

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE 809)

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

Max. Time Allowed: 1½ Hours (90 min)

Max. Marks: 30

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-IV	2	1	-	3
5.	Green Skills-IV	2	1	-	3
TOTAL QUESTIONS		4	2	-	06
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 (25 MARKS):

UNIT NO.	NAME OF THE UNIT	NO. OF QUESTIONS - VSA (1 MARK EACH)	NO. OF QUESTIONS - SA - I (2 MARKS EACH)	NO. OF QUESTIONS - SA - II (3 MARKS EACH)	NO. OF QUESTIONS - LA (4 MARKS EACH)	TOTAL NUMBER OF QUESTIONS
6.	Fast Food	1	1	1	1	4
7.	Introduction to Baking	2	1	1	---	4
8.	Menu planning	1	1	1	1	4
9.	Food Costing	2	1	1	---	4
10.	Food Safety	1	1	----	1	3
TOTAL QUESTIONS		07	05	04	03	19
NO. OF QUESTIONS TO BE ANSWERED		05	03	02	02	12
TOTAL MARKS		5 x 1 = 05 Marks	3 x 2 = 06 Marks	2 x 3 = 06 Marks	2 x 4 = 08 Marks	25 Marks
TOTAL MARKS		5+25=30 MARKS				

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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) Question numbers 1 to 4 are one-mark questions. Attempt any three questions.
 - b) Question numbers 05 and 06 are two marks questions. Attempt any one question.
4. Section B is of 17 marks and has 16 questions on Subject specific Skills.
 - a) Question numbers 7 to 13 are one-mark questions. Attempt any five questions.
 - b) Question numbers 14 to 18 are two marks questions. Attempt any three questions.
 - c) Question numbers 19 to 22 are three marks questions. Attempt any three questions.
5. Section C is of 08 marks and has 03 competency-based questions.
 - a) Questions numbers 23 to 25 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 03 questions out of the given 04 questions		1 x 3 = 3
Q.1	Give two roles of urban growers.	1
Q.2	Tell two benefits of Entrepreneurial Competencies.	1
Q.3	Write two steps to think creatively about any existing product or service.	1
Q.4	Mention two roles of green jobs.	1
Answer any 01 question out of the given 02 questions		1 x 2 = 2
Q.5	What are four barriers in becoming an entrepreneur?	2
Q.6	List four ways to make your home toxin free.	2

SECTION B

(5 + 6 + 6 = 17 marks)

Answer any 05 questions out of the given 07 questions		1 x 5 = 5																										
Q.7	Specify the time taken for toasting a bun and wrapping of patty along with bun in a fast-food joint.	1																										
Q.8	What do you mean by Lard?	1																										
Q.9	Indicate two objectives of cost accounting.	1																										
Q.10	Name two conditions favoring bacterial growth.	1																										
Q.11	State any two features of ala carte menu.	1																										
Q.12	Why is it important to add egg in baked products? Give two reasons.	1																										
Q.13	What is a material cost?	1																										
Answer any 03 questions out of the given 05 questions		2 x 3 = 6																										
Q.14	Differentiate between fixed and variable cost and give an example of each.	2																										
Q.15	Enlist four factors to be considered while making soft cookies.	2																										
Q.16	Mention any four consumer perceptions regarding fast food.	2																										
Q.17	Write two differences between cyclic and fixed menu.	2																										
Q.18	Enumerate four precautions to be considered while handling raw meat.	2																										
Answer any 02 questions out of the given 04 questions		3 x 2 = 6																										
Q.19	What is satiable food? Suggest four ways of creating variety in the menu.	3																										
Q.20	Give any six features of fast-food outlets.	3																										
Q.21	What is yeast? State two types of yeast and suitable temperature of storing it.	3																										
Q.22	<p>The following information has been extracted from the books of XYZ hotel. Calculate the food cost and gross profit percentage.</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">RECEIPTS</th> <th style="text-align: left;">AMOUNT(Rs)</th> </tr> </thead> <tbody> <tr> <td>Sales</td> <td>1,50,000</td> </tr> <tr> <td>Opening stock</td> <td>40,000</td> </tr> <tr> <td>Closing stock</td> <td>10,000</td> </tr> <tr> <td>Fresh purchases</td> <td>15,000</td> </tr> <tr> <td>Wages and salaries</td> <td>25,000</td> </tr> <tr> <td>Electricity</td> <td>800</td> </tr> <tr> <td>Rent</td> <td>10,000</td> </tr> <tr> <td>Telephone</td> <td>500</td> </tr> <tr> <td>LTC paid to staff</td> <td>2000</td> </tr> <tr> <td>Printing</td> <td>400</td> </tr> <tr> <td>Food consumed by staff worth</td> <td>1000</td> </tr> <tr> <td>Complimentary food</td> <td>2000</td> </tr> </tbody> </table>	RECEIPTS	AMOUNT(Rs)	Sales	1,50,000	Opening stock	40,000	Closing stock	10,000	Fresh purchases	15,000	Wages and salaries	25,000	Electricity	800	Rent	10,000	Telephone	500	LTC paid to staff	2000	Printing	400	Food consumed by staff worth	1000	Complimentary food	2000	3
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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	<p>Kitchen waste disposal is a source of contamination if not treated and disposed of quickly.</p> <p>Categorize kitchen solid waste into two types and suggest a suitable disposal method for both types of waste.</p> <p>Also suggest two precautions to be considered for proper disposal of waste water from the kitchen.</p>	4
Q.24	<p>Mrs. Verma is working in MNC as a Senior Manager and has a busy schedule. She prefers eating convenience food for her lunch.</p> <p>Tell her four benefits and four drawbacks of convenience food.</p>	4
Q.25	<p>Rohan wants to organize a party for his family and friends. Help him to plan its menu.</p> <p>Which four factors should he consider so that there are minimum leftovers? Support your answer with the help of an example for each factor.</p>	4