

COVER PAGE

FOOD PRODUCTION III (734)

Marking Scheme

Class XII - 2018-19

Time: 3 Hours

Total Marks: 60

General Instructions:

1. *Marking Scheme is divided into two sections: Section-A and Section- B.*
2. **Section–A:**
 - i. *Multiple choice question/Fill in the blanks/Direct Questions of 1 mark each. Answer any 10 questions out of the given 12 questions.*
 - ii. *Very Short Answer of 2 marks each. Answer any 5 questions from the given 7 questions.*
 - iii. *Short Answer of 3 marks each. Answer any 5 questions from the given 7 questions.*
3. **Section–B:** *Long/Essay type questions of 5 marks each. Answer any 5 questions from the given 7 questions.*
4. *All questions of a particular section must be attempted in the correct order.*
5. *Please check that this question paper contains 33 questions out of which 25 questions are to be attempted.*
6. *The maximum time allowed is 3 hrs.*
7. *The marking scheme carries only suggested value points for the answers. These are only guidelines and do not constitute the complete answers. The students can have their own expression and if the expression is correct, the marks be awarded accordingly.*

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Class -XII, 2018-19

Time Duration: 3 Hours

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Q.No.	Expected answers/Value points	Marks	Total Marks						
	<p>SECTION –A Any 10 questions to be attempted out of the given 12 questions</p>								
1	<p>Barder To cover/wrap a piece of meat/poultry and occasionally pastry with a very thin piece of pork fat. It prevents drying out.</p>	½ ½	1						
2	<p>Two important ingredients of crab meat salad are</p> <ul style="list-style-type: none"> • Crisp raw or lightly cooked vegetables • A tangy flavorful dressing (Any other,any two)	½ ½	1						
3	<p>Tamiser To sift; to press through a fine drum sieve</p>	1	1						
4	<p>Mirepox Vegetables cut into cubes,the size depending on the length of cooking or A certain blend of aromatic vegetables (Any one definition)</p>	1	1						
5	<p>Two types of Game are</p> <ol style="list-style-type: none"> 1. Feathered 2. Furred 	½ ½	1						
6	<p>Use of cutlet bat For flattening cuts of meat (Any one use)</p>	1	1						
7	<p>Pig's liver different from duck's liver</p> <table border="1" style="margin-left: 20px; border-collapse: collapse;"> <tr> <td style="padding: 5px;">Pig's liver</td> <td style="padding: 5px;">Duck's liver</td> </tr> <tr> <td style="padding: 5px;">Strong in flavor</td> <td style="padding: 5px;">Lighter in flavour</td> </tr> <tr> <td style="padding: 5px;">Coarse texture</td> <td style="padding: 5px;">Fine texture</td> </tr> </table> <p>(Any other, any one difference of each)</p>	Pig's liver	Duck's liver	Strong in flavor	Lighter in flavour	Coarse texture	Fine texture	½ marks for each point	1
Pig's liver	Duck's liver								
Strong in flavor	Lighter in flavour								
Coarse texture	Fine texture								
8	<p>Spread is used for making Sandwiches -</p> <ul style="list-style-type: none"> • To add flavor • To add moisture (Any other,any two points)	½ ½	1						
9	<p>Two vegetables used for making a Ratatouille</p>								

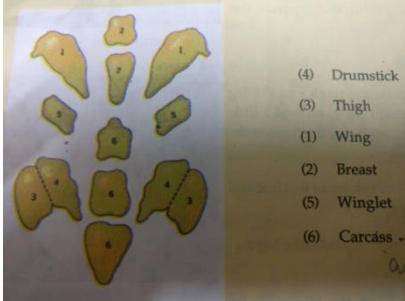
	<ul style="list-style-type: none"> • Zucchini • Red bell peppers (Any other, any two)	$\frac{1}{2}$ $\frac{1}{2}$	1						
10	Two ingredients used in making Duxelles <ul style="list-style-type: none"> • Mushroom • Butter (Any other, any two)	$\frac{1}{2}$ $\frac{1}{2}$	1						
11	Quadriller To mark squares or diamonds on meat, using grill or To mark squares using a knife (Any one definition)	1	1						
12	Use of lemon zester Very Short Questions: (2 marks each). Any 5 questions to be attempted out of the given 7 questions	1	1						
13	a) GRILLING -Fish steaks and fillet can be prepared and passed through flour and placed on a hot grill brush with oil. Grilling helps to retain nutrients and flavor. b) Steaming -It conserves flavor, colour and nutrients. It is an easy method of cooking (Each method explained in one line)	$\frac{1}{2}$ $\frac{1}{2}$	1						
14	Four possible reasons of contamination in kitchen <ul style="list-style-type: none"> • Soiled cutting surface • Spilling of liquid detergent • Inadequate sanitizing of equipments • Spoiled dustbins (Any other, any four points)	$\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$	2						
15	Difference between Puff and Danish pastry <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 50%;">Puff Pastry</th> <th style="width: 50%;">Danish Pastry</th> </tr> </thead> <tbody> <tr> <td>Does not contain sugar in it</td> <td>It has sugar in it</td> </tr> <tr> <td>Yeast is not used to ferment/leavened it.</td> <td>Fermented/leavened with the help of yeast.</td> </tr> </tbody> </table> (Any other, any two points of each)	Puff Pastry	Danish Pastry	Does not contain sugar in it	It has sugar in it	Yeast is not used to ferment/leavened it.	Fermented/leavened with the help of yeast.	$\frac{1}{2}$ marks for each point	2
Puff Pastry	Danish Pastry								
Does not contain sugar in it	It has sugar in it								
Yeast is not used to ferment/leavened it.	Fermented/leavened with the help of yeast.								
16	Multi layered sandwiches- They are made with more than two slices of bread and with several ingredients in the filling. Open faced sandwiches – They are made with a single slice of bread. (Each sandwich explained in one line)	1 1	2						
17	To prepare short crust pastry- <ul style="list-style-type: none"> • Sieve flour, mix coarsely powdered sugar and cut butter or fat into pieces onto sieve flour • Rub the mixture gently with tips of the fingers until it reaches sandy texture • Gently bind with egg and essence form a smooth dough • Refrigerate and use, baking temperature is 350 degree Fahrenheit (Any four points)	$\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$ $\frac{1}{2}$	2						
18	Effect of type of service and water drainage affect the planning a kitchen								

