

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE 409)

CLASS X (SESSION 2021-2022) BLUE-PRINT FOR SAMPLE QUESTION PAPER FOR TERM -II

Max. Time Allowed: 1 Hour (60 min)

Max. Marks: 25

PART A - EMPLOYABILITY SKILLS (05 MARKS):

UNIT NO.	NAME OF THE UNIT	NO. OF QUESTIONS - VSA (1 MARK EACH)	NO. OF QUESTIONS - SA (2 MARKS EACH)	NO. OF QUESTIONS - LA (4 MARKS EACH)	TOTAL NUMBER OF QUESTIONS
4	Entrepreneurial Skills-II	2	1	-	3
5	Green Skills-II	2	1	-	3
	TOTAL QUESTIONS	4	2	-	6
NO. OF QUESTIONS TO BE ANSWERED		Any 3	Any 1	-	04
TOTAL MARKS		3 x 1 = 3 Marks	1 x 2 = 2 Marks	-	05 Marks

PART B - SUBJECT SPECIFIC SKILLS (20 MARKS):

UNIT NO.	NAME OF THE UNIT	NO. OF QUESTIONS - VSA (1 MARK EACH)	NO. OF QUESTIONS - SA (2 MARKS EACH)	NO. OF QUESTIONS - LA (4 MARKS EACH)	TOTAL NUMBER OF QUESTIONS
4	Soups	2	2	1	5
5	Salads	2	2	1	5
6	Sandwiches	2	2	1	5
TOTAL QUESTIONS		06	06	03	15
NO. OF QUESTIONS TO BE ANSWERED		04	04	02	10
TOTAL		4 x 1 = 04	4 x 2 = 08	2 x 4 = 08	20
TOTAL MARKS		5+ 20= 25 MARKS			

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Max. Time Allowed: 1 Hour (60 min)

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.
 - a) Questions numbers 1 to 4 are one mark questions. Attempt any three questions.
 - b) Questions numbers 5 and 6 are two marks questions. Attempt any one question.
4. Section B is of 12 marks and has 12 questions on Subject Specific Skills.
 - a) Questions numbers 7 to 12 are one mark questions. Attempt any four questions.
 - b) Questions numbers 13 to 18 are two marks questions. Attempt any four questions.
5. Section C is of 08 marks and has 03 competency-based questions.
 - a) Questions numbers 19 to 21 are four marks questions. Attempt any two questions.
6. Do as per the instructions given in the respective sections.
7. Marks allotted are mentioned against each section/question.

SECTION A

(3 + 2 = 5 marks)

Answer any 3 questions out of the given 4 questions. Each question is of mark.		1 x 3 = 3
Q.1	What do you mean by HRM?	1
Q.2	Why is upcycling used extensively in sustainable development?	1
Q.3	What is the impact of electronic vehicles on sustainable development?	1
Q.4	Define Entrepreneurship.	1
Answer any 1 question out of the given 2 questions. Each question is of mark.		2 x 1 = 2
Q.5	List any four career opportunities of an Entrepreneur with respect to Hospitality Industry	2
Q.6	Write any four issues on sustainable development	2

SECTION B

(4 + 8 = 12 marks)

Answer any 04 questions out of the given 06 questions		1 x 4 = 4
Q.7	What do you mean by protein salad? Give one example .	1
Q.8	State two purposes of adding a spread to Club sandwich.	1

Q.9	Name a base generally used for Canapes	1
Q.10	Name a soup which is served cold.	1
Q.11	Name two uses of a Fruit Salad.	1
Q.12	Mention a soup which contains curry in its preparation?	1
Answer any 04 questions out of the given 06 questions		2 x 4 = 8
Q.13	State three reasons for adding a filling in a sandwich (1 ½) Give one example of a filling. (1/2)	2
Q.14	Differentiate between Chowder and Bisque	2
Q.15	Match the following : a) Dressing b) Cherry c) Pasta Salad d) Base	1) Fancy Pasta 2) Arugula 3) Garnish 4) Thousand Island 2
Q.16	a) Mention three important considerations while choosing a bread for sandwich (1 ½) b) Give two examples each of breads (¼ + ¼)	2
Q.17	Match the following Countries to the Soups : a) Milk b) Italy c) Vichyssoise d) Starch	1) International 2) Puree Soup 3) Cream soup 4) Minestrone 2
Q.18	Differentiate between Compound & Pasta Salads.	2

SECTION C
(COMPETENCY BASED QUESTIONS)

(2 x 4 = 8 marks)

Answer any 02 questions out of the given 03 questions		
Q.19	a) What do you mean by a Marmalade. (1/2) b) Describe briefly various types of sandwiches. (2) c) How are canapes served? (1 ½)	4
Q.20	Identify the following : a) A soup topped with egg yolk and cream (1) b) Vegetable stew mostly served with saltine crackers. (1) c) Soup spiced with curry powder, chicken & lamb. (1) d) A transparent soup having a strong meaty flavor. (1)	4
Q.21	Explain any three parts of a salad with example. Draw a diagram to support your answer. (3 +1=4)	4