

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE-809)

Marking Scheme for Sample Question Paper Class XII (Session 2020-2021)

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

1.	Answer any 4 out of the given 6 questions on Employability Skills (1 x 4 = 4 marks)	
i.	a) Recycle bank	1
ii.	c)Mini saga	1
iii.	d)Extraversion	1
iv.	c)Standard bar	1
v.	a)Energy consultant	1
vi.	b)Narcissistic	1

2.	Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)	
i.	b) Santula	1
ii.	d)Boiled tomato paste	1
iii.	c) Commercial establishments of fast food of US is termed as Thermopolium.	1
iv.	b)Dhokla	1
v.	d) Poriyals	1
vi.	c) Marmalades	1
vii.	a) Jowar	1
3.	Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)	
i.	d)Bhakarwadi	1
ii.	d) Fish	1
iii.	c)One thread	1
iv.	a)Cheap food and quick cooking	1
v.	c)Lard	1
vi.	b) Kootu is mixed vegetable preparation with coconut.	1
vii.	c)Rs.40,000/-	1
4.	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	b)Herb	1
ii.	a)Maharashtra	1
iii.	d)Raw meat	1

iv.	b)Dodol	1
v.	c)Bohri samosa	1
vi.	a)Gluten	1
5.	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	a)Fixed cost	1
ii.	c)Rara gosht	1
iii.	c)Gudi padwa	1
iv.	a)A iv ,B iii ,C i ,D ii	1
v.	b)Bamboo shoots	1
vi.	c)Flour	1
6.	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	c)Cyclic	1
ii.	c)Prepare a framework, decide on accompaniments, customize crockery, garnish	1
iii.	a)Iron	1
iv.	c)Protein and fat	1
v.	c)A iii, B i,C iv,D ii	1
vi.	a)Firm ball stage	1

SECTION B: SUBJECTIVE TYPE QUESTIONS

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

7.	Four steps for active learning are- 1.Contact 2.Absorb 3.Reflective feedback 4.Confirm 5.Any other(any four)	1/2x4=2
8.	Four sources of motivation and inspiration are- 1.Music 2.Books 3.Activities 4.Dreaming big 5.Any other(any four)	1/2x4=2
9.	Spreadsheet programs have become very popular.Two reasons are- 1.Large volume of data can be easily handled and manipulated 2.Data can be easily represented in pictorial form like graph or charts 3.Any other(any two)	1+1=2

10.	Four barriers in becoming entrepreneur are- 1.Employee related difficulties 2.Shortage of funds and resources 3.Market entry regulations 4.Unsupportive business environment 5.Any other(any four)	1/2x4=2
11.	Four ways to make your home toxin free are- 1.Avoid plastic food packaging 2.Use nontoxic cleaning and washing products 3.Avoid any pesticides in the house 4.Use nontoxic cleaning and washing products 5.Any other(any four)	1/2x4=2

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

12.	Two dishes prepared using white gravy are- 1.Safed maas 2.Navratan korma 3.Any other(any two)	1+1=2 1/2x2=1	
	Two precautions to be followed while making white gravy are- 1.Onion should not color 2.Curd/milk/cream must be added at final stage 3.Any other (any two)	1/2x2=1	
13.	Four ways to prevent contamination by pets are- 1. Keep the doors and windows of the kitchen shut and be covered with mesh. 2. Ensure that rodents and cockroaches are not present. 3. Install electronic fly killers in the kitchen. 4. Do not allow pets into the kitchen 5.Any other(any four)	1/2x4=2	
14.	a)Vada and Murukku	1+1=2 ½+1/2=1	
	VADA		MURUKKU
	It is made from urad dal (black gram lentils) batter which is shaped like a ring and deep fried		It is made from rice and urad dal dough, which is shaped into spiral or coil shapes either by hand or using a mould and deep fried
	b)Gathiya and khakra	½+1/2=1	
	GATHIYA		KHAKRA
	It is a crunchy and spicy deep fried strands made from gram flour dough		It is round, very thin and crispy in texture made of wheat flour, oil and salt.
Any other (any one point difference)			

15.	Two difference between Ala carte and Table d Hote menu-		1/2x4=2
	Ala carte	Table d Hote	
	Lot of choices	Limited choices(Veg/Non veg)	
	Each item priced individually	Whole plate priced as one	
	Takes time	Fast to serve	
	Elaborate cutlery and crockery used	Simple crockery used	
Any other(any two points difference)			
16.	a)Chamcham It is made by curdling milk and then shaping it to cylindrical shape pieces and cooked in sugar syrup similar to rasgullas.		1+1=2
	b)Asharfi It is prepared like badam ki jali but is not baked. Instead the dough is pressed in a mould with traditional Nizami inscription to look like a coin		

