

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE-809)

CLASS XII (SESSION 2021-2022)

BLUE PRINT FOR SAMPLE QUESTION PAPER FOR TERM -1

Max. Time Allowed: 1½ hours

Max. Marks: 30

PART A - EMPLOYABILITY SKILLS (05 MARKS):

| UNIT NO. | NAME OF THE UNIT | NO. OF QUESTIONS (1 MARK EACH) |
|---------------------------------|--|--------------------------------|
| 1 | Communication Skills-IV | 2 |
| 2 | Self-Management Skills-IV | 2 |
| 3 | Information and Communication Technology Skills-IV | 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 (25 MARKS):

| UNIT NO. | NAME OF THE UNIT | NO. OF QUESTIONS (1 MARK EACH) |
|---------------------------------|------------------------------|--------------------------------|
| 1. | Indian Regional Cookery | 13 |
| 2. | Indian Snacks | 6 |
| 3. | Indian Gravies | 4 |
| 4. | Indian Sweets | 6 |
| 5. | Presentation of Indian Meals | 3 |
| TOTAL QUESTIONS | | 32 Questions |
| NO. OF QUESTIONS TO BE ANSWERED | | 25 Questions |
| TOTAL MARKS | | 1 x 25 = 25 MARKS |

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FOOD PRODUCTION (SUBJECT CODE: 809)

CLASS XII (SESSION 2021-2022) SAMPLE QUESTION PAPER FOR TERM -1

Max. Time Allowed: 1½ hours

Max. Marks: 30

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 20 marks and has 25 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)

| | | |
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| 1. | Which is not the step of active listening? a. Contact b. Reflective feedback c. Expansion d. Absorb | 1 |
| 2. | Your brother is hardworking and organized, which personality trait he exhibits? a. Extraversion b. Conscientiousness c. Agreeableness d. Emotional stability | 1 |
| 3. | Extension of an Open Office Calc file is _____ a. .doc b. .odx c. .ODP d. .ods | 1 |
| 4. | Which point will you consider before appearing for an interview? a. Prepare a list of references b. Sit in correct posture c. Do smile d. Don't talk too quickly | 1 |

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| 5. | Sapna wants to change the spelling of a word in the entire document. Advise her with the correct option for it. a. Copy b. Align Left c. Find and Replace d. Paste | 1 |
| 6. | A person suffering from Narcissistic personality disorder may exhibit the symptom of- a. Detached and indifferent b. Extreme perfectionism c. Impulsive actions d. Lack of empathy | 1 |

SECTION B

Answer any 20 questions out of the given 25 questions

(1 x 20 = 20 marks)

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| 7. | The main ingredient used for preparation of Khar is- a. Jack fruit b. Raw papaya c. Yam d. Betel nut | 1 |
| 8. | Match the following- Sweets A. Til gajak B. Shrikhand C. Zarda D. Gujjia Festivals I. Holi II. Eid III. Lohri IV. Gudi Padwa Choose the correct option. a. A III, B IV, C II, D I b. A II, B III, C I, D IV c. A I, B II, C IV, D III d. A IV, B I, C III, D II | 1 |
| 9. | Name the bread prepared using fermented dough of wheat flour . a. Pathiri b. Sidu c. Bhakar d. Akki roti | 1 |
| 10. | Which of the following statement is correct? a. Include off season vegetables b. Prefer saturated fats c. Use whole grain flour instead of refined flour d. Salads should not be served | 1 |

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| 11. | A snack prepared by using fermented batter of gram flour is- a. Dhokla b. Khaman c. Fafda d. Khandvi | 1 | |
| 12. | The dish prepared using local fish in mustard based gravy is- a. Doi mach b. Macha ghanta c. Macha besara d. Patrani macchi | 1 | |
| 13. | Match the following- Sugar Syrup Stage A. Half Thread B. Two thread C. Three thread D. One Thread Choose the correct option. a. A IV, B II, C I, D III b. A II, B III, C IV, D I c. A III, B IV, C I, D II d. A IV, B I, C III, D II | Sweets I. Chikki II. Coating of Gujiya III. Rasgulla IV. Gajak | 1 |
| 14. | Mention the main ingredient used to prepare murar ke kebab. a. Corn b. Spinach c. Milk d. Lotus stem | 1 | |
| 15. | An example of micro green is - a. Arugula b. Chives c. Soya greens d. Spring onion greens | 1 | |
| 16. | Match the following- Ingredients A. Rice flour B. Egg C. Black gram D. Cauliflower Choose the correct option. a. A III, B I, C IV, D II b. A IV, B II, C I, D III c. A I, B III, C II, D IV d. A II, B IV, C III, D I | Snacks I. Dimmer Devil II. Fuluri III. Murukku IV. Vada | 1 |

