

Class 12 Food Production Sample Paper 2020

PART A: EMPLOYABILITY SKILLS

Answer any 4 questions out of the given 6 questions of 1 mark each:

1. Identify the following-

The process of creating a non-fiction text about current or recent news, items of general interest, or specific topic is called

- a) Writing skills
- b) Paragraph writing
- c) Article writing
- d) None of these

Ans: c) Article writing

2. It contains icons for the most commonly used commands-

- a) Menu bar
- b) Standard bar
- c) Formatting bar
- d) Title bar

Ans: b) Standard bar

3. This personality disorder is marked by an overreliance on other people to meet one's emotional and physical needs-

- a) Dependent
- b) Obsessive
- c) Avoidant
- d) Borderline

Ans: a) Dependent

4. Who oversees green activities in their organization?

- a) Energy auditors
- b) Wind energy engineers
- c) Solar energy engineers
- d) Chief sustainability officers

Ans: d) Chief sustainability officers

5. Define 'Entrepreneurship'.

Ans: Entrepreneurship is a process of developing a business plan, launching and running a business using innovation to meet customer needs and to make a profit.

6. This is not the sources of motivation and inspiration-

- a) Books
- b) Gossip

c) Dreaming big

d) Music

Ans: b) Gossip

Answer any 3 questions out of the given 5 questions of 2 marks each:

7. Give two points difference between listening and hearing.

Ans: Two points difference between listening and hearing-

Listening	Hearing
It is active.	It is passive.
It requires a conscious effort.	It does not require a conscious effort.

8. Write four steps to insert a text box in a slide.

Ans: Four steps to insert a text box in a slide are-

- Click the text button on the drawing bar
- The mouse pointer changes to + the sign
- Place the mouse pointer on the slide where you want to add the text box
- Click and drag on the side to draw a text box.

9. Tell two traits of each extraversion and agreeableness personality.

Ans: Two traits of extraversion personality-

- Gregarious
- Assertive

Two traits of agreeableness personality-

- Cooperative
- Agreeable

10. List four green jobs in building and construction field.

Ans: Four green jobs in the building and construction field are-

- Construction worker
- Concrete laborers
- Highway laborers
- Building planners and coordinators

11. Give one example each of trading & services, and also give its reason.

Ans: Chemist Shop or Pharmacy is an example of trading as there is buying and selling of goods that takes place. A doctor giving a medical consultation is an example of services, as here we pay for a doctor's expertise or services.

PART B: SUBJECT SKILLS

Answer any 10 questions out of the given 12 questions:

12. Suggest a snack which can be served as savory as well as sweet. Also, tell the main ingredient used to prepare this snack.

Ans: A snack which can be served as savoury as well as sweet- KuzhiPaniyaram

Main Ingredients used in its preparation

- Black lentils
- Rice

13. Why should one prefer to use fresh fruits instead of frozen fruits?

Ans: Two advantages of using fresh fruits

- They are cheap
- More nutritious

14. Give two thickening ingredients used in preparing gravies.

Ans: Two thickening ingredients used in preparing gravies are

- Cashew nut paste
- Melon seed paste

15. Mention two microgreens used to garnish vegetable salad.

Ans: Two microgreens used to garnish a vegetable salad are-

- Arugula
- Amaranth

16. List two benefits of using standard operating procedures.

Ans: Two benefits of using standard operating procedures are-

- A consistent level of product quality is maintained
- Guarantees quick delivery of the order

17. Which is appropriate gravy for kadhai paneer and Rajmah?

Ans: Gravy for Kadhaipaneer- Kadhai Gravy

Gravy for Rajmah - Brown gravy

18. State two snacks which can be prepared by steaming method.

Ans: Two snacks which can be prepared by the steaming method are-

- Idli
- Khaman

19. What is chenna?

Ans: Chenna is fresh cottage cheese made by curdling cow milk.

20. Why is wheat flour preferred in bread making?

Ans: Wheat flour is preferred in bread making as it contains a proper amount of gluten and gliadin.

