

# CBSE | DEPARTMENT OF SKILL EDUCATION

## FOOD PRODUCTION (SUBJECT CODE - 809)

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

Max. Time: 3 Hours

Max. Marks: 60

### 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- IV	2	2	4
2.	ICT Skills- IV	2	1	3
3.	Entrepreneurial Skills- IV	2	2	4
<b>TOTAL QUESTIONS</b>		<b>6</b>	<b>5</b>	<b>11</b>
<b>NO. OF QUESTIONS TO BE ANSWERED</b>		<b>Any 4</b>	<b>Any 3</b>	<b>07</b>
<b>TOTAL MARKS</b>		<b>1 x 4 = 4</b>	<b>2 x 3 = 6</b>	<b>10 MARKS</b>

### PART B - SUBJECT SPECIFIC SKILLS (50 MARKS):

UNIT NO.	NAME OF THE UNIT	OBJECTIVE TYPE QUESTIONS	SHORT ANSWER TYPE QUESTIONS- I	SHORT ANSWER TYPE QUESTIONS- II	DESCRIPTIVE/ LONG ANSWER TYPE QUESTIONS	TOTAL QUESTIONS
		1 MARK EACH	2 MARKS EACH	3 MARKS EACH	4 MARKS EACH	
1.	Indian Regional Cookery	8	-	1	1	10
2.	Indian Snacks	4	1	-	-	5
3.	Indian Gravies	2	1	-	-	3
4.	Indian Sweets	4	1	-	-	5
5.	Presentation of Indian Meals	3	-	-	-	3
6.	Fast Food	2	-	-	1	3
7.	Introduction to Baking	2	-	-	1	3
8.	Menu Planning	2	1	-	1	4
9.	Food Costing	2	-	1	1	4
10.	Food Safety	3	1	1	-	5
<b>TOTAL QUESTIONS</b>		<b>32</b>	<b>5</b>	<b>3</b>	<b>5</b>	<b>45</b>
<b>NO. OF QUESTIONS TO BE ANSWERED</b>		<b>Any 26</b>	<b>Any 3</b>	<b>Any 2</b>	<b>Any 3</b>	<b>34</b>
<b>TOTAL MARKS</b>		<b>1 x 26 = 26</b>	<b>2 x 3 = 6</b>	<b>3 x 2 = 6</b>	<b>4 x 3 = 12</b>	<b>50 MARKS</b>

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## FOOD PRODUCTION (SUBJECT CODE (809)

Sample Question Paper 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

<b>Q. 1</b>	<b>Answer any 4 out of the given 6 questions on Employability Skills (1 x 4 = 4 marks)</b>	
<b>i.</b>	Which of the following quality is not required by an entrepreneur? a. Initiative b. Motivation c. Over confidence d. Willingness	<b>1</b>
<b>ii.</b>	How will you, usually, align the title of a slide? a. Left b. Right c. Center d. Justify	<b>1</b>
<b>iii.</b>	A person suffering from paranoid personality disorder may exhibit the symptom of- a. Detached and indifferent b. Extremely nervous c. Impulsive actions d. Lack of empathy	<b>1</b>
<b>iv.</b>	Rahul is putting efforts to secure good marks in his exams. On securing 90% his parents will gift him latest mobile phone. Which type of motivation is exhibited in this statement? a. Internal b. Physical c. External d. Physiological	<b>1</b>
<b>v.</b>	Which of the following helps in time management? a. Not giving up when there is a difficult situation b. Setting deadlines c. Working hard to achieve the goal d. Analysing failures and learning from them	<b>1</b>
<b>vi.</b>	What is the shortcut key to underline text in a spreadsheet? a. Ctrl+b b. Ctrl+i c. Ctrl+l d. Ctrl+u	<b>1</b>

<b>Q. 2</b>	<b>Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)</b>	
<b>i.</b>	Which coloured knife should be used for cutting fish? a. Red b. Green c. Blue d. Brown	<b>1</b>
<b>ii.</b>	Which type of menu is suitable for Airline Catering Services? a. Table d hote b. Static c. Ala carte d. Fixed	<b>1</b>

