

# CBSE | DEPARTMENT OF SKILL EDUCATION

## FOOD PRODUCTION (SUBJECT CODE-409)

### MARKING SCHEME FOR CLASS-X (SESSION 2022-2023)

Max. Time: 2 Hours

Max. Marks: 50

#### General Instructions:

1. Please read the instructions carefully.
2. This Question Paper consists of **21 questions** in two sections – Section A & Section B.
3. Section A has Objective type questions whereas Section B contains Subjective type questions.
4. **Out of the given (5 + 16 =) 21 questions, a candidate has to answer (5 + 10 =) 15 questions in the allotted (maximum) time of 2 hours.**
5. All questions of a particular section must be attempted in the correct order.
6. **SECTION A - OBJECTIVE TYPE QUESTIONS (24 MARKS):**
  - i. This section has 05 questions.
  - ii. There is no negative marking.
  - iii. Do as per the instructions given.
  - iv. Marks allotted are mentioned against each question/part.
7. **SECTION B – SUBJECTIVE TYPE QUESTIONS (26 MARKS):**
  - i. This section contains 16 questions.
  - ii. A candidate has to do 10 questions.
  - iii. Do as per the instructions given.
  - iv. Marks allotted are mentioned against each question/part.

#### **SECTION A: OBJECTIVE TYPE QUESTIONS**

Q. No.	QUESTION	Source Material (NCERT/PSSCIVE/ CBSE Study Material)	Unit/ Chap. No.	Page no. of source material	Marks
<b>Q. 1</b>	<b>Answer any 4 out of the given 6 questions on Employability Skills (1 x 4 = 4 marks)</b>				
i.	(d) Ctrl + y	NCERT	3	73	1
ii.	(b) patient	NCERT	4	89	1
iii.	(a) down	NCERT	4	87	1
iv.	(d) .jpg	NCERT	3	70	1
v.	(b) self - awareness	NCERT	2	40	1
vi.	(c) External	NCERT	2	51	1
<b>Q. 2</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>				
i.	c. opaque to white	CBSE Student Handbook	1	1	1
ii.	b. 85 <sup>o</sup> -96 <sup>o</sup> C	CBSE Student Handbook	2	5	1
iii.	d. onion	CBSE Student Handbook	3	11	1
iv.	c. Minestrone	CBSE Student Handbook	4	29	1
v.	d. Leafy greens	CBSE Student Handbook	5	36	1
vi.	b. Club sandwich	CBSE Student Handbook	6	41	1
<b>Q. 3</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>				
i.	c. Vit-C	CBSE Student Handbook	1	2	1
ii.	d. braising	CBSE Student Handbook	2	7	1
iii.	a. winter season	CBSE Student Handbook	3	16	1
iv.	c. Consommé	CBSE Student Handbook	4	29	1
v.	b. Chicken	CBSE Student Handbook	5	35	1
vi.	d. Flavor	CBSE Student Handbook	6	40	1

Q. No.	QUESTION	Source Material (NCERT/PSSCIVE/ CBSE Study Material)	Unit/ Chap. No.	Page no. of source material	Marks
<b>Q. 4</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>				
i.	a. free fatty acids and glycerol	CBSE Student Handbook	1	2	1
ii.	a. 15-20%	CBSE Student Handbook	2	9	1
iii.	d. pepo	CBSE Student Handbook	3	19	1
iv.	c. Puree soup	CBSE Student Handbook	4	29	1
v.	b. Simple	CBSE Student Handbook	5	36	1
vi.	c. at room temperature	CBSE Student Handbook	6	39	1
<b>Q. 5</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>				
i.	d. steaming	CBSE Student Handbook	2	6	1
ii.	b. white	CBSE Student Handbook	3	23	1
iii.	b. Sarki soup	CBSE Student Handbook	4	28	1
iv.	c. Protein salad	CBSE Student Handbook	5	37	1
v.	b. canapé	CBSE Student Handbook	6	39	1
vi.	a. shape	CBSE Student Handbook	3	24	1

## **SECTION B: SUBJECTIVE TYPE QUESTIONS**

Q. No.	QUESTION	Source Material (NCERT/PSSCIVE/ CBSE Study Material)	Unit/ Chap. No.	Page no. of source material	Marks
<b>Answer any 3 out of the given 5 questions on Employability Skills in 20 – 30 words each (2 x 3 = 6 marks)</b>					
<b>Q. 6</b>	Time management, Physical exercise and fresh air, Healthy diet, Positivity, Sleep, Holidays with family and friends (any 4)	NCERT	2	42 and 43	2
<b>Q. 7</b>	To move an item, you need to click it, and then holding the mouse button down, move the item to a new location. After you move the item to the new location, you release the mouse button. This is called drag and drop.	NCERT	3	68	2
<b>Q. 8</b>	a. They know what they want from life. b. They are focused. c. They know what is important. d. They are dedicated to fulfill their dreams (any 2 points)	NCERT	2	52	2
<b>Q. 9</b>	1. self-employment 2. wage employment	NCERT	4	100	2
<b>Q. 10</b>	a. making decision b. managing the business c. divide income d. taking risk e. create a new method, idea or product (any 4 points)	NCERT	4	93	2

