

CBSE Class 12 Food Production Question Paper 2024

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) Effective communication involves skills that can be utilized to send messages that are :

- (A) Clear, Correct, and Accurate
- (B) Correct, Concise, and Actual
- (C) Clear, Concise, and Accurate**
- (D) Clear, Concise, and Actual

(ii) Understanding one's own needs, desires, habits, and feelings can be termed as :

- (A) Self-motivation
- (B) Self-awareness**
- (C) Self-management
- (D) Self-realization

(iii) The ability to continue to do something, even when it is difficult, is called :

- (A) Initiative
- (B) Organizational skills
- (C) Perseverance**
- (D) Decisiveness

(iv) Shruti has a feeling of emptiness and fear of abandonment. What type of personality disorder is this?

- (A) Borderline**
- (B) Dependent
- (C) Avoidant
- (D) Obsessive

(v) A _____ is an arrangement of cells in a horizontal manner.

- (A) column
- (B) row**
- (C) cell
- (D) worksheet

(vi) The full form of CNG is :

- (A) Compressed Neutral Gas
- (B) Commercial Natural Gas
- (C) Commercial Neutral Gas
- (D) Compressed Natural Gas**

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

(i) Choose the optional ingredient of Makhani gravy :

- (A) Rose water
- (B) Turmeric powder
- (C) Garam masala**
- (D) Mustard seeds

(ii) Name the masala commonly used in West Bengal :

- (A) Goda masala
- (B) Panch phoran**
- (C) Bhojwar masala
- (D) Potli masala

(iii) Identify the ingredient used in Pachadi specially on Tamil New Year:

- (A) Mint leaves
- (B) Rose flowers
- (C) Coriander leaves
- (D) Neem flowers**

(iv) Time taken for Bun toasting is :

- (A) 14 seconds
- (B) 11 seconds
- (C) 24 seconds**
- (D) 20 seconds

(v) What point should be kept in mind while making crispy cookies?

- (A) Low moisture**
- (B) Less fat
- (C) Low sugar
- (D) Less baking time

(vi) Match the following :

Sweets	Festival
1. Shrikhand	(i) Eid
2. Zarda	(ii) Ganesh Chaturthi
3. Ghevar	(iii) Gudi Padwa
4. Modak	(iv) Saawan-ki-Teej

Choose the correct option :

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

(vii) A suitable menu to be followed by a school mess is :

- (A) Cyclic**
- (B) À la carte
- (C) Fixed
- (D) Table te

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

(i) Samosa in the North is _____ in West Bengal.

(A) Misal

(B) Singhara

(C) Usal

(D) Dabeli

(ii) The menu which is cooked to order :

(A) Table te

(B) Cyclic

(C) À la carte

(D) Plat du jour

(iii) The kebabs made using chana dal and meat :

(A) Shami kebab

(B) Galouti kebab

(C) Kakori kebab

(D) Murar ke kebab

(iv) In which gravy are onion and capsicum chunks added near serving time?

(A) White gravy

(B) Yellow gravy

(C) Makhani gravy

(D) Kadhahi gravy

(v) The staple food of Odisha is :

(A) Wheat

(B) Rice

(C) Bajra

(D) Jowar

(vi) Match the following :

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

Choose the correct option :

(A) 1-(i), 2-(ii), 3-(iv), 4-(iii)

(B) 1-(iii), 2-(i), 3-(ii), 4-(iv)

(C) 1-(ii), 2-(iii), 3-(iv), 4-(i)

(D) 1-(ii), 2-(iv), 3-(iii), 4-(i)

(vii) The cost increasing or decreasing with production is :

- (A) Variable cost**
- (B) Fixed cost
- (C) Semi-variable cost
- (D) Semi-fixed cost

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

(i) The cooking method used for making Dimer Devil is :

- (A) Boiling**
- (B) Grilling
- (C) Baking
- (D) Deep frying

(ii) Rent is an example of :

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

(iii) The temperature range of danger zone is :

- (A) 3°C- 65°C
- (B) 5°C- 60°C
- (C) 5°C- 63°C**
- (D) 5°C- 65°C

(iv) Gogji is a vegetable and it belongs to :

- (A) Himachal Pradesh
- (B) Gujarat
- (C) West Bengal
- (D) Jammu and Kashmir**

(v) Margarine is made from :

- (A) Lard
- (B) Vegetable oil**
- (C) Butter
- (D) Shortening

(vi) Choose the correct statement :

- (A) Jalebi is made from refined flour, and imarti is made from moong dal.**
- (B) Sohan halwa is made by boiling a mixture of water, sugar, milk, and semolina.
- (C) Ras kheer is made from milk, rice, and sugar.
- (D) Petha is made from bottle gourd.

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

(i) Choose the correct pair :

- (A) Jhaal Muri: Puffed rice**
- (B) Raj Kachori: Urad dal
- (C) Tikkas: Minced meat
- (D) Fish Kabiraji: Deep fried

(ii) Which bacteria is found under the fingernails?

