

# CBSE Class 12 Food Production Paper 2025 Solved

## SECTION A

### (Objective type questions) (30 Marks)

1. Answer any 4 out of the given 6 questions on Employability Skills.  $4 \times 1 = 4$

(i) In RESPECT, 'T' stands for :

- (A) Timely
- (B) Trust
- (C) Tune
- (D) Transfer

(ii) People with this personality disorder can be characterised by a pattern of excessive concern with orderliness.

- (A) Histrionic personality
- (B) Narcissistic personality
- (C) Schizoid personality
- (D) OCPD (obsessive-compulsive personality disorder)

(iii) A \_\_\_\_\_ is a rectangle-shaped box, where the row and column meet.

- (A) Cell
- (B) Box
- (C) Name box
- (D) Line

(iv) It is important to stay \_\_\_\_\_ in a feedback conversation.

- (A) away
- (B) open-minded
- (C) close
- (D) quiet

(v) The \_\_\_\_\_ set up by the government provide support activities and training to local youth and farmers.

- (A) Farmers Interest Groups
- (B) Agriculture Colleges
- (C) Krishi Vigyan Kendras
- (D) Farmer Producer Organizations

(vi) Which of the following is not part of the Big Five Factors?

- (A) Timely

- (B) Neuroticism
- (C) Openness
- (D) Agreeableness

2. Answer any 5 out of the given 7 questions.  $5 \times 1 = 5$

**(i) The base ingredient of yellow gravy is :**

- (A) Fried onion paste
- (B) Chopped onions
- (C) Onion paste
- (D) Boiled onion paste**

**(ii) Bhojwar masala is used in cuisine of which State/Union Territory?**

- (A) Punjab
- (B) West Bengal
- (C) Andhra Pradesh**
- (D) Jammu and Kashmir

**(iii) Vegetable preparation made with raw bananas, drumsticks, beans cooked in coconut milk :**

- (A) Avial**
- (B) Poriyal
- (C) Variyal
- (D) Undhiya

**(iv) On which type of food products do the fast food outlets rely heavily?**

- (A) Contemporary products
- (B) Convenience products**
- (C) Functional products
- (D) Fresh products

**(v) While making cookies with spread method, which type of sugar increases the spread?**

- (A) Fine sugar
- (B) Cube sugar
- (C) Confectioners sugar
- (D) Granulated sugar**

**(vi) Match the following :**

Stage	Uses
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<b>1. One thread</b>	<b>(i) Chikki</b>
<b>2. Softball</b>	<b>(ii) Gujiya</b>
<b>3. Firm ball</b>	<b>(iii) Sohan papdi</b>
<b>4. Hardball</b>	<b>(iv) Gajak</b>

*Choose the correct option :*

- (A) 1-(ii), 2-(iv), 3-(iii), 4-(i)**
- (B) 1-(iv), 2-(ii), 3-(i), 4-(iii)
- (C) 1-(i), 2-(ii), 3-(iii), 4-(iv)
- (D) 1-(ii), 2-(iii), 3-(i), 4-(iv)

**(vii) Choose the correct sequence of menu planning :**

- (A) Starter, soup, main course, dessert
- (B) Soup, main course, salad, dessert
- (C) Soup, starter, main course, dessert**
- (D) Starter, salad, main course, dessert

*3. Answer any 6 out of the given 7 questions.  $6 \times 1 = 6$*

**(i) Thick porridge of semolina mixed with vegetables and lightly spiced :**

- (A) Ghoogni
- (B) Upma**
- (C) Poha
- (D) Murukku

**(ii) Name the meal which should be more nutritive and energy-giving:**

- (A) Evening Snacks
- (B) Dinner
- (C) Lunch
- (D) Breakfast**

**(iii) Split black gram dal and Chana dal cooked together and tempered :**

- (A) Dal makhani
- (B) Panchen dal
- (C) Dal Amritsari**
- (D) Mixed dal

**(iv) Chopped onions and tomatoes form the base of which gravy?**

- (A) Brown gravy**

- (B) Yellow gravy
- (C) Makhani gravy
- (D) White gravy

**(v) A kind of wild caper berry from Rajasthan :**

- (A) Ver
- (B) Ker**
- (C) Sangri
- (D) Kachri

**(vi) Which of the following is not a good food habit?**

- (A) Including serving of salad
- (B) Including seasonal vegetables
- (C) Including curd and buttermilk
- (D) Including saturated fats**

**(vii) L.T.C. stands for :**

- (A) Leave Travel Commission
- (B) Labour Travel Concession
- (C) Leave Travel Concession**
- (D) Labour Transport Commission