**Answer any 4 out of the given 6 questions in 20 – 30 words each (2 x 4 = 8 marks)**

<p><b>Q. 11</b></p>	<p>Objectives of Cooking Food are:</p> <ol style="list-style-type: none"> <li>1. To make the food more palatable.</li> <li>2. To help in the digestion process since the food components are broken down by the effects of heat.</li> <li>3. It kills the bacteria and keeps the food sterile.</li> <li>4. It improves the eye appeal of the food.</li> <li>5. When different ingredients are used in the preparation it enhances the nutrition value of the dish.</li> <li>6. Different methods of cooking changes the texture of the food which brings flavor and aroma.</li> <li>7. Cooked food can be stored for a longer time.</li> </ol> <p style="text-align: center;"><b>(any 4 point)</b></p>	<p style="text-align: center;"><b>CBSE Student Handbook</b></p>	<p style="text-align: center;"><b>1</b></p>	<p style="text-align: center;"><b>2-3</b></p>	<p style="text-align: center;"><b>2</b></p>
<p><b>Q. 12</b></p>	<p><b>Poaching:</b> When the liquid is usually in a small quantity and the temperature is about 7°C to 82°C and the liquid is not actually bubbling it is called poaching e.g. poaching of fish, egg.</p> <p><b>Blanching:</b> This is the method in which the items are partially cooked in water. This enables the food particles to be half cooked e.g. blanching of potatoes for French fries.</p>	<p style="text-align: center;"><b>CBSE Student Handbook</b></p>	<p style="text-align: center;"><b>2</b></p>	<p style="text-align: center;"><b>6</b></p>	<p style="text-align: center;"><b>2</b></p>
<p><b>Q. 13</b></p>	<p><b>Quality Criteria for Selection of Fruits :</b></p> <ol style="list-style-type: none"> <li>1. The fruits skin should not have blemishes or soft brown spots.</li> <li>2. There should not be any small holes on any side of the surface.</li> <li>3. A shiny appearance and fresh aroma especially from citrus fruits.</li> <li>4. When pressed a little, they should be firm and must hold their shape.</li> <li>5. The fruit should feel heavy for its size.</li> <li>6. For a ripe watermelon, tap the melon with your flat hand. If the sound is deep and thick it's probably a ripe and sweet fruit.</li> </ol> <p style="text-align: center;"><b>(any 4 point)</b></p>	<p style="text-align: center;"><b>CBSE Student Handbook</b></p>	<p style="text-align: center;"><b>3</b></p>	<p style="text-align: center;"><b>21</b></p>	<p style="text-align: center;"><b>2</b></p>
<p><b>Q. 14</b></p>	<ol style="list-style-type: none"> <li>1. These are soups made with shell fish.</li> <li>2. These are usually thickened with rice.</li> </ol>	<p style="text-align: center;"><b>CBSE Student Handbook</b></p>	<p style="text-align: center;"><b>4</b></p>	<p style="text-align: center;"><b>29</b></p>	<p style="text-align: center;"><b>2</b></p>
<p><b>Q. 15</b></p>	<p><b>Vegetable Salad:</b> It is the salad which has the crunchy vegetables used and it's used as the appetizer in the meal. The vegetables used can be cooked or raw. Few examples of</p>	<p style="text-align: center;"><b>CBSE Student Handbook</b></p>	<p style="text-align: center;"><b>5</b></p>	<p style="text-align: center;"><b>35</b></p>	<p style="text-align: center;"><b>2</b></p>

	<p>vegetable salads are-tossed salad, coleslaw salad.</p> <p><b>Fruit Salad:</b> Fruit salad is a kind of salad consisting of various kinds of fresh fruits, sometimes served either in their own juices or in a syrup.</p> <p>Common ingredients used in fruit salads includes strawberries, pineapple, watermelon, grapes and kiwi fruit.</p>				
<b>Q. 16</b>	<p><b>Filling:</b> The purpose of the filling is to provide- flavor, body, moisture, nutrients, completeness in the sandwiches.</p> <p><b>Spread:</b> The spread is very important part of the sandwich. It will act as a sealing material for the sandwich to avoid it from becoming soggy. It adds flavor to the bread and also act as a moistening agent in sandwiches.</p>	<b>CBSE Student Handbook</b>	<b>6</b>	<b>39-40</b>	<b>2</b>
<b>Answer any 3 out of the given 5 questions in 50– 80 words each (4 x 3 = 12 marks)</b>					
<b>Q. 17</b>	<p><b>Radiation:</b> Heat passes through directly on the object that has to be cooked e.g. Grilling.</p> <p><b>Conduction:</b> This is the process of using metals like pans and utensils for transferring the heat to object e.g. using stainless steel vessels.</p> <p><b>Convection:</b> This process is the movement of the heated particles of gases or liquids. On heating the particles expand becomes less dense and rise, the cooler particles take their place e.g. Oven.</p> <p><b>Induction:</b> This process is to cook with the help of electromagnetic waves e.g. Induction stove.</p>	<b>CBSE Student Handbook</b>	<b>2</b>	<b>4-5</b>	<b>4</b>
<b>Q. 18</b>	<p>1. Use Fresh Vegetables and Fruits which are in Season: Fresh, ripe produce in-season will usually be highest in nutrients. Nutrients are lost with the process of freezing the seasonal produce. Hence, as far as possible, use fresh ingredients.</p> <p>2. Judicious Use of Water: Up to 50 percent of vitamin C, thiamin, vitamin B6 and folate content in food can be lost to the water it's cooked in. In order to retain water-soluble nutrients, use cooking methods like steaming or stir-frying that use less water. Use less water in steaming and boiling, and reuse cooking water in soups, sauces, making dough or juices to capture escaped nutrients.</p>	<b>CBSE Student Handbook</b>	<b>3</b>	<b>25-26</b>	<b>4</b>