- (A) *Escherichia coli*
- (B) *Clostridium perfringens*
- (C) ***Staphylococcus aureus***
- (D) *Staphylococcus cereus*

(iii) Which of the following uses fish head?

- (A) **Macha Ghanta**
- (B) Macha Besara
- (C) Doi Maach
- (D) Patrapada Macha

(iv) A famous dessert made from chhena, palm jaggery, and milk is :

- (A) Chamcham
- (B) Thekua
- (C) Rasgulla
- (D) **Sandesh**

(v) Identify the microgreen :

- (A) **Onion greens**
- (B) Wheat
- (C) Soya greens
- (D) Mint

(vi) Your mother makes an icy cool drink with milk, pistachios, cardamom, black pepper, sugar etc. called :

- (A) Sattu
- (B) Sol Kadhi
- (C) **Thandai**
- (D) Sherbet

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

(i) Out of the following, identify the snack which is not made from gram flour.

- (A) **Gathiya**
- (B) Khandvi
- (C) Khaman
- (D) Dhokla

(ii) The basic concept of fast food outlets does not depend on :

- (A) Cheap food
- (B) **Less throughput of customers**
- (C) Products that can be cooked quickly
- (D) Precise portion control

(iii) Match the following :

1. Chingri malai curry	(i) Vegetables
2. Kosha mangsho	(ii) Refined flour

3. Chorchori	(iii) Mutton
4. Luchi	(iv) Prawns

Choose the correct option :

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

(iv) Cardiac failure is the toxic effect of which metal?

- (A) Arsenic
(B) Cobalt
 (C) Lead
 (D) Barium

(v) The main ingredient used in preparation of Gavalaychi Kheer is :

- (A) Rice
 (B) Oats
 (C) Barley
(D) Semolina

(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

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. 3x2=6

7. What are the various factors that affect active listening?

Ans: The factors that affect active listening are eye contact, gestures, avoiding distractions, and giving feedback.

8. Suggest any four ways in which a person can handle stress.

Ans: Some of the ways

to manage stress are given below.

- Stay positive and analyse what is going wrong in a certain situation. Resolving the situation is easy once understood.
- Maintain an accomplishment sheet and enter even small achievements.
- Keep your thoughts in the present. Pondering over past issues makes us feel upset and helpless.
- Talk to friends and family for comfort.
- Practice meditation and yoga.
- Whenever you feel negative thoughts are taking over, take a look at your accomplishment sheet.

9. Enlist any four advantages of Presentation software.

Ans: It has many advantages, which are as follows.

- 1. They are interesting as they have features like images, videos, animation, and music.
- 2. Making changes in digital presentations is easy.
- 3. A digital presentation can be shown to a much larger audience by projecting on a screen.
- 4. The presentation can be printed and distributed to the audience.

10. What do you understand by technical entrepreneurs?

Ans: Technical entrepreneurs use their technical expertise to create and offer machines, tools, and methods. They constantly innovate to make industrial processes seamless and efficient. Technical entrepreneurs use their technical knowledge and skills to innovate.

11. Discuss the benefits of green jobs.

Ans: Green jobs help:

- Increase the efficiency of energy and raw materials.
- Reduce greenhouse gas emissions.
- Control waste and pollution.
- Protect and restore ecosystems.
- Support adaptation to the effects of climate change.

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

12. Explain the following :

(a) Gol-gappe

(b) Bhelpuri

Ans:

13. List two dishes each in which White gravy and Makhani gravy are used.

Ans: Makhani Gravy: Murg Makhani and Paneer Makhani.

White Gravy: Safed maans and shahi paneer.

14. Differentiate between Mawa and Chhena.

Ans: Mawa is prepared by boiling and reducing milk to a semi-solid stage.

Chhena is prepared with well-kneaded chhena or fresh cottage cheese, sugar, and nuts, and baked.

15. Define the term Menu. List its types.

Ans: A menu is a list of dishes available to be served as a meal. The types of menu are A la Carte, Table d'hôte, fixed menu, and cyclic menu.

16. Enlist four ways to prevent contamination by food handlers.

Ans: Some of the ways to prevent contamination by food handlers

- Do not sneeze or cough over food.,
- Use serving tongs for handling cooked food.
- Do not handle food when suffering from septic cuts or boils.
- Always wash your hands after visiting the toilet.
- Do not handle food while suffering from or recovering from food poisoning.
- Use tongs to serve high-risk food

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

17. Classify cost with suitable examples.

Ans: Classification or types of cost:

- Fixed cost: These are the costs that are incurred for a period, and which, within certain output and turnover limits. They do not tend to increase or decrease with the changes in output. Fixed costs are expenses that have to be paid by a company, independent of any business activity. E.g., rent, insurance.
- Variable cost: These costs tend to vary with the volume of activity. The cost rises as production increases and falls as production decreases. Any increase in the activity increases the variable cost and vice versa. E.g., direct labour, etc.
- Semi-variable cost: These costs contain both fixed and variable costs and thus are partly affected by fluctuations in the level of activity. Semi-variable cost, also known as a semi-fixed cost or a mixed cost, is a cost composed of a mixture of fixed and variable components. E.g., telephone bills, gas, electricity, etc.

