5)
39.	Discuss about different parts of the salad highlighting their main role. Give two examples of base used in salads.	(5)