

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE 409)

CLASS IX (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-I	2
2	Self-Management Skills-I	2
3	Information and Communication Technology Skills-I	2
TOTAL QUESTIONS		6 Questions
NO. OF QUESTIONS TO BE ANSWERED		Any 5 Questions
TOTAL MARKS		1 x 5 = 5 Marks

PART B - SUBJECT SPECIFIC SKILLS (20 MARKS):

UNIT NO.	NAME OF THE UNIT	NO. OF QUESTIONS (1 MARK EACH)
1	Introduction to hospitality industry	5
2	Career opportunities	4
3	Introduction to kitchen	6
4	Protective clothing & its maintenance	5
5	Personal Hygiene	7
TOTAL QUESTIONS		27 Questions
NO. OF QUESTIONS TO BE ANSWERED		20 Questions
TOTAL MARKS		1 x 20 = 20 MARKS

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE 409)

CLASS IX (SESSION 2021-2022)

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.	The means by which the message is sent is known as a. Sender b. Encoding c. Decoding d. Channel	1
2.	It controls the sequence of operations within the computer. a. Control unit b. ALU c. Memory unit d. CPU	1
3.	When people from different _____ backgrounds communicate the chances of wrong interpretation of message are higher. a. Educational b. Cultural c. Emotional d. Psychological	1
4.	_____ is defined as a driving force responsible to do something. a. Self confidence b. Self motivation c. Over confidence d. Both a and b	1

5.	_____ facility helps to make banking transactions at any time of the day. a. E-commerce b. Internet c. E-banking d. E-transactions	1
6.	_____ brings brain to a peaceful stance and increases performance. a. Positive thinking b. Self motivation c. Staying happy d. Confidence	1

SECTION B

Answer any 15 questions out of the given 20 questions

(1 x 15 = 15 marks)

7.	These provide services on behalf of suppliers such as airlines, car rentals, hotels etc. a. Concierge b. Front office department c. Travel agency d. Retails	1
8.	There role is of supervising and checking on the preparation and presentation at any social gathering. These are known as a. Entrepreneur b. Event manager c. Concierge d. Stewards	1
9.	This department looks into the looks into the staff welfare and administration. a. Accounts department b. Welfare department c. Operations department d. Human resource department	1
10.	_____ department do forecasting to ensure sustainable business. a. Accounts b. Sales and marketing c. Human resource d. Operations	1
11.	Hospitality sector makes a person proficient in_____ a. Knowledge b. Skill c. Education d. Both a and b	1
12.	He/she has to ensure that the guests utilize the products and services offered by the company. a. Guest relation managers b. Quality managers c. Public relation coordinator d. General manager	1
13.	They are well versed in the culinary arts and contribute their findings to media. a. Entrepreneurs b. Forex officers c. Executive chef d. Food critics	1

14.	This is a satellite kitchen which is partly or wholly visible to the guests. a. Main kitchen b. Show kitchen c. Banquet kitchen d. Commissary	1
15.	The temperature inside a walk-in is maintained at a. 2° C b. 3° C c. 4° C d. 5° C	1
16.	_____ means mind-set or approach of a person towards work and society in general. a. Attitude b. Conscious c. Behavior d. Skills	1
17.	While lifting a heavy pot or box, _____ on the floor and rip the weight. a. Sit b. Bend c. Squat d. Stand	1
18.	_____ is an optional part of chef uniform. a. Check trouser b. White hat c. Dish cloth d. Nametag	1
19.	It is designed to protect the lower body from the accidents occurred in kitchen. a. Chef coat b. Apron c. Chef cap d. Trousers	1
20.	The most important protective clothing for any kitchen personnel is _____. a. Chef coat b. Apron c. Chef cap d. Trousers	1
21.	It might not be used but it is always regarded as respect by professionals. a. Apron b. Chef coat c. Necktie d. Nametag	1
22.	Dish cloth is neatly folded and hanged on _____ side of the waist. a. Right side b. Left side c. Any side d. Back side	1
23.	While taking out garbage, we can come in contact with harmful _____. a. microorganisms b. bacteria c. pests d. viruses	1

24.	Positive body image reflects our _____ a. Good image b. Confidence c. Personality d. Posture	1
25.	The importance of personal hygiene should be taught in the..... a. Classroom b. Adulthood c. Early age d. School	1
26.	It is one of the mechanisms which is used for breaking the cycle of disease transmission. a. Hand washing b. Personal hygiene c. Body image d. Cleaning	1

SECTION C
(COMPETENCY BASED QUESTIONS)

Answer any 5 questions out of the given 7 questions

(1 x 5 = 5 marks)

27.	Their main focus are the guests to make them loyal customers, they plan their travel routes, recommends tours, attractions found in the city. The experience they carry with them will ensure that guest visit the hotel the next time as well. What is the name of department we are talking about? a. Front office department b. Guest relation executives c. Concierge d. Accommodation department	1
28.	Hospitality sector is so vast it offers a wide range of services and facilities. This industry need repeated customers. So a special person maintains relationship through emails, phone calls etc. to provide prompt and efficient services to keep the customers loyal to company. They are known as a. Quality managers b. Guest relation managers c. Public relations coordinators d. All of above	1
29.	Each section has few chefs who share the responsibility of preparing a consistent quality, taste and presentation of dish to the guest. So, each time you order your favorite food in your favorite restaurant, you get same taste! Whenever a new chef joins the team, he is introduced and taught the same preparation to maintain the _____. a. Taste b. Quality c. Presentation d. Consistency	1

30.	<p>It is the science of work in relation to the individual. By learning and following some simple techniques one can increase one's productivity, efficiency, safety and comfort at work place. What it is?</p> <ul style="list-style-type: none"> a. Culinary arts b. Skills and knowledge c. Ergonomics d. Attitude and behavior 	1
31.	<p>It is the way of living a good life. It can be for the social health. It can be due to the personal reasons. What it can be?</p> <ul style="list-style-type: none"> a. Attitude b. Personal hygiene c. Environmental hygiene d. Behavior 	1
32.	<p>The well maintained, hygienic body will also have a charming personality and attractive impression on others and also gives confidence. Rohan has bad body image. What type of problems he can face?</p> <ul style="list-style-type: none"> a. Low self esteem b. Depression c. Feeling neglected d. All of above 	1
33.	<p>Washing hands is a very good way to reduce the chance of contaminating food with the bacteria. In context of hand washing, which of the following statement is not true.</p> <ul style="list-style-type: none"> i Wash hands with soap and water. ii Warm water is always good in the absence of soap. iii If hands are properly washed, disposable gloves need not to be changed iv Wash the back portion of hand and wrist also. <ul style="list-style-type: none"> a. i and ii b. ii and iii c. iii and iv d. iv and i 	1