

# CBSE | DEPARTMENT OF SKILL EDUCATION

## FOOD PRODUCTION (SUBJECT CODE – 409)

CLASS X (SESSION 2021-2022)

### BLUE PRINT FOR SAMPLE QUESTION PAPER FOR TERM -1

Max. Time Allowed: 1 Hour

Max. Marks: 25

#### PART A - EMPLOYABILITY SKILLS (05 MARKS):

UNIT NO.	NAME OF THE UNIT	NO. OF QUESTIONS (1 MARK EACH)
1	Communication Skills-II	2
2	Self-Management Skills-II	2
3	Information and Communication Technology Skills-II	2
<b>TOTAL QUESTIONS</b>		<b>6 Questions</b>
<b>NO. OF QUESTIONS TO BE ANSWERED</b>		<b>Any 5 Questions</b>
<b>TOTAL MARKS</b>		<b>1 x 5 = 5 Marks</b>

#### PART B - SUBJECT SPECIFIC SKILLS (20 MARKS):

UNIT NO.	NAME OF THE UNIT	NO. OF QUESTIONS (1 MARK EACH)
1	Introduction to cookery	6
2	Methods of cooking	11
3	Vegetable and Fruit cookery	10
<b>TOTAL QUESTIONS</b>		<b>27 Questions</b>
<b>NO. OF QUESTIONS TO BE ANSWERED</b>		<b>20 Questions</b>
<b>TOTAL MARKS</b>		<b>1 x 20 = 20 MARKS</b>

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### MARKING SCHEME OF SAMPLE QUESTION PAPER FOR TERM -1

Max. Time Allowed: 1 Hour

Max. Marks: 25

#### General Instructions:

1. Please read the instructions carefully
2. This Question Paper is divided into 03 sections, viz., Section A, Section B and Section C.
3. Section A is of 05 marks and has 06 questions on Employability Skills.
4. Section B is of 15 marks and has 20 questions on Subject specific Skills.
5. Section C is of 05 marks and has 07 competency-based questions.
6. Do as per the instructions given in the respective sections.
7. Marks allotted are mentioned against each section/question.
8. All questions must be attempted in the correct order

#### SECTION A

Answer any 5 questions out of the given 6 questions on Employability Skills (1 x 5 = 5 marks)

1.	b. Feedback	1
2.	c. Compound sentence	1
3.	d. Yoga	1
4.	a. Self-motivation	1
5.	c. Ctrl+X	1
6.	b. Updated	1

#### SECTION B

Answer any 15 questions out of the given 20 questions (1 x 15 = 15 marks)

7.	c. Keep it in water for longer duration	1
8.	d. Coagulations	1
9.	b. Digestion	1
10.	b. Texture	1
11.	a. Radiation	1
12.	d. Heated particles of gas or liquid	1
13.	b. Between 85°-96° C	1
14.	c. Steaming method	1
15.	a. Shallow frying	1
16.	b. Steaming	1
17.	a. Convection	1
18.	c. Deep frying	1
19.	c. Preserves	1
20.	b. Dietary fiber	1
21.	a. Carotenoids	1
22.	c. Fibre	1

23.	a. Pepo	1
24.	c. Mushrooms	1
25.	a. Simple fruits	1
26.	c. Mashing	1

**SECTION C**  
**(COMPETENCY BASED QUESTIONS)**

**Answer any 5 questions out of the given 7 questions**

**(1 x 5 = 5 marks)**

27.	b. You will apply moist-heat on it.	1
28.	d. Broiling	1
29.	c. You will blanch the fries.	1
30.	b. Caramelisation	1
31.	a. the sound is deep and thick.	1
32.	b. i 4, ii 3, iii 1, iv 2	1
33.	c. Sauté	1