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| 17. | In which cuisine, Bhakarwadi is served as snack ? a. Punjab b. Maharashtra c. Karnataka d. Goa | 1 |
| 18. | A vegetable preparation in coconut milk and sour curd is- a. Poriyals b. Variyals c. Kootu d. Avial | 1 |
| 19. | Which is the correct difference between peda and petha? a. In peda palm jaggery is used where as coconut milk is used in petha. b. Peda is prepared by steaming where as petha is fried. c. The main ingredient used for preparation of peda is khoya where as for petha is ash gourd. d. Peda is famous sweet dish of south zone where as petha is of east zone. | 1 |
| 20. | Which preserve is prepared using fruit and sugar? a. Jams b. Jellies c. Marmalades d. Crisps | 1 |
| 21. | A combination of five dals, vegetable and mutton preparation is- a. Oondhiyu b. Chitranna c. Dhansak d. Huli | 1 |
| 22. | What can be added to thicken brown gravy? a. Bay leaf b. Butter c. Clove d. Cashew nut paste | 1 |
| 23. | Name the dish prepared by rice flour dough stuffed with lentil paste. a. Dal bafra b. Sanpiau c. Dal Peetha d. Kozhambu | 1 |
| 24. | The traditional Bengali sweet made of pancakes is- a. Thekua b. Chamcham c. Bhapa Doi d. Patisapta | 1 |
| 25. | Which ingredient is used as meat tenderizer? a. Ker b. Kachri c. Kokum d. Ver | 1 |

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| 26. | A snack which is prepared using Bengal gram is- a. Sev Usal b. Chikvi c. Ghoogni d. Fuluri | 1 | |
| 27. | Match the following- Method of cooking A. Steaming B. Deep frying C. Sauteing D. Boiling Choose the correct option. a. A III, B I, C IV, D II b. A IV, B II, C III, D IV c. A II, B III, C I, D II d. A III, B IV, C II, D I | Snack I. Aloo kabli II. Poha III. Idli IV. Singhara | 1 |
| 28. | A fish curry prepared using coconut milk is- a. Xacuti b. Caldeen c. Sorpotel d. Vindaloo | 1 | |
| 29. | While preparing brown gravy ,onion should not be undercooked as it- a. Imparts bitter taste b. Gives red colour to gravy c. Curdles the gravy d. Never blend with gravy | 1 | |
| 30. | The pancakes made up of fermented rice flour batter is- a. Appams b. Idiappams c. Puttu d. Pathiri | 1 | |
| 31. | For preparing vegetable kormas which gravy should be prepared- a. Green b. Brown c. White d. Kadhai | 1 | |

SECTION C
(COMPETENCY BASED QUESTIONS)

Answer any 5 questions out of the given 7 questions

(1 x 5 = 5 marks)

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| 32. | <p>The famous Kashmiri banquet called <i>Waazwan</i> is a feast and comprises of thirty six courses of food served in order. Specially prepared by cooks known as <i>wazas</i>, the meal is served in large bronze thali called '<i>thramis</i>' that can be shared by four persons and indicates brotherhood.</p> <p>Following is the list of the ingredients –</p> <ol style="list-style-type: none"> i. Ver ii. Potli masala iii. Shallots iv. Kokum v. Panch poran <p>Which of the above ingredients are always used by wazas?</p> <ol style="list-style-type: none"> a. i and iii b. ii and iv c. iii and v d. i and iv | 1 |
| 33. | <p>Mrs. Verma has developed interest in preparing sweets at home . She is fond of chocolate burfi .</p> <p>Guide her the appropriate temperature at which sugar syrup should be heated for preparing chocolate burfi.</p> <ol style="list-style-type: none"> a. 100* C b. 112 *C – 116* C c. 121* C – 130* C d. 118*C- 120*C | 1 |
| 34. | <p>The splendour of Nawabi era is still evident in the food spread called Dastarkhwan. Although Awadh is not a state anymore, the Mughlai food of Lucknow and surroundings is known as Awadhi cuisine. Galavati kebab is one of the famous dish of this cuisine.</p> <p>Which utensil and main ingredient is used for preparing this kebab?</p> <ol style="list-style-type: none"> a. Deg and Fish b. Lagaan and Channa dal c. Mahi tawa and Lamb d. Handi and Mutton | 1 |
| 35. | <p>Sunil is preparing makhani gravy. He needs tomato ,ginger, garlic, cream, oil, spices, etc. for the gravy.</p> <p>While selecting tomatoes which point should be considered by him?</p> <ol style="list-style-type: none"> a. Sour tomatoes b. Round tomatoes c. Deep red tomatoes d. Small tomatoes | 1 |

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| 36. | <p>You had visited your friend's house who is from South India for the celebration of Janmashtami puja. He served you with formal meal but you liked the taste of snack the most .</p> <p>Which snack was served ?</p> <ul style="list-style-type: none"> a. Murukku b. Channa Sundal c. Banana chips d. Kuzhi paniyaram | 1 |
| 37. | <p>During summer break you visited Puri temple at Orrisa. Which sweet was offered to Lord Jagannath ?</p> <ul style="list-style-type: none"> a. Chenna Poda b. Sandesh c. Chamcham d. Thekua | 1 |
| 38. | <p>Your uncle went to Andhra Pradesh to visit his friend's place. He liked the food of that place specially Dalcha and Haleem.</p> <p>What is the difference between Dalcha and Haleem?</p> <ul style="list-style-type: none"> a. Dalcha is fish preparation where as Haleem is mutton preparation. b. Dalcha is prepared by deep frying where as Haleem is prepared by shallow frying. c. Dalcha is meat preparation with channa dal where as Haleem is lamb preparation with broken wheat. d. Dalcha is famous dish of Andhra Pradesh where as Haleem is of Kerala. | 1 |