	<p>3. Short Cooking Durations: As a rule of thumb, the longer foods are exposed to heat, the more nutrients are lost. To reduce cooking times, cover the pot to retain heat and avoid evaporation; place vegetables in already boiling water, and learn to enjoy most vegetables with a crunchier texture (not mashy or overcooked, still with little rawness left).</p> <p>4. Cut in Bigger Pieces: Chopping foods into smaller pieces increases the surface area exposed to light, heat and water – three factors that degrade nutrients. One exception is garlic and others in the allium family (onions, leeks, shallots.) Chopping these foods and keeping them for about 10 minutes before cooking increases their active components.</p> <p><b>(any other)(any 4 points)</b></p>				
<b>Q. 19</b>	<p><b>Clear Soup:</b> These soups are also known by the French name ‘Consommé’. These are prepared by cooking left over bones and vegetables to prepare a thin liquid ‘stock’ and then clearing the stock with the help of meat and eggs. They are transparent when poured in soup bowl, light and very nutritious with a strong meaty flavor.</p> <p><b>Broth:</b> These are simple thin soups that can be prepared with meats, vegetables or both. They are wholesome, nutritious and usually have small pieces of meat or vegetables or both in it along with the cooking liquid.</p>	<b>CBSE Student Handbook</b>	<b>4</b>	<b>29</b>	<b>4</b>
<b>Q. 20</b>	<p><b>Definition of Sandwich:</b> A sandwich can be defined as a type of food placed between the slices of bread. In the case of sandwich the breads work as a wrapper to some of food too.</p> <p><b>Parts of a Sandwich:</b></p> <p><b>a) Bread:</b> The various types of breads are used in making of sandwich. Some examples of breads are: French bread, pita bread, focaccia bread, panini bread, whole wheat bread, rye bread etc. The bread used for sandwich making should be not more than 12 hours old. Very fresh bread will be soggy. The bread used for sandwich making should be stored at room temperature but away</p>	<b>CBSE Student Handbook</b>	<b>6</b>	<b>39-40</b>	<b>4</b>

	<p>from heat.</p> <p><b>b) Spread:</b> The spread is very important part of the sandwich. It will act as a sealing material for the sandwich to avoid it from becoming soggy. It adds flavor to the bread and also act as a moistening agent in sandwiches. Some of the essentials of the spreads are- it should be soft, spreadable, with rich mouth feel etc. They should be stored properly. Types of spreads are- butter, jam, marmalades, mayonnaise, chutneys too etc.</p> <p><b>c) Filling:</b> The purpose of the filling is to provide- flavor, body, moisture, nutrients, completeness in the sandwiches. Different types of fillings can be used as beef, pork, lamb, fish, eggs, fruits, vegetables, duck, turkey etc. The filling has to be 1/3rd of the sandwich contribution. The filling will be always full of flavors and no meat with bone can be used in the sandwich.</p>				
<p><b>Q. 21</b></p>	<p><b>Parts of Salad:</b></p> <p><b>Base:</b> The base of a salad is generally made up of leafy greens. The leafy greens help to cover the base of the platter, which gives contrast in color too. The salad looks more appealing when made with the base or under liner. The lettuces used are red leaf, radicchio, iceberg, arugula, frisee etc.</p> <p><b>Body:</b> This is the main part of the salad. It gives the body to the salad. It will give the name to the salad and the main taste is dependent on the body of the salad. For the body ingredients used are chicken, fruits, vegetables etc.</p> <p><b>Dressing:</b> It is a kind of sauce which has to be served on the salad or with the salad. It is very necessary part of the salad which develops the taste in the salad. We can say that without the dressing the salad is not complete. It provides tartness, spiciness, moistness and flavor. Some famous dressings are- vinaigrette, thousand island, mayonnaise etc.</p> <p><b>Garnish:</b> It is the optional part of the salad which when added enhances the value of salad. The main purpose of adding the dressing is to add the eye appeal. It can be</p>	<p><b>CBSE Student Handbook</b></p>	<p><b>5</b></p>	<p><b>36-37</b></p>	<p><b>4</b></p>

	simple or composite too. If the garnish is elaborated than it will dominate the salad. Few garnishes used are cherry, mint sprigs, coriander green sprigs, lemon wedges etc.				
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