

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE - 409)

Blue-print for Sample Question Paper for Class X (Session 2024-2025)

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	
1	Communication Skills - II	1	1	2
2	Self-Management Skills - II	2	1	3
3	ICT Skills – II	1	1	2
4	Entrepreneurial Skills - II	1	1	2
5	Green Skills - II	1	1	2
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	4	1	-	5
2	Methods of Cooking	4	1	1	6
3	Vegetable and Fruit Cookery	4	1	1	6
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		Any 20	Any 4	Any 3	27
TOTAL MARKS		1 x 20 = 20	2 x 4 = 8	4 x 3 = 12	40 MARKS

CBSE | DEPARTMENT OF SKILL EDUCATION

FOOD PRODUCTION (SUBJECT CODE - 409)

Sample Question Paper for Class X (Session 2024-2025)

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 of these is NOT a common communication barrier? a. Linguistic barrier b. Interpersonal barrier c. Financial barrier d. Organizational barrier	1
ii.	Shivam works hard to get the best employee of the month award. What type of motivation is this? a. Internal b. External c. Both internal and external d. Not any specific type of motivation	1
iii.	Which of the following trap small children into inappropriate relations? a. Online predators b. Worms c. Trojan Horse d. Anti-Virus	1
iv.	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. trying new ideas	1
v.	Choose the option which defines sustainable development. a. Taking care of future generations b. Taking care of only ourselves c. Taking care of ourselves and the future generations d. Well-being of all	1
vi.	What does an (upright) straight body posture convey or show? a. Pride b. Professionalism c. Humility d. Confidence	1

Q. 2	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Identify the component of food that plays the role of growth and repair in our body. a. Carbohydrates b. Triglycerides c. Vitamin B complex d. Protein	1
ii.	The fruit having thin epicarp, fleshy mesocarp and stone like hard endocarp is a. Melon b. Apricot c. Lemon d. Kiwi	1

iii.	Ham and chicken salad comes under which category of salads. a. Protein salad b. Pasta salad c. Chef's salad d. Appetizer salad	1
iv.	Club sandwich is an example of a. Buffet sandwich b. Conventional sandwich c. Closed sandwich d. Fancy sandwich	1
v.	Seafood or vegetable stew, often served with milk or cream. a. Velouté b. Chowder c. Bisque d. Broth	1
vi.	Appropriate temperature for deep frying is a. 175-190 degree b. 170-190 degree c. 180-195 degree d. 173-193 degree	1

Q. 3	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Irish stew is made using which of the following cooking methods. a. Broiling b. Stewing c. Braising d. Blanching	1
ii.	Which food component becomes rubbery and chewy on excessive heat? a. Carbohydrates b. Protein c. Fats d. Minerals	1
iii.	This type of vegetable continues to grow after harvesting and it respire or 'sweat' in plastic bags. a. Pods b. Broccoli c. Fungi d. Tubers	1
iv.	Which of the following is not a type of cold soup? a. Vichyssoise b. Consommé c. Sarki d. Gazpacho	1
v.	The salad which has the crunchy vegetables used and it is used as the appetizer in the meal. a. Pasta salad b. Simple salad c. Appetizer salad	1

	d. Vegetable salad	
vi.	_____ is a perfect balance of temperature, texture, flavor and appearance too. a. Salad b. Sandwich c. Soup d. Canapé	1

Q. 4	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Filling has to be _____ of the sandwich contribution. a. 1/2 nd b. 1/3 rd c. 1/4 th d. 2/3 rd	1
ii.	Choose the part of the salad that bound it and makes it appealing. a. Base b. Body c. Garnish d. Dressing	1
iii.	Soups are easy to digest. They provide nutrients and sufficient amount of _____ to the body. a. Fluids b. Vitamins c. Minerals d. Proteins	1
iv.	The structure and shape of vegetables and fruits is because of fibre known as a. Anthocyanins b. Flavones c. Betalains d. Pectin	1
v.	In which method the flavour of the coal is imparted to the food that is being cooked? a. Barbeque b. Broiling c. Braising d. Griddling	1
vi.	Which of the following nutrients are water soluble? a. Vitamin A and B b. Vitamin B and C c. Vitamin C and D d. Vitamin A and D	1

Q. 5	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Gelatinization is a process of a. Coagulation of proteins b. Swelling of starch by application of moist heat c. Preparing gelatin-based sweets	1

	d. Browning bread slices	
ii.	The process of cooking that employs electromagnetic waves is termed as : a. Conduction b. Convection c. Induction d. Radiation	1
iii.	Cooking time of vegetables increases with the addition of a. Lemon b. Baking soda c. Baking powder d. Salt	1
iv.	Name the soup in which pasta is added. a. Minestrone b. Mulligatawny c. French Onion Soup d. Bisque Soups	1
v.	Vinaigrette, thousand island and mayonnaise added to a salad will form its a. Base b. Dressing c. Body d. Garnish	1
vi.	Which one of the following types of bread is most suitable for making sandwiches: a. Fresh and warm out of oven b. About 12 hours old c. About a week old d. Soft and moist one	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	Enumerate any two ways to overcome barriers to effective communication.	2
Q. 7	List out the qualities of self-motivated people.	2
Q. 8	Elaborate on the term Drag and Drop.	2
Q. 9	A person needs a lot of money to start a business. Discuss if it is true or a misconception?	2
Q. 10	How we can create sustainable cities?	2

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

Q. 11	List out any four characteristics of canapés.	2
Q. 12	Discuss the importance of Dressing in salads.	2
Q. 13	There are many thickening agents used to thicken the soups. Name any four such agents.	2
Q. 14	Elaborate about the effect of heat on Carotenoids.	2
Q. 15	Describe the method "deep frying". How the shelf life of oil can be extended?	2

Q. 16	Cooking of food is essential. Why?	2
--------------	------------------------------------	----------

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

Q. 17	Soups can be a wholesome meal. Discuss why soups should be part of our daily diet?	4
Q. 18	Define sandwiches and discuss about its different parts in detail with suitable examples.	4
Q. 19	Nutrients are the most important components of food. Explain any 4 such tips to preserve them in kitchen.	4
Q. 20	What are salad garnishes? Give suitable examples. How are they important?	4
Q. 21	By using suitable examples differentiate between steaming and stewing.	4