

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE-409)

CLASS X (SESSION 2021-2022) MARKING SCHEME FOR TERM -II

Max. Time Allowed: 1 Hour

Max. Marks: 25

SECTION A

Answer any 3 questions out of the given 4 questions. Each question is of mark

1.	Human Resource Management.	1
2.	Any product that is not usable can be upcycled with creativity and innovation to give a new look to an old product, this helps in sustainable development.	1
3.	Electronic vehicles help in protecting environment & also contribute in Saving money and resources.	1
4.	Entrepreneurship is the ability and readiness to develop, organize and run a business enterprise, along with any of its uncertainties in order to make a profit. The most prominent example of entrepreneurship is the starting of new businesses.	1

Answer any 3 questions out of the given 4 questions. Each question is of mark

5.	Restaurants, Hotel, Food Vans, Travel & Tourism companies etc $\frac{1}{2} \times 4 = 2$	2
6.	Unemployment, climate change, underprivileged people, world peace $\frac{1}{2} \times 4 = 2$	2

SECTION B

(4 + 8 = 12 marks)

Answer any 04 questions out of the given 06 questions

7.	Protein salad is made up of chicken, ham, beef, cut vegetables and fruits along ($\frac{1}{2} + \frac{1}{2} = 1$) with some dressing. Eg. Ham and chicken salad, chef's salad.	1
8.	It will act as a sealing material for the sandwich to avoid it from becoming soggy. It acts as a moistening agent in sandwiches. ($\frac{1}{2} + \frac{1}{2} = 1$)	1
9.	Bread slice, biscuits etc (any one)	1
10.	Gazpacho, vichyssoise, Sarki (any one)	1
11.	Dessert, Appetiser ($\frac{1}{2} + \frac{1}{2} = 1$)	1
12.	Mulligatawny	1

Answer any 04 questions out of the given 06 questions

13.	The purpose of the filling is to provide- flavour, body, moisture, nutrients, (1 ½ +1=2) completeness in the sandwiches.The filling has to be 1/3rd of the sandwich contribution. Different types of fillings can be used as beef, pork, lamb, fish, eggs, fruits, vegetables, duck, turkey etc (any one)	2
14.	Bisque Soups : These are soups made with shell fish and are usually thickened with (1+1=2) rice. Chowders : Chowder is a seafood or vegetable stew, often served with milk or cream and mostly eaten with saltine crackers.	2
15.	4. a 3. b (½ x 4 = 2) 1. c 2. d	2
16.	(1 ½ + ½ =2) The bread used for sandwich making should be not more than12 hours old. Very fresh bread will be soggy. The bread used for sandwich making should be stored at room temperature but away from heat. Some examples of breads are: French bread, pita bread, focaccia bread, panini bread, whole wheat bread, rye bread etc.	2
17.	3. a 4. b (½ x 4 = 2) 1. c 2.d	2
18.	Pasta Salad : It is the salad made up with boiled fancy pasta and some vegetables with dressing into it. Fancy boiled pastas, fruits and vegetables are used in this salad. Compound Salads :They are more elaborated salads with more than one ingredient.	2

**SECTION C
(COMPETENCY BASED QUESTIONS)**

Answer any 02 questions out of the given 03 questions

19.	a) A Marmalade is a spread used in a sandwich, it is similar to butter, jam. (½) b) Types of Sandwiches The different types of sandwiches are followings: 1. Cold Open Sandwich 2. Cold Close Sandwich 1. Cold Open Sandwich : Cold open sandwich can be made from the single slice of (1) bread which can be applied with the dressing and then topped with the topping or filling on it. 2. Cold Close Sandwich : Cold close sandwich can be made with two or more than (1)	4
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	<p>two slices of bread. It can be simple or with combinations too.</p> <p>c) It is often served during cocktail hours. A canapé can have the topping of fish, chicken, ham, fruits, vegetables also. (1) The canapés are generally served on a canapé salver and eaten from a small canapé plate (½)</p>	
20.	<p>a) Velouté Soups</p> <p>b) Chowders</p> <p>c) Mulligatawny (India)</p> <p>d) Clear Soup</p>	4
21.	<p>Parts of Salads (3+1 = 4)</p> <ol style="list-style-type: none"> 1. Base 2. Body 3. Dressing 4. Garnish <p>(Any 3 + 1 = 4)</p> <p>Base : The base of a salad is generally made up of leafy greens, it gives contrast in colour too. The base bound the salad and the salad looks more appealing when made with the base or under liner. The lettuces used are red leaf, radicchio, iceberg, arugula, frisee etc.</p> <p>Body : This is the main part of the salad . It will give the name to the salad and the main taste is dependent on the body of the salad. For the body ingredients used are chicken, fruits, vegetables etc.</p> <p>Dressing : It is a kind of sauce which has to be served on the salad or with the salad. It is very necessary part of the salad which develops the taste in the salad, without the dressing the salad is not complete. It provides tartness, spiciness, moistness and flavour. Some famous dressings are- vinaigrette, thousand island, mayonnaise etc.</p> <p>Garnish : It is the optional part of the salad which when added enhances the value of salad. The main purpose of adding the dressing is to add the eye appeal. It can be simple or composite too, but it should not dominate the salad. Few garnishes used are cherry, mint sprigs, coriander green sprigs, lemon etc.</p>	4