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

17.	Four points to be kept in mind for proper waste water disposal from the kitchen-		2+1=3
	<ol style="list-style-type: none"> All the water from the wash up area may have a separate drain pipe as most of the fat and oil goes out of kitchen from that pipe. Choking of drains should be monitored frequently. Hot water helps in draining off extra fat or oil in the pipe. Open drains in the kitchen should have Stainless-Steel grill cover to prevents choking of drain pipe. Any other(any four) 		1/2x4=2
		Two ways to prevent cross contamination are-	
		<ol style="list-style-type: none"> Wash hands Use clean utensils, chopping boards, work surfaces, cloths or other equipments Any other(any two) 	1/2x2=1
18.	a)Meen moilee and Kozhi curry		1+1+1=3
	Meen moilee	Kozhi curry	
	Fish cooked in a gravy of coconut milk with onions,kokum and spices .	Chicken curry made by adding onion, tomatoes, ginger, garlic spices and coconut milk.	1/2+1/2=1
	b)Yakhni and Rista		
	Yakhni	Rista	1/+1/2=1
	Pieces of lamb cooked in thin curd based gravy	Poached lamb dumplings cooked in red gravy.	
c)Dalcha and Haleem			
Dalcha	Haleem		

	Meat is cooked with chana dal and whole spices with yoghurt	Lamb is cooked along with broken wheat then pounded till it resembles a paste	$\frac{1}{2}+1/\frac{1}{2}=1$
	Any other (any one point difference)		
19.	Two objectives of cost accounting- 1.Ascertainment of cost 2.Determination of selling price 3.Any other(any two) Advantages of cost accounting 1.Cost determination 2. Helping in cost reduction 3.Any other(any two) Limitation of cost accounting 1. Expensive 2. Duplication of work 3.Any other(any two)		$1+1+1=3$ $1/2 \times 2=1$ $1/x \times 2=1$ $1/2 \times 2=1$

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

20.	Four reasons for following standard operating procedures are- 1.A consistent level of product quality is maintained and guarantees 2.Quick delivery of the order 3.Reduces the labor expenses 4.Reduces equipment costs in the outlets 5.Any other(any four) Four advantages of using convenience foods are- 1. Reduces meal preparation time 2. Less wastage 3. No need to plan, buy and store ingredients separately 4. Faster presentation and easier clean up 5.Any other(any four)	$2+2=4$ $1/2 \times 4=2$ $1/2 \times 4=2$
21.	Four ways to create variety are- 1. Selection of foods from different food groups 2. Variety in color combination Blending of different colors makes food attractive, eye appealing and also enhances appetite. 3. Variety in texture The Texture in food refers to its softness, crispness and the solid or liquid state of the food. 4. Variety in taste and flavor A meal will tempt only if it has variety of flavor and aroma. 5.Any other(any four) Four ways to save time and money 1. Once the meals are planned, prepare a list of items and they can be purchased together.	$2+2=1$ $1/2 \times 4=2$ $1/2 \times 4=2$

	<p>2. Ingredients in bulk quantities cost less but should be purchased only when there is proper Provision for its storage.</p> <p>3. Purchasing should be made at time periods when the markets are not very crowded.</p> <p>4. Labor saving kitchen devices like mixer, fridge, pressure cooker, etc. should be used.</p> <p>5. Any other (any four)</p>	
22.	<p>Four unique ingredients of Goa cuisine are-</p> <ol style="list-style-type: none"> 1. Fish. 2. Coconut 3. Toddy vinegar 4. Kokum 5. Palm jaggery 6. Any other (any four) <p>Four famous dishes of Bengali cuisine are-</p> <ol style="list-style-type: none"> 1. Bhaja – Brinjals, vegetables or fish are deep fried with or without coating with a batter. 2. Chingri malai curry – Small sized prawns are cooked in boiled onion and coconut milk gravy. 3. Doi mach – Fish is cooked in yoghurt based gravy. 4. Kosha mangsho – A spicy semi dry mutton dish marinated and cooked in mustard oil. 5. Aloo posto – Potatoes cooked with poppy seeds flavored with whole spices and turmeric. 6. Any other (any four) 	<p>2+2=4 1/2x4=2</p> <p>1/2x4=2</p>
23.	<p>Four factors to make the cookies crisp are-</p> <ol style="list-style-type: none"> 1. Low proportion of liquid in the mix (stiff dough) 2. High sugar and fat content (dough with low moisture content) 3. Baking long enough to evaporate most of the moisture. 4. Small size or thin shape, so the cookie dries faster during baking. 5. Proper storage. Crisp cookies can become soft if they absorb moisture 6. Any other (any four) <p>Four factors to make cookies easy to spread are-</p> <ol style="list-style-type: none"> 1. High sugar content increases spread. 2. High baking soda or baking ammonia content encourages spread. 3. Creaming together of fat and sugar contributes to leavening by incorporating air. Creaming a mixture until light increases spread. 4. Low oven temperature increases spread. . 5. Dough with high liquid content spreads more than a stiff dough. 6. Any other (any four) 	<p>2+2=4 1/2x4=2</p> <p>1/2x4=2</p>

24.	FOOD COST		2+2=4
	RECIPTS	AMOUNT	2
	Opening stock	40,000	
	Less Closing stock	10,000	
		30,000	
	Add Fresh purchases	15,000	
		45,000	
	Less Staff meal	1000	
	Less Complimentary food	2000	
	Total	42,000	
	Total food cost=Rs.42,000/-		
	LABOUR COST		
	Wages and salaries	25000	2
	LTC	2000	
	Staff meal	1000	
	Medical Reimbursement	800	
	Laundry (1500-500)	500	
	Contribution towards EPF	1000	
	Interest Subsidy	500	
	Total	30,800	
	Labour cost=Rs.30,800/-		