21. Name the sweet associated with Gurupurab and SaawanTeej.

Ans: The sweet associated with

- Gurupurab is Karah Prasad
- SaawanTeej is Ghewar

22. Educate your mother about two ways of creating variety in the meal planning.

Ans: Two ways of creating variety in the meal planning are-

- Different methods of cooking
- Use of different colour combinations

23. Which two ingredients should be used in high amount to make cookies easy to chew?

Ans: Two ingredients used in high amounts to make cookies easy to chew are-

- Sugar
- Eggs

Answer any 5 questions out of the given 7 questions of 2 marks each:

24. Enumerate two sweet dishes prepared by each using moong dal and curd.

Ans: Two sweet dishes prepared using moong dal

- Imarti
- ParuppuPayasam

Two sweet dishes prepared using curd

- Shrikhand
- BhapaDoi

25. Give four factors on which concept of fast food outlets depends.

Ans: Four factors on which the concept of fast food outlets depends are-

- Cheap food
- Precise portion control
- Demand for takeaways as well as consumption on premises
- Products that can be cooked quickly

26. How is the menu served in kiosks offering only one dish is different from the reputed restaurant?

Ans:

Menu of kiosks	Menu of a reputed restaurant
Offers the same dishes every day	A lot of variety in the menu
Simple crockery used	Elaborate cutlery and crockery used

27. Propose four accompaniments with South/North Indian thali.

Ans: Four accompaniments with South Indian thali

- Coconut chutney
- Popaddums/Papad
- Coconut water
- Pickle

OR

Four accompaniments with North Indian thali

- Mint chutney
- Papad
- Buttermilk/lassi
- Pickle

28. Tell about any four Indian snacks prepared using gram flour.

Ans: Four Indian snacks prepared using gram flour are-

- Gathiya
- Bhakarwadi
- Fafda
- Pakoda

29. How will you prepare boiled onion paste and coconut paste?

Ans: Boiled onion paste

- Peel and cut onions into about 1” chunks. In a pot, cover with water and bring to a boil.
- Simmer till the onions are translucent and tender, cool it, and grind it.

Coconut paste

- Scrape coconut.
- Mix with a little water and grind to a smooth consistency

30. Guide your sister about any four factors to be considered to make crisp cookies.

Ans: Four factors that contribute to be considered to make crisp cookies are-

- Low proportion of liquid in the mix
- High sugar and fat content
- Enough baking time
- Proper storage

Answer any 5 questions out of the given 7 questions of 3 marks each:

31. Write about one bread from each east, west, and south zone of India.

Ans:

- One bread from east zone of India: Luchi-Deep-fried bread made up of refined flour
- One bread from west zone of India: Methi Thepla-Thin bread made with wheat flour, bajra, besan, methi, and spices.
- One bread from south zone of India: Pathiri, a flat bread made with rice flour

32. Define the following-

a)Murukku

b)Dimer Devil

c)Chikvi

Ans:

- a) Murukku - Made of rice and urad dal flour. It is spiral or coil-shaped and is deep-fried.
- b) Dimer Devil - Boiled egg wrapped in spicy potato filling, coated with bread crumbs and deep fried
- c) Chikvi - A stir fry made with bamboo shoots and pork, which is flavoured with jackfruit seeds, fresh lime leaves and rice flour paste.

33. Advise a young chef about the temperature of half thread, two thread, and three thread stage of sugar cookery, and give an example of these stages used in preparing Indian sweet.

Ans:

Stage	Temperature range	Use in Indian sweets
Half thread	100 °C	Rasgulla
Two thread	112-116 °C	Gajak
Three thread	121-130 °C	Chikki

34. Indicate two purposes of each flour, eggs, and milk in baking.

Ans: Two purposes of flour in baking are-

- As a binding agent and an absorbing agent
- Backbone and structure of baked goods

Two purposes of eggs in baking are-

- They add colour
- They give structure to the product

Two purposes of milk in baking are-

- Improves crust colour
- Improves keeping quality

35. Present two ways to prevent contamination by any three main reasons of food contamination in a kitchen.

Ans: Two ways to prevent contamination by rodents and insects are-

- Cover the doors and windows of the kitchen with wire mesh
- Install electronic fly killers

Two ways to prevent contamination by food handlers are-

- Do not sneeze or cough over food
- Use tongs to serve high-risk food

Two ways to prevent contamination by dirt are-

- Clean raw vegetables in a separate room
- Empty dustbins regularly

36. Explain any six features of fast food outlets.

Ans: Six features of fast food outlets are-

- It specializes in one particular product
- It relies on the availability of convenience products
- Products can be prepared quickly
- The outlet units are equipped with high-efficiency automatic kitchen equipment
- Products can be prepared quickly
- Variations in the menu are based on one product

37. Discuss about any six objectives of cost accounting.

Ans: Six objectives of cost accounting are-

- Ascertainment of cost
- Determination of selling price
- Cost control
- Cost reduction
- Ascertaining the profit of each activity
- Assisting the profit of each activity

Answer any 3 questions out of the given 5 questions of 5 marks each:

