

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE: 809)

CLASS XI (SESSION 2021-2022)
MARKING SCHEME FOR TERM -1

SECTION A

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

1.	c. Appositive Phrase	1
2.	b. Self-reflection	1
3.	c. Status bar	1
4.	d. Affirmative	1
5.	a. Ctrl+ Y	1
6.	b. Social loafing	1

SECTION B

Answer any 20 questions out of the given 25 questions (1 x 20 = 20 marks)

7.	b. Human Resource	1
8.	c. Chlorine	1
9.	a. Specialized dishes	1
10.	c. Thermal shocks	1
11.	c. Larder	1
12.	d. Retail sector are fully furnished apartments available for a short-term or long term stay.	1
13.	d. Keep work area uncluttered	1
14.	a. Non-slippery sole and hard toe	1
15.	c. A III ,B IV, C II, D I	1
16.	c. 4° C	1
17.	d. Should be with a light and compact heavy head	1
18.	a. Executive chef, Chef de Partie, Commis , Trainees	1
19.	b. Egg slicer	1
20.	c. A II, B III, C IV, D I	1
21.	d. It is used to make bhakri and khakhras	1
22.	b. Financial background	1
23.	d. Maize	1
24.	a. Danger zone	1
25.	b. Molluscs	1

26.	a. Cutting vegetables	1
27.	c. Medium size	1
28.	b. Fat obtained from mutton or beef	1
29.	a. Spine	1
30.	a. Variety of dishes that are offered on the menu	1
31.	b. Gluten	1

SECTION C
(COMPETENCY BASED QUESTIONS)

Answer any 5 questions out of the given 7 questions

(1 x 5 = 5 marks)

32.	a. Front office	1
33.	d. Sous chef	1
34.	c. Groundnut oil	1
35.	a .i and iii	1
36.	d. Cleaver knife	1
37.	a. i and iii	1
38.	a. Cinnamon	1