

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE (809))

MARKING SCHEME FOR CLASS XII (SESSION 2022-2023)

Max. Time: 3 Hours

Max. Marks: 60

General Instructions:

1. Please read the instructions carefully.
2. This Question Paper consists of **24 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 (6 + 18 =) 24 questions, a candidate has to answer (6 + 11 =) 17 questions in the allotted (maximum) time of 3 hours.**
5. All questions of a particular section must be attempted in the correct order.
6. **SECTION A - OBJECTIVE TYPE QUESTIONS (30 MARKS):**
 - i. This section has 06 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 (30 MARKS):**
 - i. This section contains 18 questions.
 - ii. A candidate has to do 11 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
Q. 1	Answer any 4 out of the given 6 questions on Employability Skills (1 x 4 = 4 marks)				
i.	c. Over confidence	NCERT	4	81	1
ii.	c. Centre	NCERT	3	71	1
iii.	b. Extremely nervous	CBSE Study Material	2	11	1
iv.	c. External	CBSE Study Material	2	9	1
v.	b. Setting deadlines	NCERT	4	104	1
vi.	d. Ctrl+u	NCERT	3	55	1
Q. 2	Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)				
i.	c. Blue	CBSE Study Material	X	110	1
ii.	d. Fixed	CBSE Study Material	VIII	79	1
iii.	a.11 seconds	CBSE Study Material	VI	54	1
iv.	b.121°C- 130°C	CBSE Study Material	IV	38	1
v.	a. Tomato and Butter	CBSE Study Material	III	28	1
vi.	d. Prefer same coloured	CBSE Study Material	V	48	1
vii.	d.Variyals– Deep fried crisp vegetables	CBSE Study Material	I	17	1
Q. 3	Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)				
i.	c.Ker	CBSE Study Material	I	12	1
ii.	b. Potato and Peanut	CBSE Study Material	II	23	1
iii.	c.Do not install electronic fly killers in the kitchen	CBSE Study Material	X	109	1
iv.	b.Soolley	CBSE Study Material	I	12	1
v.	c.partly affected by fluctuations in the level of activity	CBSE Study Material	IX	96	1

vi.	b.Gudi Padwa	CBSE Study Material	IV	37	1
vii.	c.Khakra is prepared using wheat flour and fafda is prepared using gram flour	CBSE Study Material	II	23	1
Q. No.	QUESTION	Source Material (NCERT/PSSCIVE/ CBSE Study Material)	Unit/ Chap. No.	Page no. of source material	Marks
Q. 4	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)				
i.	c.50%	CBSE Study Material	IX	98	1
ii.	a. Channa sundal	CBSE Study Material	II	24	1
iii.	a. Nutritious and economical	CBSE Study Material	VIII	86	1
iv.	c. High sugar and fat content	CBSE Study Material	VII	68	1
v.	d. Cost per serving may be higher than homemade.	CBSE Study Material	VI	56	1
vi.	b.Rice flour	CBSE Study Material	IV	42	1
Q. 5	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)				
i.	b.5°C -63°C	CBSE Study Material	X	112	1
ii.	c.Luchi	CBSE Study Material	I	9	1
iii.	a.Malvani Masala	CBSE Study Material	I	14	1
iv.	c.Consume variety of oils.	CBSE Study Material	V	45	1
v.	b.They never blend with liquid (water)	CBSE Study Material	III	32	1
vi.	a.Caldo verde	CBSE Study Material	I	13	1
Q. 6	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)				
i.	a.High proportion of gluten	CBSE Study Material	VII	64	1
ii.	b.Rizala	CBSE Study Material	I	8	1
iii.	b.Spring onion greens	CBSE Study Material	V	48	1
iv.	c.A iv, B i, C ii, D iii	CBSE Study Material	IV	41,42	1
v.	a.A ii, B iv,C i, D iii	CBSE Study Material	I	5	1
vi.	b.A iii, B i, C iv, D ii	CBSE Study Material	II	22,23,24	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
Answer any 3 out of the given 5 questions on Employability Skills in 20 – 30 words each (2 x 3 = 6 marks)					
Q. 7	Two steps to overcome personality disorders – i. Talk to someone to share your feelings. ii. Look after your physical health. Any other, Any two	NCERT	2	37	1X2=2
Q. 8	Four characteristics of entrepreneurship - i. It is an economic activity done to create, develop and maintain a profit-oriented organisation. ii. It begins with identifying an opportunity as a potential to	NCERT	4	80	½X4=2

