

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE -409)

Blue-print for Sample Question Paper for Class X (Session 2022-2023)

Max. Time: 2Hours

Max. Marks: 50

PART A - EMPLOYABILITY SKILLS (10 MARKS):

UNIT NO.	NAME OF THE UNIT	OBJECTIVE TYPE QUESTIONS	SHORT ANSWER TYPE QUESTIONS	TOTAL QUESTIONS
		1 MARK EACH	2 MARKS EACH	
1	Self-Management Skills - II	2	2	4
2	ICT Skills - II	2	1	3
3	Entrepreneurial Skills - II	2	2	4
TOTAL QUESTIONS		6	5	11
NO. OF QUESTIONS TO BE ANSWERED		Any 4	Any 3	07
TOTAL MARKS		1 x 4 = 4	2 x 3 = 6	10 MARKS

PART B - SUBJECT SPECIFIC SKILLS (40 MARKS):

UNIT NO.	NAME OF THE UNIT	OBJECTIVE TYPE QUESTIONS	SHORT ANSWER TYPE QUESTIONS	DESCRIPTIVE/ LONG ANS. TYPE QUESTIONS	TOTAL QUESTIONS
		1 MARK EACH	2 MARKS EACH	4 MARKS EACH	
1	Introduction to cookery	3	1	-	4
2	Methods of cooking	4	1	1	6
3	Vegetable and fruit cookery	5	1	1	7
4	Soups	4	1	1	6
5	Salads	4	1	1	6
6	Sandwiches	4	1	1	6
TOTAL QUESTIONS		24	6	5	35
NO. OF QUESTIONS TO BE ANSWERED		20	Any 4	Any 3	27
TOTAL MARKS		1 x 20 = 20	2 x 4 = 8	4 x 3 = 12	40 MARKS

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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. Marks allotted are mentioned against each question/part.
 - iii. There is no negative marking.
 - iv. Do as per the instructions given.
7. **SECTION B – SUBJECTIVE TYPE QUESTIONS (26 MARKS):**
 - i. This section has 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. 1	Answer any 4 out of the given 6 questions on Employability Skills (1 x 4 = 4 marks)	
i.	Which one of the following shortcut keys is used for “redo” (a) Ctrl + z (b) Ctrl + r (c) Ctrl + v (d) Ctrl + y	1
ii.	Running my business is difficult. But, I am _____ because I know success will come soon. (a) hardworking (b) patient (c) creative (d) trying new ideas	1
iii.	As more entrepreneurs sell the same product, the price of the product goes (a) down (b) high (c) imbalanced (d) zero	1
iv.	An image file usually has an extension (a) .jpj (b) .exe (c) .img (d) .jpg	1
v.	Gathering insights on your personality and work-specific proficiencies is known as (a) responsibility (b) self - awareness (c) adaptability (d) time management	1
vi.	Ravi works hard to get the best student award at the end of year. What type of motivation is this? (a) Internal (b) Intermediate (c) External (d) Extensive	1

Q. 2	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Heat changes the color of protein from a. brown to white b. white to opaque c. opaque to white d. opaque to chewy	1
ii.	In simmering the water bubbles gently and the temperature is about a. 80°-91° C b. 85°-96° C c. 100° C d. 72°-83° C	1
iii.	_____ is the most used flavoring vegetable in the world. a. garlic b. ginger c. chilli	1

	d. onion	
iv.	Name the soup which usually has pasta in it a. Mulligatawny b. French onion soup c. Minestrone d. Puree of lentils	1
v.	The _____ used in salads gives contrast in colors. a. Seasoning b. Lemon wedge c. Canned fruits d. Leafy greens	1
vi.	The sandwich made with three layers of bread is a. Conventional sandwich b. Club sandwich c. Tea sandwich d. Buffet sandwich	1

Q. 3	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	The vitamin which is water soluble a. Vit-A b. Vit-B c. Vit-C d. Vit-K	1
ii.	Which cooking method is combination of two cooking methods? a. blanching b. grilling c. griddling d. braising	1
iii.	Mustard leaves are typically cooked in a. winter season b. summer season c. rainy season d. autumn season	1
iv.	The clear soup in French is known as a. Chowders b. Cream of pea c. Consommé d. Stock	1
v.	A major component of protein salad would be a. Pasta b. Chicken c. Fruits d. Vegetables	1
vi.	The main purpose of filling in sandwich is to provide a. Base b. Temperature c. Garnish d. Flavor	1
Q. 4	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	The composition of fat is	1

	a. free fatty acids and glycerol b. free fatty acids and acerolin c. glycerol and acerolin d. triglycerides and glycerol	
ii.	To extend the frying shelf life the oil should be replaced by a. 15-20% b. 20-25% c. 15-25% d. 20-30%	1
iii.	Melon belongs to which category of fruits? a. hesperidium b. drupes c. pome d. pepo	1
iv.	Soups which are made of dry legumes or fresh starchy vegetables a. Veloute soup b. Clear soup c. Puree soup d. Broth	1
v.	A salad which consists of only one type of vegetable is a. Tossed b. Simple c. Compound d. Bound	1
vi.	The bread used for sandwich making should be stored a. at high temperature b. in refrigerator c. at room temperature d. in deep freezer	1

Q. 5	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Jacket potatoes are made using which cooking method? a. roasting b. frying c. stewing d. steaming	1
ii.	In acidic medium, the flavone stays _____ in color. a. yellow b. white c. gray d. off white	1
iii.	An example of cold soup is a. Tomato soup b. Sarki soup c. Sweet corn soup d. Vegetable soup	1

iv.	Which among the following salad is generally served as a main course? a. Vegetable salad b. Fruit salad c. Protein salad d. Pasta salad	1
v.	Which of the following is not an example of closed sandwich? a. Tea sandwich b. Canapé c. Fancy sandwich d. Hot sandwich	1
vi.	Sugar strengthens the fibre and help the vegetables to retain their a. shape b. pigment c. color d. flavor	1

SECTION B: SUBJECTIVE TYPE QUESTIONS

Answer any 3 out of the given 5 questions on Employability Skills (2 x 3 = 6 marks)

Answer each question in 20 – 30 words.

Q. 6	List any four stress management techniques.	2
Q. 7	Elaborate Drag and Drop method?	2
Q. 8	Enumerate the qualities of self-motivated people.	2
Q. 9	What are the two ways a person can earn a living?	2
Q. 10	List the common functions that all entrepreneurs do.	2

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

Q. 11	List any four objectives of cooking food.	2
Q. 12	Differentiate between Poaching and Blanching.	2
Q. 13	What are the quality criteria for the selection of fruits? Give any 4 points.	2
Q. 14	Give two points of preparation of bisque.	2
Q. 15	How vegetable salad is different from fruit salad?	2
Q. 16	Present the main purpose of filling and spread used in sandwich preparation.	2

Answer any 3 out of the given 5 questions in 50– 80 words each (4 x 3 = 12 marks)

Q. 17	All methods of cooking food require certain heat transfer principals. Using appropriate examples, explain these principles.	4
Q. 18	Nutrients are the most important components of food which are required in our daily diet. Give some tips to prevent the loss of nutrients in the kitchen.	4
Q. 19	Discuss that how the Clear soup is different from Broth.	4
Q. 20	Your friend is having a salad making competition in his/her school. Define salads and tell him/her about the different parts of sandwiches which are required to make it.	4
Q. 21	Discuss about different parts of the salad highlighting their main role.	4