<b>iii.</b>	How much time is required for toasting bun in fast food outlet? a. 11 seconds b. 15 seconds c. 20 seconds d. 45 seconds	<b>1</b>
<b>iv.</b>	At what temperature hard ball stage is achieved? a. 104°C-106°C b. 121°C- 130°C c. 118°C- 120°C d. 112°C- 116°C	<b>1</b>
<b>v.</b>	Which two ingredients are used for preparing Makhani gravy? a. Tomato and Butter b. Onion and Khoya c. Capsicum and Curd d. Ginger garlic paste and Milk	<b>1</b>
<b>vi.</b>	Which factor not to be considered while selecting garnish for plating the food? a. Used in small quantity b. Should be edible c. Must blend with flavour of the dish d. Prefer same coloured	<b>1</b>
<b>vii.</b>	Choose the correct pair- a. Kootu - A vegetable preparation made in coconut milk and spiced sour curd b. Avial – Fresh seasonal vegetables c. Poriyals – A mixed vegetable preparation with coconut d. Variyals – Deep fried crisp vegetables	<b>1</b>

<b>Q. 3</b>	<b>Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)</b>	
<b>i.</b>	A kind of a wild caper berry is- a. Kachri b. Sangri c. Ker d. Mangodi	<b>1</b>
<b>ii.</b>	Which two ingredients are used for preparing Dabeli? a. Pao Buns and Kokum b. Potato and Peanut c. Gram flour and Oil d. Onion and poppy seeds	<b>1</b>
<b>iii.</b>	Which of the following statement is incorrect? a. Raw meat should be transported in refrigerated vehicles. b. Use serving tongs for handling cooked food. c. Do not install electronic fly killers in the kitchen. d. Always clean raw vegetables in separate room.	<b>1</b>
<b>iv.</b>	An appetizer where fish or thin slices of meat is marinated and cooked on open charcoal grill- a. Patrani macchi b. Sooley c. Xacuti d. Amritsari macchi	<b>1</b>
<b>v.</b>	A semi variable cost can be defined as a cost which- a. remains fixed irrespective of the production. b. tend to vary with the volume of activity. c. partly affected by fluctuations in the level of activity. d. are incurred for a period.	<b>1</b>

<b>vi.</b>	Srikhand is associated with- a. Teej b. Gudi Padwa c. Pongal d. Holi	<b>1</b>
<b>vii.</b>	The difference between khakra and fafda is- a. Khakra is street food of west zone and fafda is famous in east zone. b. Khakra is prepared by steaming and fafda is prepared by frying. c. Khakra is prepared using wheat flour and fafda is prepared using gram flour. d. Khakra is crispy crunchy snack and fafda is very thin and crispy snack.	<b>1</b>

<b>Q. 4</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>	
<b>i.</b>	Calculate net profit percentage, when sale is ₹50,000 and total cost is ₹25,000. a. 40% b. 25% c. 50% d. 30%	<b>1</b>
<b>ii.</b>	Name the snack which can be prepared without using onions. a. Channa sundal b. Chikvi c. Misal pav d. Aloo kalbi	<b>1</b>
<b>iii.</b>	Why seasonal fruits and vegetables should be preferred while planning meals? a. Nutritious and economical b. Fresh and expensive c. Tasty and satiable d. Easily available and appetizing	<b>1</b>
<b>iv.</b>	For preparing crisp cookies, you should use- a. Large size or thick shape b. Under baking c. High sugar and fat content d. High proportion of liquid	<b>1</b>
<b>v.</b>	What is the disadvantage of using convenience food? a. Reduces meal preparation time b. Cost efficient for mass production and preparation c. Faster presentation and easier clean up d. Cost per serving may be higher than homemade	<b>1</b>
<b>vi.</b>	The main ingredient used for preparing Ada is – a. Semolina b. Rice flour c. Refined flour d. Wheat flour	<b>1</b>

<b>Q. 5</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>	
<b>i.</b>	Which temperature range is known as Danger Zone? a. 4°C- 60°C b. 5°C -63°C c. 2°C -50°C d. 6°C- 73°C	<b>1</b>

ii.	A deep-fried bread made with refined flour is- a. Kachori b. Puri c. Luchi d. Bhakar	1
iii.	The famous masala of Maharashtra cuisine is – a. Malvani Masala b. Potli masala c. Bhojwar masala d. Lazzat –e –taam	1
iv.	Which of the following statement is correct? a. Use saturated fat only. b. Prefer refined flour instead of wheat flour. c. Consume variety of oils. d. Use seasonal and off seasonal fruits and vegetables.	1
v.	What will happen if onions are undercooked while preparing brown gravy? a. Gives bitter flavour b. They never blend with liquid (water) c. Imparts red colour d. Gives creamy texture	1
vi.	Name the soup which can be garnished by spinach. a. Caldo verde b. Caldeen c. Chouricos d. Rechado	1