	<p>sell and make profit in the market.</p> <p>iii. It deals with optimisation in utilisation of resources.</p> <p>iv. It is the ability of an enterprise and an entrepreneur to take risks.</p> <p>Any other, Any four</p>				
Q. 9	<p>Four sources of motivation and inspiration-</p> <p>Music</p> <p>Books</p> <p>Activities</p> <p>Expansive thoughts</p> <p>Any other, Any four</p>	CBSE Study Material	2	10	½X4=2
Q. 10	<p>i. Menu bar - It has commands like File, Edit, etc. Clicking on each menu option displays a list of commands.</p> <p>ii. Formula bar- It contains the Name Box and a long white box, known as the Input line.</p> <p>Any other, Any one function of each</p>	CBSE Study Material	3	15	1X2=2
Q. 11	<p>i. Service entrepreneurs- These entrepreneurs either create a new market for their services or provide a service in an existing market.</p> <p>ii. Business entrepreneurs - These are entrepreneurs, who undertake business and trading activities and are not concerned with the manufacturing work.</p> <p>Each one defined in 1-2 lines</p>	NCERT	4	82	1X2=2
Answer any 3 out of the given 5 questions in 20 – 30 words each (2 x 3 = 6 marks)					
Q. 12	<p>Dosa -is a type of pancake made from a fermented batter of rice and black gram.</p> <p>Uttapam- The batter of uttapam is thicker and it is topped with chopped vegetables.</p> <p>Any other, Any one difference</p>	CBSE Study Material	II	24	1X2=2

Q. 13	<p>Four ways to create variety in family meals are-</p> <ol style="list-style-type: none"> Selection of foods from different Food Groups Variety in colour combination Variety in texture Variety in taste and flavour Variety in methods of cooking <p>Any other, Any four points</p>	CBSE Study Material	VIII	83	$\frac{1}{2} \times 4 = 2$
Q. 14	<p>Imarti: A sweet prepared by using a moong dal batter being piped in hot oil in a flower shape. It is deep fried and soaked in sugar syrup.</p> <p>Roshogulla: It is made by shaping a dough of chenna and flour in to balls and cooking them in sugar syrup</p> <p>Preparation of both the dish explained in 1-2 lines</p>	CBSE Study Material	IV	39,40	$1 \times 2 = 2$
Q. 15	<p>Two dishes prepared using yellow gravy-</p> <ol style="list-style-type: none"> Methi malai paneer / murg Malai kofta <p>Any other, Any two</p> <p>Two precautions to be considered while preparing kadhai gravy-</p> <ol style="list-style-type: none"> Add sautéed chunks of onion and capsicum near serving time to let them remain slightly crisp. Tomatoes used for preparation of gravy should be red and not too sour. <p>Any other, Any two</p>	CBSE Study Material	III	31,33	$1 + 1 = 2$
Q. 16	<p>Four ways to prevent cross-contamination -</p> <ol style="list-style-type: none"> Do not sneeze or cough over food Use serving tongs for handling cooked food. Use clean equipment for serving and cooking the food Wash your hands after handling raw meat <p>Any other, Any four</p>	CBSE Study Material	X	110	$\frac{1}{2} \times 4 = 2$

Answer any 2 out of the given 3 questions in 30– 50 words each (3 x 2 = 6 marks)

Q. 17	<p>Six importance of cost accounting-</p> <ol style="list-style-type: none"> i. Control of Direct and Indirect cost Measuring efficiency and fixing responsibility ii. Budgeting iii. Price determination iv. Curtailment of loss during the off-season v. Expansion vi. Arriving at decisions <p>Any other, Any six</p>	CBSE Study Material	IX	95	$\frac{1}{2} \times 6 = 3$
Q. 18	<p>Six precautions to be considered for proper disposal of waste water from the kitchen-</p> <ol style="list-style-type: none"> i. Waste water should be drained off immediately. ii. All the water from the wash up area may have a separate drain pipe as most of the fat and oil goes out of kitchen from that pipe. iii. Choking of drains should be monitored frequently. iv. Hot water helps in draining off extra fat or oil in the pipe. v. Open drains in the kitchen should have Stainless-Steel grill cover to restricts large pieces of food to go in the drain pipe. vi. All the sinks fitted in the kitchen or wash up area should have a mesh to restrict pieces of food, vegetable, meat and other foreign material from going into the drain. <p>Any other, Any six</p>	CBSE Study Material	X	118	$\frac{1}{2} \times 6 = 3$
Q. 19	<p>Three breads popular in southern part of India-</p> <ol style="list-style-type: none"> i. Akki roti - A thick, flat roti made with a dough of rice flour, chillies, onions and salt; the dough is shaped and flattened by hand. ii. Malabari Parantha – flaky shallow fried parantha made with a very soft dough which is flattened by flipping on the 	CBSE Study Material	I	18	1X3=3