	<p>design- Type of service</p> <ul style="list-style-type: none"> For example Ala carte, Table d'hote, buffet, self service, etc. are few popular type of food services offered by different outlets. While designing a kitchen or serving area food service offered by an outlet is kept in consideration. <p>Water drainage</p> <ul style="list-style-type: none"> The floor of a kitchen should have slant towards a corner for drain. The water drainage system should be planned carefully because the waste water from a kitchen is full of grease and small particles of food. <p>(Any other, any two points for each)</p>	<p>½ ½ ½ ½</p>	<p>2</p>
<p>19</p>	<p>Four points to be consider while selecting fish</p> <ul style="list-style-type: none"> Skin – Should be shiny and no abrasions and no discoloration. Colour – For white fish, the colour should be white, not faintly yellow. Eyes – It should be bright not shrunken. Gills – It should be bright red in colour. <p>(Any other, any four points)</p> <p>Short Questions: (3 marks each). Any 5 questions to be attempted out of the given 7 questions</p>	<p>½ ½ ½ ½</p>	<p>2</p>
<p>20</p>	<p>Layout of a kitchen for a small sized hotel</p> <p>LAYOUT PLAN FOR A SMALL HOTEL KITCHEN</p> 	<p>3</p>	<p>3</p>
<p>21</p>	<p>The steps of removing the skin from the fish fillets-</p> <ol style="list-style-type: none"> Hold the tail end of the fillet firmly with the tip of your finger. Firmly hold the knife still and at affixed angle and make a deep cut. Wriggle the skin from side to side while pulling backwards on the exposed bit of fish skin. Wriggle the skin from side to side while pulling backwards on the exposed bit of fish skin. Continue this motion through the fillet. Use a filet knife in separating the fish skin from the flesh. <p>(Any other, any six points)</p>	<p>½ ½ ½ ½ ½ ½</p>	<p>3</p>
<p>22</p>	<p>Three features of no bake cookies</p> <ul style="list-style-type: none"> Ingredients need to be chilled for longer time 	<p>½</p>	

	<ul style="list-style-type: none"> • Cold temperature helps ingredients to become firm • Ingredients are held together with melted chocolate <p>Three features of Refrigerator cookies</p> <ul style="list-style-type: none"> • The creaming method is used to make dough. • These cookies need to be chilled before slicing and baking them • The dough is formed into a cylinder and wrapped in plastic wrap/waxed paper. <p>(Any other, any three features in each)</p>	<p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p>	3
23	<p>Six steps of HACCP</p> <ul style="list-style-type: none"> • Identify hazards • Identify critical control points(CCPs) • Set up standards or limits for critical control points. • Establish corrective actions • Set up a record keeping system • Verify that the system is working <p>(Any other,any six points)</p>	<p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p>	3
24	<p>REMOVING THE BREASTS</p> <ul style="list-style-type: none"> • Pull apart the breast and the back • Cut down through the shoulder bones to detach the breast from the back • Cut the back into two pieces by cutting across the backbone where the ribs end <p>CUT BREAST IN HALF</p> <ul style="list-style-type: none"> • To cut the breast in half,use a strong,steady pressure • Cut downward along the length of the breast bone to separate the breast into two pieces • The chicken is cut into eight pieces and is ready to cook <p>(Any other, any three points for each)</p>	<p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p>	3
25	<p>Creaming method for making cookies</p> <ul style="list-style-type: none"> • This process creates various different textures from soft to crisp that melts in mouth. • Dough can be firm enough to roll out and soft enough to squeeze through a piping bag or dropped onto a baking sheet from a spoon. • Butter needs to be at room temperature so that the creamed mixture is smooth and fluffy. <p>Whisking method for making cookies</p> <ul style="list-style-type: none"> • This method makes cake like cookies as well as very thin wafer like cookies. • The dough is spooned or piped onto baking sheets. • Eggs and sugar are beaten together until the mixture is very thick. <p>(Any other,each method explained with three features)</p>	<p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p>	3