*4. Answer any 5 out of the given 6 questions.  $5 \times 1 = 5$*

**(i) It is a traditional Maharashtrian sweet and spicy snack :**

- (A) Bhakarwadi**
- (B) Dhokla
- (C) Khakra
- (D) Dosa

**(ii) Cost of vegetables is :**

- (A) Fixed cost
- (B) Direct material cost**
- (C) Indirect material cost
- (D) Semi-variable cost

**(iii) All high-risk foods contain enough \_\_\_\_\_ for bacterial growth.**

- (A) Time
- (B) Salt
- (C) Air
- (D) Water**

**(iv) A generic term for a variety of snacks :**

- (A) Farsan
- (B) Wazwan
- (C) Dastarkhwan
- (D) Lazzat-e-Taam

**(v) The main ingredient of Khubani ka Meetha is :**

- (A) Apple
- (B) Almond
- (C) Apricot
- (D) Peach

**(vi) This component of milk helps to regulate crust colour :**

- (A) Glucose
- (B) Sucrose
- (C) Lactose
- (D) Maltose

*5. Answer any 5 out of the given 6 questions.  $5 \times 1 = 5$*

**(i) Pick the Gujarati snack that has its origin in Kutch.**

- (A) Khandvi
- (B) Dabeli
- (C) Batata vada
- (D) Pani puri

**(ii) The approximate time required for binary fission of bacteria is :**

- (A) 15 minutes
- (B) 20 minutes
- (C) 25 minutes
- (D) 30 minutes

**(iii) Kullu Dussehra is a famous festival from :**

- (A) Himachal Pradesh
- (B) Andhra Pradesh
- (C) Tamil Nadu
- (D) Uttar Pradesh

**(iv) Small packets made with rice dough with a sweet filling and steamed in Banana leaves :**

- (A) Modak

- (B) Puran Poli
- (C) Basundi
- (D) Ada**

**(v) In context of plating the food, which of the following statement is incorrect?**

- (A) Decide on one element to give visual height.
- (B) Consider main dish and its portion size.
- (C) Portion size of accompaniments can be ignored.**
- (D) Too much or too little food is avoided.

**(vi) Kasundi is a paste made from \_\_\_\_\_.**

- (A) Coriander seeds
- (B) Mustard seeds**
- (C) Fenugreek seeds
- (D) Nutmeg

*6. Answer any 5 out of the given 6 questions.  $5 \times 1 = 5$*

**(i) From the following, which is not a type of Vada?**

- (A) Udipi Vada**
- (B) Medu Vada
- (C) Rava Vada
- (D) Uddina Vada

**(ii) The name of fast food commercial establishment of Ancient Rome was :**

- (A) Thermopodium
- (B) Thramis
- (C) Thermostat
- (D) Thermopolium**

**(iii) A thin and flavourful lentil preparation :**

- (A) Nihari
- (B) Amti**
- (C) Ishtew
- (D) Xacuti

**(iv) Photophobia is the toxic effect of :**

- (A) Tin**
- (B) Cadmium
- (C) Lead
- (D) Zinc

(v) The main ingredient used to make Ashrafi is :

- (A) Cashew nuts
- (B) Raisins
- (C) Walnuts
- (D) Almonds**

(vi) Match the following :

1. Jam	(i) Vegetables
2. Jelly	(ii) Fruits
3. Marmalade	(iii) Fruit juice
4. Pickle	(iv) Fruit peels

Choose the correct option :

- (A) 1-(i), 2-(ii), 3-(iii), 4-(iv)
- (B) 1-(iii), 2-(ii), 3-(i), 4-(iv)
- (C) 1-(ii), 2-(iii), 3-(iv), 4-(i)**
- (D) 1-(ii), 2-(iv), 3-(iii), 4-(i)

## SECTION B

**(Subjective Type Questions) (30 Marks)**

Answer any 3 out of the given 5 questions on Employability Skills. Answer each question in 20 – 30 words.  $3 \times 2 = 6$

**7. List the various factors that affect active listening.**

**Ans:** The various factors that affect active listening are as follows :

- (i) Eye contact
- (ii) Gestures
- (iii) Avoiding distractions
- (iv) Giving feedback

**8. Physical exercise and fresh air help in maintaining a positive outlook. Give two points to justify.**

**Ans:** (i) Practising yoga, meditation, and deep breathing exercises helps improve blood circulation and relax the body.

(ii) Taking a walk or playing in the park helps one to get a lot of fresh air, which helps in becoming more active.

