

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE - 409)

MARKING SCHEME OF THE SAMPLE QUESTION PAPER FOR CLASS X (SESSION 2020-2021)

Max. Time: 2 Hours

Max. Marks: 50

General Instructions:

1. Please read the instructions carefully.
2. This Question Paper consists of **21 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 (5 + 16 =) 21 questions, a candidate has to answer (5 + 10 =) 15 questions in the allotted (maximum) time of 2 hours.**
5. All questions of a particular section must be attempted in the correct order.
6. **SECTION A - OBJECTIVE TYPE QUESTIONS (24 MARKS):**
 - i. This section has 05 questions.
 - ii. Marks allotted are mentioned against each question/part.
 - iii. There is no negative marking.
 - iv. Do as per the instructions given.
7. **SECTION B – SUBJECTIVE TYPE QUESTIONS (26 MARKS):**
 - i. This section has 16 questions.
 - ii. A candidate has to do 10 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)		
Ans1.i)	b) Day dreaming	1
Ans1.ii)	a) Refuse, Reduce, Reuse, Recycle	1
Ans1.iii)	a) Article	1
Ans1.iv)	c) Mental	1
Ans1.v)	d) Ctrl+ X	1
Ans1.vi)	d) Directing	1

Q. 2 Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)		
Ans2.i)	a) Soggy	1
Ans2.ii)	b) Dry heat	1
Ans2.iii)	c) Salad	1
Ans2.iv)	a) When heat is applied on protein it coagulates from opaque to white in colour	1
Ans2.v)	c) Betalains	1
Ans2.vi)	b) Simple salad	1

Q. 3 Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)		
Ans 3.i)	d) Baking Soda	1
Ans 3 ii)	a) Tubers	1
Ans 3iii)	c) Mushrooms	1
Ans3.iv)	b) Free fatty acids and glycerol	1
Ans3.v)	b) Vegetables	1
Ans3.vi)	d) Poaching	1

Q. 4 Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)		
Ans 4.i)	a) Caramelisation	1
Ans4.ii)	c) Blanching	1
Ans4.iii)	d) Room temperature	1
Ans4.iv)	c) Face sandwich	1
Ans4.v)	d) Lemon juice	1
Ans4.vi)	a) Clear soups	1

Q. 5 Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)		
Ans5.i)	b) Fry	1
Ans5. ii)	b) Mixed fruits salad	1
Ans5.iii)	c) Griddling	1
Ans5.iv)	c) Waxy	1
Ans5.v)	a) Gazpacho	1
Ans5.vi)	a) Pepo	1

SECTION B: SUBJECTIVE TYPE QUESTIONS

Answer any 3 of the given 5 questions (2 x 3 = 6 marks)

Ans6.	Four benefits of working independently are- 1.Individuals feel more empowered and responsible. 2.It provides flexibility to choose and define working hours and working mechanisms. 3.Failure and success of the task assigned are accounted by individuals. 4.Individuals become assets to organizations, groups and nations at large. (Any other, any four points)	(½ x 4 = 2)
Ans7.	Difference between file and folder in computer- Everything you store on your computer is stored in the form of a file. Files can be separately placed into groups, called folders. (Any other, any one point for each)	(1+1=2)
Ans8.	Four positive impact of entrepreneurship on society are- 1.Accentuates economic Growth 2.Fosters Creativity 3.Stimulates Innovation and Efficiency 4.Creates Jobs and Employment Opportunities (Any other, any four points)	(½ x 4 = 2)
Ans9.	Four disadvantages of written communication are- 1.Time consuming 2.Non-flexible 3.No Scope for clarification 4.Demands writing Proficiency (Any other, any four points)	(½ x 4 = 2)
Ans10.	Four man made causes of ecological imbalances are- 1.Overexploitation of Resources 2.Industrial and Atmospheric Pollution 3.Faulty Mining Practices 4.E waste generation (Any other, any four points)	(½ x 4 = 2)

Answer any 4 of the given 6 questions (2 x 4 = 8 marks)

