

# CBSE | DEPARTMENT OF SKILL EDUCATION

## FOOD PRODUCTION (SUBJECT CODE 409)

### MARKING SCHEME FOR CLASS IX (SESSION 2023-2024)

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.	c. Self-motivation	NCERT	2	51	1
ii.	d. Ctrl+ X	NCERT	3	73	1
iii.	b. Provides raw materials	NCERT	4	93	1
iv.	d. Letters, numbers and special characters	NCERT	3	81	1
v.	c. Achievable	NCERT	2	56	1
vi.	c. patient	NCERT	4	89	1
<b>Q. 2</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>				
i.	b. Housekeeping	CBSE Study Material	1	5	1
ii.	c. Quality Managers	CBSE Study Material	2	14	1
iii.	a. Nametag	CBSE Study Material	4	30	1
iv.	a. Chef Escoffier	CBSE Study Material	7	44	1
v.	b. Concierge	CBSE Study Material	1	4	1
vi.	a. Washing of hands	CBSE Study Material	5	33	1
<b>Q. 3</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>				
i.	a. Front office	CBSE Study Material	1	3	1
ii.	b. Necktie	CBSE Study Material	4	29	1
iii.	b. Large size equipment	CBSE Study Material	6	36	1
iv.	a. Executive chef	CBSE Study Material	10	79	1
v.	a. Onions	CBSE Study Material	9	75	1

vi.	b.Tubers	CBSE Study Material	8	53	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.	b. Prawns	CBSE Study Material	8	66	1
ii.	b.maintain relationship with customers through emails, phone calls, etc.	CBSE Study Material	2	14	1
iii.	c. 4° C	CBSE Study Material	3	22	1
iv.	d.Chef Antonin Careme	CBSE Study Material	7	43	1
v.	c.Assistant cooks	CBSE Study Material	10	80	1
vi.	a. Maize	CBSE Study Material	8	50	1
<b>Q. 5</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>				
i.	d.Commissary	CBSE Study Material	3	22	1
ii.	d.Slip resistant and protective for toes	CBSE Study Material	4	30	1
iii.	c.Masher	CBSE Study Material	6	37	1
iv.	a.Sous chef	CBSE Study Material	10	80	1
v.	a.Radiation	CBSE Study Material	9	76	1
vi.	a.Lard	CBSE Study Material	8	69	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>	Four causes of stress- 1. Physical 2. Mental 3. Social 4. Financial Any other, Any four	CBSE Study Material	2	21	½X4=2
<b>Q. 7</b>	Two roles of Agricultural Entrepreneurship- 1. It is related to the marketing and production of inputs and products used in agricultural activities. 2. Farmers are benefited the most with rise in agricultural entrepreneurship as it has led to low-cost innovations in farming processes. Any other, Any two	CBSE Study Material	4	46	2X1=2
<b>Q. 8</b>	Difference between file and folder in computer- All information stored in a computer is kept in files.	NCERT	3	70	2X1=2

	A folder is a location where a group of files can be stored. Any other, Any one difference				
<b>Q. 9</b>	Four importance of entrepreneurs- 1. New markets 2. New values 3. Efficiency improvements 4. Free market Evolution Any other, Any four	<b>CBSE Study Material</b>	<b>4</b>	<b>60</b>	<b>½X4=2</b>
<b>Q. 10</b>	Interests-Things that you like to do in your free time that make you happy. Abilities-An acquired or natural capacity. Any other, Any one difference	<b>CBSE Study Material</b>	<b>2</b>	<b>48</b>	<b>2X1=2</b>
<b>Answer any 4 out of the given 6 questions in 20 – 30 words each (2 x 4 = 8 marks)</b>					
<b>Q. 11</b>	Four features of Airline Catering Operations are- 1. Customers and their needs 2. Menus has to be altered to suit consumption 3. It involves large scale production 4. Tray services predominate flight services Any other, Any four	<b>CBSE Study Material</b>	<b>1</b>	<b>9</b>	<b>½X4=2</b>
<b>Q. 12</b>	Four factors which helped in development of food are- 1. Economic Growth 2. Industrialization 3. Tourism 4. Modernization Any other, Any four	<b>CBSE Study Material</b>	<b>7</b>	<b>43</b>	<b>½X4=2</b>
<b>Q. 13</b>	Two reasons why food production personnel should wear chef coat - 1. The chef coat protects the most sensitive part of the human body, the chest and arms. 2. It protects the body from heat of stoves and splashes from boiling liquids. Any other, Any two	<b>CBSE Study Material</b>	<b>4</b>	<b>30</b>	<b>2X1=2</b>

