

CBSE Class 12 Food Production Question Paper 2022

SECTION A

(Employability Skills)

Answer any 3 questions out of the given 4 questions. $3 \times 1 = 3$

1. Define entrepreneurial competence.

Ans: Entrepreneurial competence is the ability of an entrepreneur to handle difficult situations and risks while creating, developing, managing, and growing a business.

2. Why should a successful entrepreneur try to promote the interests of dedicated, committed, and loyal employees of his enterprise?

Ans: As the employee's efforts directly impact the enterprise, a successful entrepreneur tries to promote the interests of dedicated, committed, and loyal employees.

3. What is Eco-tourism?

Ans: Eco-tourism is intended to provide an experience to visitors to understand the importance of conserving resources, reducing waste, enhancing the natural environment, and reducing pollution.

4. What causes an increase in demand for organic food?

Ans: The presence of chemical residues of synthetic fertilisers, which are harmful to our health, is the reason behind the increase in demand for organic food.

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

5. Explain fear as a barrier in the process of entrepreneurship.

Ans: Fear of failure is one of the biggest barriers to entrepreneurship. One starts doubting oneself and may even feel like giving up. Self-doubt comes when we do not have confidence in ourselves and our abilities. Believing in ourselves is the first step towards crushing the fear of failure.

6. Mention the roles of green jobs in improving the quality of energy.

Ans: A Solar Photovoltaic Installer installs and maintains solar panels in homes, businesses, or on land. A solar lighting technician assembles, tests, and repairs different types of solar photovoltaic home lighting systems and streetlights. Some common jobs in this sector are roofer, solar panel installation technician, and field technician.

SECTION B

(Subject Specific Skills)

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

7. Why is it important to keep the kitchen free of dust and clean?

Ans: Soil and dust contain spores of food poisoning bacteria called *Clostridium perfringens*. It is therefore important that kitchens are cleaned regularly and kept relatively free of dust.

8. What types of materials are included in the material cost?

Ans: Direct materials such as vegetables, meat, milk, etc, and indirect materials like canteen, power house, stores, machines, etc, are included in material cost.

9. What is variable cost?

Ans: Variable costs tend to vary with the volume of activity. The cost increases as production increases and falls as production decreases.

10. What does a fixed menu refer to?

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 a different variety.

11. What will happen to yeast activity in baking, if/when the sugar content used is in a higher concentration?

Ans: Higher concentration of sugar will retard the yeast activity and hence yeast content should be increased in the formula.

12. Spread is desirable in some cookies. List two factors that contribute to the spread.

Ans: Several factors contribute to the spread or the lack of it. (any two)

- High sugar content increases the spread.
- Coarse granulated sugar increases spread, while fine
- Sugar or confectioners' sugar reduces the spread.
- High baking soda or baking ammonia content encourages spread.
- The creaming together of fat and sugar contributes to leavening by incorporating air.
- Creaming a mixture until it lightens increases the spread.
- Blending fat and sugar just to a paste (without creaming in a lot of air) reduces spread.

13. Name two fast foods that are designed to be eaten “on the go”.

Ans: Any two: sandwiches, hamburgers, fried chicken, French fries, onion rings, chicken nuggets, tacos, pizza, hot dogs, ice cream, idlis, dosa, samosas, and other Indian snacks.

Answer any 3 questions out of the given 5 questions. 3x2=6

14. Give a brief account of a fast food outlet.

Ans: Fast food outlets are take-away or take-out providers that promise quick service. They offer both “drive-through” services as well as dine-in services. Nowadays, customers can order food online via smartphone applications and get their food home delivered.

15. Write the advantages of using butter and margarine in baked products.

Ans: Both butter and margarine are used primarily for their characteristic flavors, which they impart to the products in which they are used. This makes them “melt in the mouth,” and this characteristic is imparted to the products in which they are used, particularly in icings, thus improving the quality.

16. Principle of Nutrition is an important factor to be considered for menu planning. Elaborate.

Ans: During menu planning, it is important to include some food items from each nutritional group. Foods which has only one nutrient are neither nutritionally balanced nor likeable, e.g., a meal having egg curry, curd rice, and sweet will be rich in protein but deficient in minerals and vitamins because of the missing of vegetables and fruits.