<b>Q. 6</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>											
i.	Which feature of flour must be considered while selecting it for bread making? a. High proportion of gluten b. Less proportion of gluten c. Less amount of oil d. High amount of sugar	1										
ii.	A mutton preparation in creamy white yoghurt-based gravy is- a. Kaliya b. Rizala c. Rara gosht d. Kozhi curry	1										
iii.	An example of microgreen - a. Arugula b. Spring onion greens c. Chives d. Soya greens	1										
iv.	Match the following- <table border="1" data-bbox="231 1724 1197 1915"> <thead> <tr> <th>SWEETS</th> <th>INGREDIENTS</th> </tr> </thead> <tbody> <tr> <td>Bibinca</td> <td>i. Chenna</td> </tr> <tr> <td>Sandesh</td> <td>ii. Jaggery</td> </tr> <tr> <td>Thekua</td> <td>iii. Coconut milk</td> </tr> <tr> <td>Dodol</td> <td>iv. Egg</td> </tr> </tbody> </table> Choose the correct option. a. A ii, B iv, C i, D iii b. A iii, B i, C iv, D ii c. A iv, B i, C ii, D iii d. A ii, B iii, C iv, D i	SWEETS	INGREDIENTS	Bibinca	i. Chenna	Sandesh	ii. Jaggery	Thekua	iii. Coconut milk	Dodol	iv. Egg	1
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## **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.**

<b>Q. 7</b>	List two steps to overcome any personality disorder.	<b>2</b>
<b>Q. 8</b>	Give four characteristics of entrepreneurship.	<b>2</b>
<b>Q. 9</b>	Mention four sources of motivation and inspiration.	<b>2</b>
<b>Q. 10</b>	Elaborate on the function of menu and name bar.	<b>2</b>
<b>Q. 11</b>	What do you mean by service and business entrepreneurs?	<b>2</b>

**Answer any 3 out of the given 5 questions in 20 – 30 words each (2 x 3 = 6 marks)**

<b>Q. 12</b>	How is Dosa different from Uttapam?	<b>2</b>
<b>Q. 13</b>	Advise your mother about four ways to create variety in family meals.	<b>2</b>
<b>Q. 14</b>	How are Imarti and Rosogulla prepared?	<b>2</b>
<b>Q. 15</b>	a) Mention two dishes prepared using yellow gravy. b) Also tell two precautions to be considered while preparing kadhai gravy.	<b>2</b>
<b>Q. 16</b>	In what four ways cross- contamination can be prevented?	<b>2</b>

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

<b>Q. 17</b>	Cost accounting is the analysis and allocation of expenditure of hotel. Indicate six importance of cost accounting.	<b>3</b>
<b>Q. 18</b>	Suggest six precautions to be considered for proper disposal of waste water from the kitchen.	<b>3</b>
<b>Q. 19</b>	Elaborate about three breads popular in southern part of India.	<b>3</b>

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

<b>Q. 20</b>	What do you mean by fast food? Give six features of fast-food outlets.	<b>4</b>																								
<b>Q. 21</b>	<p>The following information has been extracted from the books of XYZ hotel. Calculate the overhead cost and its percentage to sales from the following data-</p> <table border="1"><thead><tr><th>RECEIPTS</th><th>AMOUNT(Rs)</th></tr></thead><tbody><tr><td>Sales</td><td>30,000</td></tr><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></tbody></table>	RECEIPTS	AMOUNT(Rs)	Sales	30,000	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	<b>4</b>
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<b>Q. 22</b>	Discuss any four factors to be considered for planning lunch menu for the birthday party along with an example for each.	<b>4</b>																								
<b>Q. 23</b>	<p>a) What is yeast? Name two types of yeast. b) Give its four roles in baking industry.</p>	<b>4</b>																								
<b>Q. 24</b>	Explain your brother about any two unique ingredients used and preparation of three famous dishes of cuisine of West Bengal.	<b>4</b>																								