<b>Q. 14</b>	Two roles of food critics and writers – <ol style="list-style-type: none"> <li>1. They discuss about the food served in various restaurants which can promote the food or can be detrimental as well.</li> <li>2. Some write about the prevailing food trends and interview personalities who are successful in their career.</li> </ol> Any other, Any two	<b>CBSE Study Material</b>	2	17	<b>2X1=2</b>
<b>Q. 15</b>	Two ways of maintaining hygiene at work place- <ol style="list-style-type: none"> <li>1. At the work place, there should be proper arrangement for the washing of any perishable food item like- fruits, vegetables etc.</li> <li>2. After the work is complete the kitchen should be thoroughly cleaned.</li> </ol> Any other, Any two	<b>CBSE Study Material</b>	6	38	<b>2X1=2</b>
<b>Q. 16</b>	Difference between full cream and double toned milk Full Cream Milk has minimum milk fat 6% Double Toned has minimum milk fat 1.5% Any one difference	<b>CBSE Study Material</b>	8	67,68	<b>2X1=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>	Four ways of ergonomics that can be applied in commercial kitchen to avoid any kind of injuries- <ol style="list-style-type: none"> <li>1. Always maintain straight back posture while cutting vegetables or cooking. Do not bend the back for long hours</li> <li>2. Do not use blunt knives. They require more force to cut and cause fatigues and sprains. More force can also tilt the knife causing cuts and injuries</li> <li>3. Use suitable equipment following safety procedures required to use it.</li> <li>4. Use well-oiled trolleys loaded to permissible capacity to carry things from one place to another</li> </ol> Any other, Any four	<b>CBSE Study Material</b>	3	25,26	<b>4X1=4</b>

<b>Q. 18</b>	<p>Four points that are necessary for maintaining the personal hygiene-</p> <ol style="list-style-type: none"> <li>1. Body Image The person having depression and neglected feel will have low self-esteem which is also applicable while maintaining the personal hygiene.</li> <li>2. Social Reasons By ensuring that our body is clean and well presented, we become more assured of projecting a positive body image that reflects our personalities.</li> <li>3. Psychological Reasons A well-presented person will have a confident behavior and will impress others too.</li> <li>4. Health Reasons Always a poor hygiene will lead to a poor health.</li> </ol> <p>Any other, Any four</p>	<b>CBSE Study Material</b>	5	33	<b>4X1=4</b>
<b>Q. 19</b>	<p>Four salient features of a good store-</p> <ol style="list-style-type: none"> <li>1. A store should be at a location easily accessible from receiving area as well as by kitchen department.</li> <li>2. Good ventilation, air circulation and sufficient lighting. It is important to have a suitable humidity control system in place as dry store such as cereals, pulses, flours etc .</li> <li>3. Hygienic and free of pests such as flies, rats, cockroaches etc.</li> <li>4. Safe and with sufficient racks to store ingredients. Leaving sacks or packages on floor makes them more vulnerable to infestation by pests and makes the store untidy.</li> </ol> <p>Any other, Any four</p>	<b>CBSE Study Material</b>	9	74	<b>4X1=4</b>
<b>Q. 20</b>	<p>Four factors which decides the number of positions and number of employees at each position in the hotel-</p> <ol style="list-style-type: none"> <li>1. The variety of dishes that are offered on the menu.</li> <li>2. Number of people expected to be dining in the restaurant.</li> </ol>	<b>CBSE Study Material</b>	10	78	<b>4X1=4</b>

	<p>3. Use of convenience foods – e.g., Readymade burger patties which need to only be deep fried not prepared.</p> <p>4. Types of equipment available - the level of automation – e.g., if there is a machine such as a commercial food processor for cutting and chopping, less number of people are required to do the job.</p> <p>Any other, Any four</p>				
<b>Q. 21</b>	<p>a.Four uses of salt-</p> <ol style="list-style-type: none"> <li>1. Salt is required to give taste to a dish.</li> <li>2. It is added to breads in small quantities to control fermentation and helps in production of breads.</li> <li>3. Salt added to water makes the water boil at a higher temperature, thus reducing cooking time</li> <li>4. Salt is also used as a preservative e.g., in pickles, hams etc.</li> </ol> <p>Any other, Any four</p> <p>b.Two features of each –</p> <p>i.Wheat –</p> <ol style="list-style-type: none"> <li>1. It contains a protein gluten which is essential for bread making.</li> <li>2. It is used to make rotis, cakes, biscuits, bread, pasta, noodles, breakfast cereal, idlis, upma, etc.</li> </ol> <p>ii.Barley-</p> <ol style="list-style-type: none"> <li>1. It can be cooked easily as rice.</li> <li>2. It is mostly used to produce malt i.e., used in preparation of malted beverages and beer.</li> </ol> <p>Any other, Any two for each</p>	<b>CBSE Study Material</b>	8	70,71,50,51	<b>2+2=4</b>