**9. Differentiate between worksheet and workbook.**

**Ans:** A worksheet is a collection of cells in the form of a grid (a network of lines that intersect each other). A workbook is a spreadsheet that has one or more worksheets.

**10. Write four characteristics of entrepreneurship.**

**Ans:** 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 sell and make a profit in the market.
- (iii) It deals with optimisation in the utilisation of resources.
- (iv) It is the ability of an enterprise and an entrepreneur to take risks.

**11. List four benefits of Green jobs.**

**Ans:** Four benefits of green jobs :

- (i) Limiting greenhouse gas emissions
- (ii) Minimising waste and pollution
- (iii) Protecting and restoring ecosystems
- (iv) Preventing hazardous climate change

*Answer any 3 out of the given 5 questions in 20 – 30 words each. 3 x2=6*

**12. Differentiate between khaman and dhokla.**

**Ans:** Khaman – It is prepared with a fermented batter of grain flour with spices and steamed. It may be tempered and soaked in lemon sugar syrup. It is fluffier than dhokla.

Dhokla – It is made with a fermented batter of rice and split chickpeas and is steamed. It is denser than khaman.

**13. What is the base of kadhai gravy? Also, give two precautions while making kadhai gravy.**

**Ans:** Base of Kadhai gravy – Chopped onions and tomatoes.

Two case points while making brown gravy –

- (i) Add sautéed chunks of onion and capsicum near serving time to let them remain slightly crisp.
- (ii) Tomatoes used for the preparation of gravy should be red and not too sour.

**14. Explain the following :**

**(a) Bhapa doi**

**(b) Patishapta**

**Ans:** (a) Bhapa doi – Baked yogurt is a hung curd blended with milk and condensed milk and baked with a water bath in the oven or steamed on the stovetop. It is an important part of the sweet dish the Bengali weddings and special occasions.

(b) Patishapta – It is a traditional Bengali sweet which is made with thin pancakes made out of refined flour/rice flour, or semolina. A mixture of grated coconut, khoya, and jaggery is then filled in the pancakes and rolled into a cylindrical shape.

**15. How is fixed menu different from cyclic menu?**

**Ans:** A fixed menu offers the same dishes every day, and this is usually adopted in restaurants and other establishments where the customers keep changing, and the dishes in the menu offer different variety.

Cyclic menu is the type of menu where the dishes are repeated periodically for each week/month. Generally, all hostel menus and railway catering are of this type.

**16. Define the term cross-contamination. Also, give two ways through which it happens.**

**Ans:** Cross-contamination is the transfer of bacteria from a contaminated source to an uncontaminated food. Two ways it happens,

- (i) Hands
- (ii) Utensils, chopping boards, work surfaces, cloths, or other equipment
- (iii) droplets of moisture during sneezing and coughing
- (iv) drops of liquid from contaminated food (Any two)

*Answer any 2 out of the given 3 questions in 30 – 50 words each. 2 x3=6*

**17. Specify three advantages and three importance of cost accounting.**

**Ans:** Three advantages of cost accounting :

- (i) Cost determination – Cost accounting helps in identifying all expenses incurred to produce a product and determining of total cost of production.
- (ii) Helping is cost reduction – The application of various cost accounting techniques helps in achieving the objective of the organization to reduce costs.
- (iii) Determination of selling price – Cost accounting is quite useful for price fixation.
- (iv) Cost comparison – Cost comparison helps in cost control. Comparisons can be made in respect of the costs of jobs, processes, or cost centres. (Any three)

**Importance of cost accounting :**

- (i) Control of direct and indirect costs
- (ii) Measuring efficiency and fixing responsibility
- (iii) Budgeting
- (iv) Price determination
- (v) Curtailment of loss during the off-season
- (vi) Expansion
- (vii) Arriving at decisions (Any three)

**18. Explain any three major ingredients and three dishes from the North-Eastern States.**

**Ans:** Three major ingredients :

- (i) Cash crop – teak, cotton, jute
- (ii) Assam is famous for tea plantations
- (iii) Fish – Mest fish is from the river Brahmaputra
- (iv) Bamboo shoots
- (v) Betel nut – Popularly exported
- (vi) Sweet potatoes
- (vii) Rice – A large variety of rice is grown
- (viii) Fruits – Orange, pineapple, papaya, apple, jackfruit, litchis, banana (Any three)

**Three dishes from North Eastern States :**

- (i) Khar – The main ingredients of this unique dish are raw papaya and pulses. Pork is added that has a crisp outer and a soft inside. Bamboo shoots are also added. It is eaten with steamed rice.
- (ii) Pitha – A snack that is eaten sweet for breakfast, and satted ones are coated in light butter and tea. Rice mixed with light spices and salt/sugar is moulded into thin tubes and stuffed inside a hollow stem of bamboo. It is then fried/roasted/barbequed inside the hollow bamboo stem, and this gives the pitha an exotic flavor.
- (iii) Sanipau – It is a traditional snack which is prepared with rice porridge, which is served with freshly pasted coriander leaves, spring onions, crushed black pepper, finely powdered rice, and zesty fish sauce.

