

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE 809)

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

SECTION A

(3 + 2 = 5 marks)

Answer any 03 questions out of the given 04 questions		1 x 3 = 3
Q.1	Two roles of urban growers - 1. They manage terrace top gardens to grow fruits and vegetables in urban cities. 2. They use environment friendly ways to grow fruits and vegetables. Any other (Any two)	1/2x2=1
Q.2	Two benefits of Entrepreneurial Competencies – 1. Networking with stakeholders. 2. Interacting with customers. Any other (Any two)	1/2x2=1
Q.3	Two steps to think creatively about any existing product or service – 1. Substitute 2. Combine Any other (Any two)	1/2x2=1
Q.4	Two roles of green jobs – 1. Preserve or restore the quality of environment 2. Reduce environmental footprint of economic activity Any other (Any two)	1/2x2=1
Answer any 01 question out of the given 02 questions		1 x 2=2
Q.5	Four barriers in becoming an entrepreneur – 1. Unsupportive business environment 2. Shortage of capital 3. Lack of Entrepreneurial Mindset & Training 4. Market entry regulations Any other (Any four)	1/2x4=2
Q.6	Four ways to make home toxin free – 1. Avoid plastic food packaging 2. Use nontoxic washing products 3. Do not use nonstick cookware 4. Avoid any pesticides in the home Any other (Any four)	1/2x4=2

SECTION B

(5 + 6 + 6 = 17 marks)

Answer any 05 questions out of the given 07 questions		1 x 5 = 5
Q.7	Time taken for toasting a bun– 11 seconds Time taken for wrapping of patty along with bun- 14 seconds	1/2+1/2=1
Q.8	Lard - Rendered fat of hogs	1
Q.9	Two objectives of cost accounting – 1. Ascertainment of cost 2. Determination of selling price Any other (Any two)	1/2x2=1
Q.10	Two conditions favoring bacterial growth- 1. warmth 2. food Any other (Any two)	1/2x2=1
Q.11	Two features of ala carte menu- 1. Lots of choices 2. Each item priced individually 3. Customer complies menu Any other (Any two)	1/2x2=1
Q.12	Two importance of egg in baked products- 1.They add color 2.Improve the grain and texture of baked products Any other (Any two)	1/2x2=1
Q.13	Material cost- It refers to the cost of raw materials used in preparing food. It is inclusive of the decorative items or materials used to support the food e.g., silver foil, cake wrapper, etc.	1
Answer any 03 questions out of the given 05 questions		2 x 3 = 6
Q.14	Fixed cost: Fixed costs are expenses that have to be paid by a company, independent of any business activity Example-Rent, interest, depreciation, insurance, etc. Variable cost: The variable cost increases or decreases in the same proportion to the volume of production. Example-Food cost (Any other, Any one difference with an example for each)	1+1=2
Q.15	Four factors to be considered while making soft cookies - 1. High proportion of liquid in the mix. 2. Low sugar and fat. 3. Large size or thick shape, so they retain more moisture. 4. Sugars which are hygroscopic, readily absorb moisture from the air or from their surroundings. Any other (Any four)	1/2x4=2

Q.16	<p>Four consumer perceptions regarding fast food-</p> <ol style="list-style-type: none"> 1. Quality 2. Service 3. Cleanliness 4. Value <p>Any other (Any four)</p>	1/2x4=2						
Q.17	<p>Two differences between cyclic and fixed menu</p> <table border="1" data-bbox="245 412 1257 694"> <thead> <tr> <th data-bbox="245 412 687 454">Static Menu</th> <th data-bbox="687 412 1257 454">Cyclic Menu</th> </tr> </thead> <tbody> <tr> <td data-bbox="245 454 687 582">Offers same dishes everyday</td> <td data-bbox="687 454 1257 582">Change every day for certain period(week/fortnight) and repeated in same order.</td> </tr> <tr> <td data-bbox="245 582 687 694">Customer change everyday</td> <td data-bbox="687 582 1257 694">Customer is same over a period of time</td> </tr> </tbody> </table> <p>Any other (Any two differences)</p>	Static Menu	Cyclic Menu	Offers same dishes everyday	Change every day for certain period(week/fortnight) and repeated in same order.	Customer change everyday	Customer is same over a period of time	1+1=2
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Q.18	<p>Four precautions to be considered while handling raw meat-</p> <ol style="list-style-type: none"> 1.Raw meat should be transported in refrigerated vehicles. 2. Always store cooked meat above raw meat in a refrigerator. 3. Preparation of raw meat should be done in separate areas 4. Different chopping boards and utensils for the preparation of raw meat and high-risk foods should be followed. <p>Any other (Any four point)</p>	1/2x4=2						
Answer any 02 questions out of the given 04 questions		3 x 2 = 6						
Q.19	<p>Satiable food-</p> <p>Food that does not cause hunger between two meals</p> <p>Four ways of creating variety in the menu-</p> <ol style="list-style-type: none"> 1. Selection of foods from different Food Groups 2. Variety in color combination 3. Variety in texture 4. Variety in taste and flavor 5. Variety in methods of cooking <p>Any other (Any four)</p>	<p>1+2=3</p> <p>1</p> <p>1/2x4=2</p>						
Q.20	<p>Six features of fast-food outlets-</p> <ol style="list-style-type: none"> 1. It specializes in one particular product. 2. Variations in the menu are based on one product. 3. Products can be prepared quickly and be held for a short while without spoilage. 4. It depends on the availability of convenience products. 5. Ensures good portion control as convenience products form the base and the presentation is clearly displayed for the customers to know. 6. It concentrates on pricing the items moderately and selling them in volume so as to gain more profit. <p>Any other (Any six)</p>	1/2x6=3						