38. Elaborate about a staple food, two unique ingredients, two sweet dishes, and five main dishes of Bengali cuisine.

Ans: Bengali Cuisine

- A staple food: Rice
- Two unique ingredients: Fish and Mustard paste
- Two sweet dishes: Rasgulla and Chamcham
- Five main dishes
 - Bhaja
 - Doimach
 - Chingrimalai curry

- AlooPosto
- Chorchori

39. Give a brief account of any five factors to be considered while planning meal for New Year's party.

Ans: Five factors to be considered while planning a meal for the New Year party are-

- Age –The dietary requirements of various members of different age groups differ in quantity as well as in nutrition
- Gender-Dietary requirements of males and females are not the same; men need a greater quantity of calories as compared to females.
- Economic considerations-Budget available to be spent on food is another major factor.
- Nutritional Adequacy-Nutritional requirements of all the members attending the function should be fulfilled.
- Seasonal Availability-While planning the menu, seasonal fruits and vegetables should be prepared as it is economical, nutritious, and tasty.

40. a)Which four conditions are necessary for bacterial growth?

b)How should waste water, organic, and inorganic waste disposed from the kitchen?

Ans:

a)Four conditions necessary for bacterial growth are-

- Warmth
- Food
- Moisture
- Time

b)Disposal of wastewater

- All the water from the wash-up area may have a separate drain pipe
- Choking of drains should be monitored

Disposal of organic waste

- It can be processed in the presence of oxygen by composting
- It can be processed in the absence of oxygen using anaerobic digestion

Disposal of inorganic waste

- It cannot be processed for composting
- It can be segregated and sent for recycling

41. Differentiate between-

i) Shammi kebab and Galavati kebab

ii) MachaGhanta and PatrapadaMacha

iii) Petha and Pedde

iv) Kachri and Sangri

v) Doodhpak and Mysore pak

Ans:

i) Shammi kebab and Galavati kebab

- Shammi kebab: Meat is cooked with channa dal and then minced and spiced.
- Galavati kebab: Made by keema, breast of lamb, and cooked on mahitawa.

ii) MachaGhanta and PatrapadaMacha

- MachaGhanta: It is made up of fried head of the fish, and the curry is a rich blend of onions, potatoes, garlic, and regular spices.
- PatrapadaMacha: Fish is marinated in spices and a paste of mustard seeds and is wrapped in a banana leaf and steamed.

iii) Petha and Pedo

- Petha: A sweet made up of pumpkin/ash gourd, popular in Agra
- Pedo: A sweet made up of milk, popular in Mathura.

iv) Kachri and Sangri

- Kachri: A berry-like fruit that is dried and used to add a sour flavor to food.
- Sangri: A dessert cooked with ker.

v) Doodhpak and Mysore pak

- Doodhpak: Rice cooked in milk served hot or cold
- Mysore Pak: A sweet made with gram flour, sugar, and ghee.

42. The following information has been extracted from the books of ABC hotel. Calculate the food and labor costs with their percentage of sales.

RECEIPTS	AMOUNT(Rs)
Sales	50,000
Opening stock	10,000
Closing stock	1000
Fresh purchases	5,000
Wages and salaries	5000
Electricity	800
Rent	10,000
Telephone	500
LTC paid to staff	1000
Printing	400
Food consumed by staff worth	1500, but charges 1000
Complimentary food	1000

Medical Reimbursement	600
Laundry	1200 out of which staff uniform 600
Gas and fuel	800
Contribution towards EPF	700
Interest Subsidy	300
Miscellaneous	500

Ans:

Food Cost

Opening stock	10,000
Less Closing stock	1,000
	9,000
Add fresh purchases	5,000
	14,000
Less food consumed by staff (1500-1000)	500
Less complimentary food	1000
Total	12,500

Food cost = Rs. 12,500

$$\text{Food Cost Percentage} = \frac{\text{Food cost}}{\text{Total Sale}} \times 100$$

$$= \frac{12500}{50,000} \times 100 = 25$$

Food Cost Percentage = 25%

Labor Cost

Wages and salaries	5000
LTC	1000
Staff meal	500
Medical Reimbursement	600
Laundry (1200-600)	600
Contribution towards EPF	700
Interest Subsidy	300
Total	8700

Labor Cost = Rs. 8700

$$\text{Labor Cost Percentage} = \frac{\text{Labor cost}}{\text{Total Sale}} \times 100$$

$$= \frac{8700}{50000} \times 100 = 17.4\%$$

Labor Cost Percentage = 17.4%

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