**19. Waste water disposal should be done in kitchens. Write six precautions for proper disposal.**

**Ans:** Six precautions for proper disposal :

- (i) Waste water should be drained off immediately.
- (ii) All the water from the wash-up area has a separate drainpipe as most of the fat and oil go out of the 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 a stainless steel grill cover to restrict large pieces of food from going into the drain pipe.
- (vi) All the sinks fitted in the kitchen or washup areas should have a mesh to restrict pieces of food, vegetables, meat, and other foreign material from going into the drain.

*Answer any 3 out of the given 5 questions in 50 – 80 words each. 3 x4=12*

**20. Compare any four advantages and four disadvantages of convenience foods.**

**Ans:**

Advantages	Disadvantages
Reduce meat time preparation	Cooking time is sometimes increased for thawing or baking

No need to plan, buy, or store ingredients separately	Lack of freshness in vegetables and fruits
Less wastage	Typically high in calories, fats, saturated fats, sugar, and salt
Cost-efficient for mass production and preparation	Cost per serving may be higher than homemade
Faster presentation and easier cleanup	Harder to control fat, salt and sugar levels

**21. Enlist any four factors each which contribute to soft and crispy cookies.**

**Ans:** Factors contributing to soft cookies :

- (i) High proportion of liquid in the mix.
- (ii) Low sugar and fat.
- (iii) Honey molasses or coin syrup included in the formulas.
- (iv) Underbaking
- (v) Large size or thick shape, so they retain moisture.
- (vi) Proper storage. (Any four)

**Factors contribute to crispy cookies :**

- (i) Low proportion of liquid in the mix.
- (ii) High sugar and fat content.
- (iii) Baking long enough to evaporate moisture.
- (iv) Small size or thin shape, so the cookies dry.
- (v) Proper storage (Any four)

**22. Discuss any four points to be kept in mind while planning a menu.**

**Ans:** Four points to be kept in mind while planning menu:

- 1. Type : (a) Assess the type of meal required
  - (b) Assess the type of kitchen and cooks required
  - (c) Asses the type of restaurant and its capacity
- 2. Supplies : (a) Seasonal Supplies
  - (b) Local availability of supplies
- 3. Balance : (a) Light dishes to heavy dishes
  - (b) Vary the seasoning, flavouring, and presentation
- 4. Food value: Use such methods of cooking that will preserve the natural nutritive properties of raw material.
- 5. Language : (a) Choose a language that is clearly understood.
  - (b) Proper spellings of the dish
- 6. Meal Time : (a) The time when the meal is served.
  - (b) Breakfast should be more nutritious and energy-giving. (Any four)

**23. Differentiate between :**

**(a) Dal Amritsari and Dal Makhani**

**(b) Kakori kebab and Murar ke kebab**

**Ans:** (a) Dal Amritsari – Split black gram and chana dal cooked together and tempered.

Dal Makhani – Whole black gram dal is cooked with onion, tomato puree, and spices to a creamy texture.

(b) Kakori kebab – It is made from lamb meat clear of any sinews, minced with fat and kidney, seasoned with numerous spices, and skewered and cooked on coal.

Murar ke kebab – The lotus stem is cleaned, boiled, and roasted. It is mixed with other vegetables, spices, etc., shaped as kebabs and shallow or deep fried.

**24. Calculate the total material (food) cost and its percentage to net sales from the following information :**

Receipts	₹
Total Sales	70,000
Opening Stock	2,500
Fresh indents/purchases	15,000
Closing Stock	1,500
Food consumed by staff	800
Food served to guests (as complimentary)	500

**Ans:** Total Material Cost OR Food Cost:

Opening Stock: - Rs. 2500  
Add: Fresh indents/purchase: Rs. 15000/Rs. 17500  
Less: Closing stock: Rs. 1500/Rs. 16000  
Less:  
Food consumed by staff Rs. 800/Rs. 15200  
Less:  
Food served to guests Rs. 500/Rs. 14700  
Hence, Total material or food cost = Rs. 14700  
Material (Food Cost) percentage to net sales = (Total Material Cost/Total Sales) X 100  
= (14700/70000) X 100  
=21 %