

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD NUTRITION & DIETETICS (SUBJECT CODE: 834)

CLASS XII (SESSION 2021-2022)

BLUE-PRINT FOR SAMPLE QUESTION PAPER FOR TERM – II

Max. Time Allowed: 1½ Hours (90 min)

Max. Marks: 35

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		04	02	-	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 (30 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
3	Diet in health and Disease-II	03	03	02	01	09
4	Food safety And Quality control	04	03	03	02	12
TOTAL QUESTIONS		07	06	05	03	21
NO. OF QUESTIONS TO BE ANSWERED		05	04	03	02	14
TOTAL MARKS		5 x 1 = 5 05 Marks	4 x 2 = 8 08 Marks	3 x 3 = 9 09 Marks	2 x 4 = 8 08 Marks	30 Marks
TOTAL MARKS		05 (Part A) + 30 (Part B) = 35 MARKS				

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SAMPLE QUESTION PAPER FOR TERM – II

Max. Time Allowed: 1½ Hours (90 min)

Max. Marks: 35

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 05 and 06 are two marks questions. Attempt any one question.
4. Section B is of 30 marks and has 18 questions on Subject specific Skills.
 - a) Questions numbers 7 to 13 are one-mark questions. Attempt any five questions.
 - b) Questions numbers 14 to 19 are two marks questions. Attempt any four questions.
 - c) Questions numbers 20 to 24 are three marks questions. Attempt any three questions.
5. Section C is of 08 marks and has 03 competency-based questions.
 - a) Questions numbers 25 to 27 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	Name two women entrepreneurs.	1
Q.2	Who is a green collar worker?	1
Q.3	“Areca palm is commonly grown indoors”. Why?	1
Q.4	Define a first-generation entrepreneur.	1
Answer any 01 question out of the given 02 questions		2 x 1 = 2
Q.5	List any two advantages of green jobs.	2
Q.6	What do you understand by the concept of entrepreneurship?	2

SECTION B**(5 + 8 + 9 = 22 marks)**

Answer any 05 questions out of the given 07 questions		1 x 5 = 5
Q.7	 Write the full form of the logo shown in the above picture.	1
Q.8	Name any two biological hazards.	1
Q.9	Identify the systolic and diastolic pressure in the reading "120/80mmHg".	1
Q.10	When does ketoacidosis occur in the body?	1
Q.11	Name the disease caused by the over consumption of kesari dal.	1
Q.12	What is malabsorption syndrome?	1
Q.13	Gluten-free diet is recommended in which disease?	1
Answer any 04 questions out of the given 06 questions		2 x 4 = 8
Q.14	Define personal hygiene. Also mention its types. (Any two).	2
Q.15	What do you mean by diabetes awareness? State any two methods to educate diabetic people.	2
Q.16	Write a brief note on Glycaemic index.	2
Q.17	What is paediatric metabolic syndrome? How is it related to the consumption of HFSS food?	2
Q.18	What are the nutritional interventions in Hepatitis?	2
Q.19	How does hypertension cause damage to eyes and brain?	2
Answer any 03 questions out of the given 05 questions		3 x 3 = 9
Q.20	Write any six nutrition facts provided by a label.	3
Q.21	Differentiate between incidental adulteration and intentional adulteration.	3
Q.22	Briefly discuss the causes, prevention and control of Jaundice.	3
Q.23	Write short notes on the following: a) Kitchen hygiene during food preparation. b) The requisites of a good label for pre-packaged food and its importance.	3
Q.24	What are the concerns associated with the consumption of HFSS foods?	3

SECTION C
(COMPETENCY BASED QUESTIONS)

(2 x 4 = 8 marks)

Answer any 02 questions out of the given 03 questions		
Q.25	Plan a sample menu for a person suffering from hypertension.	4
Q.26	Design a food label enclosing following features: name of the product, manufacturer's name and address, date of manufacturing & date of expiry, maximum retail price and ingredients nutritive values.	4
Q.27	Plan a therapeutic diet plan for a peptic ulcer patient (Energy requirement-1600kcal)	4