

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE - 409)

Blue-print for Sample Question Paper for Class IX (Session 2023-2024)

Max. Time: 2 Hours

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	
2	Self-Management Skills – I	2	2	4
3	ICT Skills – I	2	1	3
4	Entrepreneurial Skills – I	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 Hospitality Industry	3	1	-	
2.	Career Opportunities	2	1	-	
3.	Introduction to Kitchen	2	-	1	
4.	Protective Clothing and its Maintenance	3	1	-	
5.	Personal Hygiene	1	-	1	
6.	Equipments and Kitchen Tools	2	1	-	
7.	Culinary History	2	1	-	
8.	Kitchen Commodities	4	1	1	
9.	Storage of Commodities	2	-	1	
10.	Kitchen Organization	3	-	1	

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.	What makes you complete work or studies without others cheering you? a. Self-confidence b. Communication c. Self-motivation d. Self-esteem	1
ii.	To cut the file or folder, which shortcut key will you use on the computer? a. Ctrl+ V b. Ctrl+ Y c. Ctrl+ P d. Ctrl+ X	1
iii.	Which of the following is not the function of an entrepreneur? a. Taking risk b. Provides raw materials c. Divide income d. Making decisions	1
iv.	What should a strong password consist of? a. Only letters b. Numbers and special characters c. Name of a person d. Letters, numbers and special characters	1
v.	In SMART goals, what does 'A' stand for? a. Approachable b. Achievement c. Achievable d. Amendment	1
vi.	Ravi's customer comes to his store and starts shouting at him. He does not get angry. He listens to what his customer is saying. He is _____. a. hardworking b. confident c. patient d. prying new ideas	1

Q. 2	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Name the department that functions like the eye of the hotel. a. Front office b. Housekeeping c. F&B service d. Food Production	1
ii.	Who ensures that the operations of the hospitality sector and customer service standards are being met? a. Front office supervisors b. Guest Relations Managers c. Quality Managers d. Public Relations Coordinator	1

iii.	Which of the following is an optional part of the clothing of kitchen personnel? a. Nametag b. Apron c. Hat d. Necktie	1
iv.	Who is regarded as the emperor of the world's kitchen? a. Chef Escoffier b. Chef Thomas Keller c. Chef Nicolas Appert d. Chef Alexis Soyer	1
v.	Which department is responsible for planning the travel routes for the customers? a. Front desk b. Concierge c. Stewarding d. Accounts	1
vi.	_____ is the most important part of the personal hygiene. a. Washing of hands b. Body odour c. Body image d. Mental health	1

Q. 3	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Which department is known as the nerve centre of the hotel? a. Front office b. Housekeeping c. F&B service d. Food Production	1
ii.	The colour of _____ reveals about the designation of personnel working in kitchen of hotel. a. Hat b. Necktie c. Apron d. Shoes	1
iii.	Salamander can be classified is- a. Medium size equipment b. Large size equipment c. Small size equipment d. Moderate size equipment	1
iv.	Who is an overall in charge of the department and is responsible for quality of food prepared in the kitchen? a. Executive chef b. Sous chef c. Section chef d. Assistant cooks	1
v.	Which of the commodity can be stored at 18°C? a. Onions b. Seafood c. Fish	1

	d. Ice creams	
vi.	The modified plant structures that are enlarged to store nutrients are- a. Pods b. Tubers c. Roots d. Bulbs	1

Q. 4	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	_____ have a segmented body, a chitinous exoskeleton and paired joint limbs. a. Oysters b. Prawns c. Snails d. Scallops	1
ii.	Public Relations Coordinator has to- a. ensure that guests utilize products and services offered by the company. b. maintain relationship with customers through emails, phone calls, etc. c. organize and manage the food. d. look into housekeeping department.	1
iii.	What temperature is suitable for walk in to store milk and eggs? a. 5°C b. 6°C c. 4°C d. 2°C	1
iv.	Who recorded recipes in a standard manner? a. Chef Escoffier b. Chef Gordon Ramsay c. Chef Jamie Oliver d. Chef Antonin Careme	1
v.	Who helps the section chef in preparing and presentation of the dishes? a. Trainees b. Under chef c. Assistant cooks d. Chef de partie	1
vi.	Which cereal is preferred for making tacos? a. Maize b. Wheat c. Bajra d. Rice	1

Q. 5	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	A section of kitchen where fruits and vegetables are washed and cut is called as- a. Larder b. Butchery c. Bakery d. Commissary	1

ii.	Which two features you must check while purchasing shoes for the food production personnel? a. Slippery and comfortable b. Water absorbent and protective for toes c. Protective for feet and comfortable d. Slip resistant and protective for toes	1
iii.	Which of the following can be classified as small sized equipment? a. Oven b. Mixer c. Masher d. Cooking range	1
iv.	Who looks after the function of executive chef during his/her absence? a. Sous chef b. Chef de partie c. Assistant cooks d. Trainees	1
v.	All oils should be sealed in airtight containers to prevent- a. Radiation b. Oxidation c. Liquidation d. Conversation	1
vi.	Fat obtained from pig is called as- a. Lard b. Suet c. Poultry fat d. Oil	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	Mention four causes of stress.	2
Q. 7	Present two roles of Agricultural Entrepreneurship.	2
Q. 8	Give one difference between file and folder in computer.	2
Q. 9	State four importance of entrepreneurs.	2
Q. 10	Write one difference between interests and abilities.	2

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

Q. 11	List four features of Airline Catering Operations.	2
Q. 12	Which four factors helped in development of food?	2
Q. 13	Give two reasons why food production personnel should wear chef coat?	2
Q. 14	Present two roles of food critics and writers.	2
Q. 15	Suggest two ways of maintaining hygiene at work place.	2
Q. 16	Differentiate between full cream and double toned milk.	2

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

Q. 17	Rahul is working in hotel. Suggest him with four ways of ergonomics he can apply in commercial kitchen to avoid any kind of injuries.	4
Q. 18	Discuss four points that are necessary for maintaining the personal hygiene.	4
Q. 19	Elaborate four salient features of a good store.	4
Q. 20	Write four factors which decides the number of positions and number of employees at each position in the hotel.	4
Q. 21	<ul style="list-style-type: none">a. Mention four uses of salt.b. Give two features of each –<ul style="list-style-type: none">i. Wheatii. Barley	4