18. Give the basic preparation method of the following :

(a) Gil-e-Firdaus

(b) Kacchi Biryani

(c) Baghare Baingan

Ans: (a) Gil-e-Firdaus: A dessert made by cooking grated white marrow with milk and sugar thickened with sago seeds and khoya.

(b) Kacchi Biryani: The meat is marinated for a longer period with tenderizers such as raw papayas, hung curd, spices, and condiments. The parboiled rice and marinated meat are then arranged in layers with mint, fried onions, and saffron. The handi is then sealed and allowed to steam. The seal of the handi is broken at the time of the meal.

(c) Baghare Baingan: baby brinjals are slit and stuffed with a mixture of coconut, tamarind, spices, peanuts etc and cooked on a slow flame in a kadhai.

19. Explain the necessary conditions for bacterial growth.

Ans: Bacteria require the following conditions for growth and multiplication:

- Warmth: Most bacteria need a warm temperature to multiply. They will multiply at any temperature between 5°C and 63°C, and this temperature range between 5°C to 63°C is known as a danger zone.
- Food: Like all living things, bacteria require a source of energy to grow.
- Moisture: Bacteria need water for growth and multiplication. All high-risk foods contain enough water for bacterial growth.
- Time: If bacteria are given a suitable temperature, food, and moisture, they simply need time to multiply. In a relatively short time, a few pathogenic bacteria (which are often present in food) will multiply to a sufficiently large number to cause food poisoning.

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

20. Write four points of consumer perception of fast foods.

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. Discuss the role of flour and salt in baking.

Ans: Flour is important for the following reasons:

- It is the backbone and structure of baked goods.
- It acts as a binding agent and an absorbing agent.
- It affects the keeping quality of products.
- It is important for the flavor of products.

- It adds nutritional value to the baked product.

The important functions performed by salt in baked products are as follows:

- It brings out the desired flavor.
- It controls yeast action. Increasing the salt content slows the yeast action but assists in preventing the development of bacteria and the wild types of yeast, which are harmful to the dough.
- It has a strengthening effect on the gluten in flour. It also helps the dough hold carbon dioxide gas more effectively.
- It improves the texture and grain of baked products.

22. List the principles of menu planning.

Ans: Principles of menu planning:

- Cold and warm dishes should be listed separately.
- Appetizers, soups, starters, and main courses should be separate groups.
- In every group, the lighter dishes should be listed before the richer ones.
- Salads should be highlighted.
- The calorie content of the foods should be specially indicated, and the number of calories should be stated.
- If foods are prepared with organically grown ingredients, this fact should be highlighted to the discriminating customer.
- Seasonally available items should correspond to the season and should change periodically.
- The dessert section should be listed separately on a colourful card.
- The menu items should be numbered to avoid confusion.

23. Differentiate between the following :

(a) Lagan and Mahi tawa

(b) Rogan Josh and Yakhni

Ans: (a) Lagan and Mahi tawa

- Lagaan: A Shallow and round copper utensil to cook large cuts of meat and poultry.
- Mahi tawa: Similar in appearance to a parat, a big, round, flat-bottomed tray with raised edges used to cook kebabs.

(b) Rogan Josh and Yakhni

- Rogan Josh: Shoulder of lamb is simmered in a red gravy made with praan, curd, and spices such as deghi mirch, fennel powder, ver, and cardamom powder.
- Yakhni: Pieces of lamb are stewed in a thin curd-based gravy flavoured with fennel, cardamom, and dried ginger powder to make yakhni.

24. The following information has been obtained from the books of ABC Hotel. Calculate the food cost, and its percentage to Net Sales, and Gross Profit percentage :

Receipts	₹
Total Sales	1,50,000
Opening Stock	40,000
Closing Stock	10,000
Fresh Purchases	15,000
Food Consumed by staff (but charged 1,000)	2,000

Complimentary food	2,000
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Ans: Total material cost = opening stock + fresh purchases
= 40,000 + 15,000
= 55,000

Closing Stock = 10,000

Food consumed by staff = 2000

Food served to guests = 2000

Food cost = 55,000 - (10,000 + 2000 + 2000)

= 55,000 - 14,000

Food cost = 41,000

Total

Net sales = Total Sales - Food consumed by staff (charged)

= 1,50,000 - 1000

= 1,49,000

Food cost percentage = Food cost / Net sales x 100

= 41,000 / 1,49,000 x 100

= 27.52%

Gross profit = Net Sales - Food Cost

= 1,49,000 - 41,000

= 1,08,000

Gross profit percentage = Gross Profit / Net Sales x 100

= 1,08,000 / 1,49,000 x 100

= 72.48%

- Food cost = 41,000
- Net Sales = 1,49,000
- Gross Profit = 1,08,000
- Gross profit % = 72.48%

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