17. Enlist the advantages of cost accounting.

Ans: Advantages of cost accounting:

- Cost determination: Cost accounting helps in identifying all expenses incurred to produce a product and determining of total cost of production.
- Helping in cost reduction: The application of various cost accounting techniques helps in achieving the objective of the organization to reduce costs.
- Determination of selling price: Cost accounting is quite useful for price fixation.
- Cost comparison: Cost comparison helps in cost control. Comparison may be made in respect of the costs of jobs, processes, or cost centers.

18. What precautions should be taken to prevent cross-contamination?

Ans: Equipment such as chopping boards and knives should be used in the preparation of only one type of food to avoid cross-contamination between raw and cooked foods.

Do not leave the food to stand at a warm temperature as it causes bacteria to grow rapidly.

Covering the mouth while coughing or sneezing and washing hands frequently.

Answer any 2 questions out of the given 4 questions. 2x3=6

19. List the primary types of wheat flour used in baking. Which type is better for bread making and why?

Ans: The primary types of wheat flour used in baking are hard wheat and soft wheat. Hard wheat contains a high proportion of gluten, which makes it an excellent choice for breads and bread products. There are several kinds of wheat:

- Strong flour is preferred in the production of quality hard rolls and breads. Here it produces the best results.
- Soft wheat generally contains less gluten than hard wheat and is commonly used for making the more delicate baked goods like cakes, pastries, and cookies.

20. Explain about the consumer perception of fast food.

Ans: Consumer perception of fast food:

- Quality - High-quality food that would stand as a substantial meal.
- Service – The essence of this particular style of fast food is speed, which is why it is called fast food.
- Cleanliness – The promotion of fast food is mainly done by the bright, attractive, and clean image that the stores present.
- Value – Customers are becoming price conscious and are looking for their money’s worth these days. As such, the prices must match the quality.

21. Which type of menu is generally followed in the Hostel’s mess? Explain characteristic features of the same with the help of suitable examples.

Ans: Cyclic menu. Cyclic menu is the type of menu where the dishes are repeated periodically for each week/month. For example, the breakfast menu for Mondays will be dosa, while it will be bread and omelet on Tuesdays, upma on Wednesday, cereals on Thursdays, etc. The same will repeat every week.

22. Find the Food Cost and Gross Profit when the food cost percentage is 25% and the total sale is ₹75,000.

Ans: Food cost percentage = Total Food cost / Total sales x 100

$$25 = \text{Food cost} / 75000 \times 100$$

$$25/100 = \text{Food cost}/75000$$

$$25 \times 75000/100 = 25 \times 750$$

$$\text{Total sale} = 18,750$$

SECTION C

(Competency-Based Questions)

Answer any 2 questions out of the given 3 questions.

23. Few metals, when they accumulate in our body, cause ill effects on health. Describe four such metals that enter our bodies through contaminated food. Also mention their harmful effects.

Ans: Metals that are harmful for the body are (any four)

- Arsenic: Dizziness, chills, cramps, paralysis leading to death.
- Barium: Violent peristalsis, muscular twitching, and convulsions.
- Cadmium: Excess salivation, liver and kidney damage, prostate cancer, multiple fractures.
- Cobalt: Cardiac failure.
- Copper: Vomiting, Diarrhea, abdominal pain.

- Lead: Paralysis, Brain damage.
- Mercury: Paralysis, brain damage, and blindness.

24. Mrs. Sharma is planning to organize a party for their family and friends on the occasion of her husband's retirement. She wants to add variety but is strongly against food wastage. Help her to plan the menu, explaining four important factors to be considered.

Ans: The basic consideration for planning a menu depends on various factors.

- a) Type and quantity of meals: She must know which meals to serve and how many of those meals need to be planned.
- b) Balanced Diet: During menu planning, it is important to include some food items from each nutritional group.
- c) Variety in meals: Variety is a must, and this can be done by selecting different foods from various food groups, variety in colour, flavour, taste, and texture, and by using cooking styles.
- d) Meals should provide satiable value: Protein and fat-rich foods have a higher satiety value than compared to carbohydrates.

25. "Convenience food is a gift for those who are bustling to make work needs and personal life needs meet". Explain. Also, list various categories of convenience foods.

Ans: Convenience products are processed foods, either ready to eat or requiring a minimum degree of cooking. They reduce the amount of time spent on preparing food at home. They can be consumed immediately or after adding water, heating, or thawing. Convenience food is categorised into three types: canned, dehydrated, and frozen.

- Canned food includes sardines, fruits, and ham.
- Dehydrated foods include dry meat, dry fish, spaghetti, etc.
- Frozen foods are poultry, meat, fish, etc.

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