Ans11.	Soups are considered healthy food, two reasons are- 1.Easy to digest 2.Sufficient amount of fluids (Any other, any two)	(1+1=2)						
Ans12.	Two points difference between vegetable and protein salad- <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">VEGETABLE SALAD</td> <td style="width: 50%;">PROTEIN SALAD</td> </tr> <tr> <td>This is made with crunchy vegetables</td> <td>This is made up of ham/ beef/ chicken and vegetables/fruits</td> </tr> <tr> <td>It is used as appetizer salad</td> <td>It is used as main course salad</td> </tr> </table> (Any other, any two points difference)	VEGETABLE SALAD	PROTEIN SALAD	This is made with crunchy vegetables	This is made up of ham/ beef/ chicken and vegetables/fruits	It is used as appetizer salad	It is used as main course salad	(1+1=2)
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Ans13.	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">BOILING</td> <td style="width: 50%;">SIMMERING</td> </tr> <tr> <td>When the liquid is bubbling rapidly and when water boil at 100° C.</td> <td>When the liquid is bubbling gently with a temperature of about 85° - 96° C.</td> </tr> </table> (Any other, any one point difference)	BOILING	SIMMERING	When the liquid is bubbling rapidly and when water boil at 100° C.	When the liquid is bubbling gently with a temperature of about 85° - 96° C.	(1+1=2)		
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Ans14.	Two points to be kept in mind while selecting are- a) Ginger 1.Smooth knobs 2.Firm and shinny skinned (Any other, any two points) b) Celery 1.Stems should be firm and crisp 2.Leaves should be fresh green (Any other, any two points)	(½ x 4 = 2)						
Ans15.	Four objectives of cooking are- 1. To make the food more palatable. 2. It kills the bacteria and keeps the food sterile. 3. It improves the eye appeal of the food. 4. Cooked food can be stored for a longer time. (Any other, any four points)	(½ x 4 = 2)						
Ans16.	Four importance of filling in preparation of sandwiches are to provide- 1.Flavour 2.Body 3.Moisture 4.Nutrients (Any other, any four)	(½ x 4 = 2)						

Answer any 3 out of the given 5 questions (4 x 3 = 12 marks)

Ans17.	a) Four tips to preserve nutrients in kitchen are- 1.Use fresh vegetables and fruits which are in season 2.Judicious use of water 3.Short cooking durations 4.Cut vegetables in bigger pieces (Any other, any four points)	(2+2=4) ½ X 4 = 2
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	<p>b) Four points to be kept in mind while selecting fruits are-</p> <ol style="list-style-type: none"> 1. Skin should not have blemishes or soft brown spots. 2. There should not be any small holes or any side of the surface. 3. The fruit should feel heavy for its size. 4. A shiny appearance and fresh aroma especially from citrus fruits. <p>(Any other, any four)</p>	$\frac{1}{2} \times 4 = 2$															
Ans18.	<p>One each role and example of various parts of a salad are-</p> <table border="1"> <thead> <tr> <th>PARTS</th> <th>ROLE</th> <th>EXAMPLE</th> </tr> </thead> <tbody> <tr> <td>Base</td> <td>It bound the salad</td> <td>Red leaf/Iceberg</td> </tr> <tr> <td>Body</td> <td>It gives body to the salad</td> <td>Chicken/fruits/vegetables</td> </tr> <tr> <td>Dressing</td> <td>It develops the taste in the salad</td> <td>Mayonnaise</td> </tr> <tr> <td>Garnish</td> <td>It add the eye appeal</td> <td>Lemon wedges</td> </tr> </tbody> </table> <p>(Any other, any one role and one example)</p>	PARTS	ROLE	EXAMPLE	Base	It bound the salad	Red leaf/Iceberg	Body	It gives body to the salad	Chicken/fruits/vegetables	Dressing	It develops the taste in the salad	Mayonnaise	Garnish	It add the eye appeal	Lemon wedges	<p>(1X4=4)</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p>
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Ans19.	<p>a) Chowders It is seafood or vegetable stew often served with milk or cream</p> <p>b) Bisque They are made with shellfish and are usually thickened with rice</p> <p>c) Veloute These are made with meat or vegetable stock thickened with flour cooked to a light brown colour</p> <p>d) Puree They are made of dry legumes or fresh starchy vegetables</p> <p>(Any one point for each)</p>	<p>(1X4=4)</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p>															
Ans20.	<p>Four principles of heat transfer are-</p> <ol style="list-style-type: none"> 1.Radiation 2.Conduction 3.Convection 4.Induction <p>(Any other, any four explained in one –two line)</p>	(1X4=4)															
Ans21.	<p>a) Sandwich A type of food placed between the slices of bread. Two role of spread in sandwich preparation are-</p> <ol style="list-style-type: none"> 1.Act as sealing agent 2.Adds flavor <p>(Any other, any two points)</p> <p>b) Difference between cold open and cold close sandwich-</p> <table border="1"> <thead> <tr> <th>COLD OPEN SANDWICH</th> <th>COLD CLOSE SANDWICH</th> </tr> </thead> <tbody> <tr> <td>It can be made from single slice bread which can be applied with dressing and then topped with the toppings.</td> <td>It can be made with two or more than two slices of bread.</td> </tr> </tbody> </table> <p>(Any other, any one point of difference)</p>	COLD OPEN SANDWICH	COLD CLOSE SANDWICH	It can be made from single slice bread which can be applied with dressing and then topped with the toppings.	It can be made with two or more than two slices of bread.	<p>(1+1+2=4)</p> <p>1</p> <p>$\frac{1}{2} \times 2 = 1$</p> <p>1+1=2</p>											
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