	<p>table, oil is applied and then rolled like lacchha parantha.</p> <p>iii. Pathiri – A flat bread made from rice flour. It can be cooked on griddle, deep fried or even steamed.</p> <p>Any other, Any three</p>																								
Answer any 3 out of the given 5 questions in 50– 80 words each (4 x 3 = 12 marks)																									
Q. 20	<p>Fast food</p> <p>It refers to those types of foods that are easily prepared in mass quantities and are served quickly</p> <p>Six features of fast-food outlets</p> <ol style="list-style-type: none"> It specializes in one particular product. Example- Burgers, pizzas, etc. Variations in the menu are based on one product. Example – Aloo tikka burger, tuna burger, etc. Products can be prepared quickly and be held for a short while without spoilage. It relies heavily on the availability of convenience products. Ensures good portion control as convenience products form the base and the presentation is clearly displayed over the counter for the customers to know. It concentrates on pricing the items moderately and selling them in volume so as to gain more profit. <p>Any other, Any six</p>	CBSE Study Material	VI	50	1+3=4																				
Q. 21	<p>Overhead Cost</p> <table border="1"> <tr> <td>Rent</td> <td>5000</td> </tr> <tr> <td>Interest</td> <td>2000</td> </tr> <tr> <td>Commission</td> <td>700</td> </tr> <tr> <td>Depreciation</td> <td>900</td> </tr> <tr> <td>Advertisement</td> <td>800</td> </tr> <tr> <td>Gas and Fuel</td> <td>100</td> </tr> <tr> <td>Laundry</td> <td>200</td> </tr> <tr> <td>Electricity and Power</td> <td>600</td> </tr> <tr> <td>Water</td> <td>200</td> </tr> <tr> <td>Miscellaneous expenses</td> <td>2000</td> </tr> </table>	Rent	5000	Interest	2000	Commission	700	Depreciation	900	Advertisement	800	Gas and Fuel	100	Laundry	200	Electricity and Power	600	Water	200	Miscellaneous expenses	2000	CBSE Study Material	IX	97,104	3+1=4
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	<table border="1"> <tr> <td>Total overhead cost</td> <td>12,500</td> </tr> </table> Overhead percentage =Overhead costx100 ----- Sale =12,500X100 ----- 30,000 =41.6%	Total overhead cost	12,500				
Total overhead cost	12,500						
Q. 22	<p>Four factors to be considered for planning lunch menu</p> <ol style="list-style-type: none"> i. Gender- Dietary requirement of males and females are not the same. For example-Men need more of quantity for more calories whereas women need comparatively less calories than men. ii. Nutritional Adequacy -The nutritional requirements of individuals are different. For example, a growing child needs more protein. iii. Age factor- Diet requirement of various members of different age groups differs in quantity as well as in nutrition. For example-An adolescent eats more quantity and variety of foods as compared to infant. iv. Religion, region, cultural patterns and traditions: Religion, region, cultural patterns and traditions affect menu and cooking styles. For example-A North Indian prefers to consume more of wheat. <p>Any other, Any four factors with an example for each</p>	CBSE Study Material	VIII	86,87	1X4=4		
Q. 23	<p>a) Yeast and its two types-</p> <p>Yeast is a microscopic plant or cell grown in vats containing a warm mash of ground corn, barley malt, and water. The two types of yeast –</p>	CBSE Study Material	VII	66	1+1+2=4		

	<ul style="list-style-type: none"> i. Compressed yeast ii. Dry yeast <p>b) Four roles of yeast in baking industry-</p> <ul style="list-style-type: none"> i. It causes the dough to rise. ii. Increases the volume iii. Improves the grain and texture iv. Enhances the flavour <p>Any other, Any four</p>				
Q. 24	<p>Cuisine of West Bengal-</p> <p>Two unique ingredients</p> <ul style="list-style-type: none"> i. Fish ii. Mustard paste <p>Any other, Any two</p> <p>Three famous dishes</p> <ul style="list-style-type: none"> i. Bhaja – Anything deep fried with or without coating with a batter – brinjals, vegetables or even fish. ii. Chingri malai curry – Small sized prawn are stewed in a gravy made with boiled onion pasted and coconut milk iii. Doi mach – Fish is stewed in a yoghurt-based gravy <p>Any other, Any three dishes</p>	CBSE Study Material	1	9	4