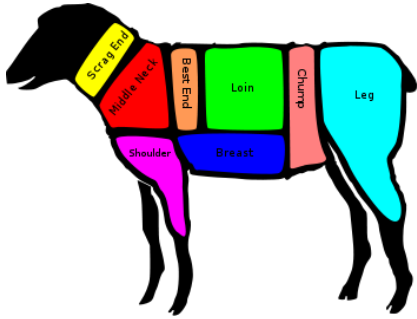
SECTION –B

	<p>Long/Essay type questions (5 marks each). Any 5 questions to be attempted out of the given 7 questions</p>		
26	<p>Layout plan for a wash up area of a large hotel</p> <p>LAYOUT PLAN FOR A WASH-UP AREA OF A LARGE HOTEL</p>	3	3
27	<p>Two functions of larder</p> <ul style="list-style-type: none"> • The room is separate from the kitchen and located in a cool place • It should be well lighted and ventilated to carry out day to day duties <p>(Any other, any two pints)</p> <p>Three sections of larder</p> <ul style="list-style-type: none"> • Hors d' oeuvres and salads • Fish monger and shellfish • Poultry and game <p>(Any other, any three sections explained 1-2 lines)</p>	1 1 1 1 1	5
28	<p>a) Fillets- Boneless cut of fish of entire length from the whole fish(Round fish yields 2 and flat fish yields 4 fillets)</p> <p>b) Steaks- Thick slice of fish on or off the bone(Steaks of round fish is DARNES where as steaks of flat fish on bone is TRONCONS</p> <p>c) Delice –A trimmed folded fillet</p> <p>d) Goujons- Fillet fish cut into strips (3x1/4inch)used for making fish fingers</p> <p>e) Plaited -This cut is made by pleating three strips of fish to give a decorative touch</p> <p>(Each cut explained in one line)</p>	1 1 1 1	5
29	<p>Two features of appetizer salad</p> <ul style="list-style-type: none"> • It should stimulate the appetite • Thses salads should not be so large as to be filling but they should be substantial enough to serve as a complete course in themselves. <p>Two features of accompaniment salad</p> <ul style="list-style-type: none"> • It must balance and harmonize with the rest of the meal • It should be light and flavourful, not too rich in nutrition <p>Two features of desert salads</p> <ul style="list-style-type: none"> • They are usually sweet and may contain items such as fruits. • They are best served as dessert or as part of a buffet or party menu. <p>(Any other, any two features of each salad)</p> <p>One function of base It gives height to the salad and helps to confine loose pieces of food</p> <p>One function of body of salad It is the main part of the salad</p> <p>(Any other, any one function of each)</p>	½ ½ ½ ½ 1 1	3+2=5

30	<p>The cuts of chicken and label its parts</p> 	1 marks for each cut	5
31	<p>Straight dough method of bread making</p> <ul style="list-style-type: none"> • All the ingredients are incorporated • Take all the flour,water,yeast,sugar ,salt and fat to be used • When the dough is thoroughly kneaded allow it to proof • It will be ready to punch the first time in about 5 hours,punch and allow to proof • Punch second time and rise for 20 minutes the dough is now ready to be rounded <p>No time dough method of bread making</p> <ul style="list-style-type: none"> • Use a bread conditioners or improver to chemically induce the dough • The dough should be soft • There is no intermediate proofing • Bread using these methods is produced in just less than 4 hours • It is popular method used in the Philippines <p>(Any other, any five points for each method)</p>	<p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p>	5
32	<p>Ten duties and responsibilities of larder chef</p> <ul style="list-style-type: none"> • Responsible for preparing larder inventory • Bring coordination of work among the staff • Responsible for the training and discipline of the larder department • Has to prepare the meat as per the requirement • Responsible for the efficient running of his department • Should control the quality and quantity of all goods delivered to the larder • Has to place the order for the meat based on the menu and orders well in advance • Should also inform the other departments of what are the items available in excess in department to prevent eventual wastage • Has to keep records of the food stuff stored in the refrigerator and day to day record of issues to kitchen and the other department. • Should ensure that portion control is rigidly carried out if the given weight of fish,poultry,meat should always produce the required number of portions. <p>(Any other,any ten points)</p>	<p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p> <p>½</p>	5

33

A lamb diagram with it's parts



(Any five cuts to be shown in the diagram)

1 mark for
each cut

5