Q.21	Yeast It is a microscopic plant or cell grown in warm mash of ground corn, barley malt and water. Two types of yeast 1. Compressed yeast 2. Dry yeast. Ideal storing temperature for yeast is- 300°450°F.	1+1+1=3 1 1/2+1/2=1 1																		
Q.22	FOOD COST <table border="1" data-bbox="247 459 1141 884"> <thead> <tr> <th>RECIEPTS</th> <th>AMOUNT</th> </tr> </thead> <tbody> <tr> <td>Opening stock</td> <td>40,000</td> </tr> <tr> <td>Less Closing stock</td> <td>10,000</td> </tr> <tr> <td></td> <td>30,000</td> </tr> <tr> <td>Add Fresh purchases</td> <td>15,000</td> </tr> <tr> <td></td> <td>45,000</td> </tr> <tr> <td>Less Staff meal</td> <td>1000</td> </tr> <tr> <td>Less Complimentary food</td> <td>2000</td> </tr> <tr> <td>Total</td> <td>42,000</td> </tr> </tbody> </table> <p>Food Cost= ₹42,000</p> <p>Gross profit = Total Sale-Food cost = 1,50,000-42,000 = ₹1,08,000</p> <p>Gross profit percentage= Gross profit X100 ----- Total Sale =1,08,000/1,50,000x100= 72%</p>	RECIEPTS	AMOUNT	Opening stock	40,000	Less Closing stock	10,000		30,000	Add Fresh purchases	15,000		45,000	Less Staff meal	1000	Less Complimentary food	2000	Total	42,000	2+1=3 2 1
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**SECTION C
(COMPETENCY BASED QUESTIONS)**

(2 x 4 = 8 marks)

Answer any 02 questions out of the given 03 questions

Q.23	Categorize kitchen waste into two types – Organic and Inorganic waste Disposal of organic waste- It can be processed in the presence of oxygen by composting or in the absence of oxygen using anaerobic digestion. Any other (Any one point) Disposal of Inorganic waste- They are collected separately so that they can be segregated and sent for recycling. Any other (Any one point) Two precautions to be considered for proper disposal of waste water from the kitchen 1. Open drains in the kitchen should have Stainless-Steel grill cover 2. All the sinks fitted in the kitchen should have a mesh to restrict pieces of food, vegetable, etc. going into the drain. Any other (Any two)	1+1+1+1=4 1 1 1 1/2+1/2=1
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<p>Q.24</p>	<p>Four benefits and drawbacks of convenience food-</p> <table border="1" data-bbox="240 159 1276 683"> <thead> <tr> <th data-bbox="240 159 751 203">Benefits</th> <th data-bbox="751 159 1276 203">Drawbacks</th> </tr> </thead> <tbody> <tr> <td data-bbox="240 203 751 297">Reduces meal preparation time</td> <td data-bbox="751 203 1276 297">Cooking time is sometimes increased for thawing or baking</td> </tr> <tr> <td data-bbox="240 297 751 427">No need to plan, buy and store ingredients separately</td> <td data-bbox="751 297 1276 427">Lack of freshness in vegetables and fruits</td> </tr> <tr> <td data-bbox="240 427 751 557">Less wastage</td> <td data-bbox="751 427 1276 557">Typically high in calories, fats, saturated fats, trans fats, sugar and salt.</td> </tr> <tr> <td data-bbox="240 557 751 683">Cost efficient for mass production and preparation</td> <td data-bbox="751 557 1276 683">Cost per serving may be higher than homemade</td> </tr> </tbody> </table> <p>Any other (Any four points for each)</p>	Benefits	Drawbacks	Reduces meal preparation time	Cooking time is sometimes increased for thawing or baking	No need to plan, buy and store ingredients separately	Lack of freshness in vegetables and fruits	Less wastage	Typically high in calories, fats, saturated fats, trans fats, sugar and salt.	Cost efficient for mass production and preparation	Cost per serving may be higher than homemade	<p>1/2X8=4</p>
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<p>Q.25</p>	<p>Four factors along with example to be considered while planning the menu for the party-</p> <p>1. Nutritional Adequacy Nutritional requirements of all the members attending the function are fulfilled. For example, a growing child needs more protein and old people need more of easily digestible foods, etc.</p> <p>2. Age factor Diet requirement of various members of different age groups differs in quantity as well as in quality. For example, a new born baby drinks only milk, etc.</p> <p>3. Religion, region, cultural patterns and traditions Region- For example, a North Indian prefers to consume more of wheat, in the coastal region people will consume more of coconut, fish etc.</p> <p>4. Likes and dislikes of individuals The food you serve should be according to the likes and dislikes of the individuals. For example, if someone in your family does not like milk, it can be served in the form of cheese, paneer.</p> <p>(Any four points with an example for each)</p>	<p>1+1+1+1=4</p>										