

# Class 12 Food Production Sample Paper 2021

## SECTION A: OBJECTIVE TYPE QUESTIONS

*1 Answer any 4 out of the given 6 questions on Employability Skills (1 x 4 = 4 marks)*

**i. Which of the following encourages people to recycle household waste by using gamification?**

- a) Recycle bank
- b) Edukart
- c) Interview bit
- d) Cure fit

**ii. A piece of writing with exactly fifty words is-**

- a) Article
- b) Paragraph
- c) **Mini saga**
- d) Short story

**iii. Your friend is assertive and sociable. Which of the following personality traits he/she exhibit-**

- a) Conscientiousness
- b) Emotional stability
- c) Agreeableness
- d) **Extraversion**

**iv. Which of the following bars contains icons to provide quick access to commands such as new, open, print, etc.?**

- a) Menu bar
- b) Formula bar
- c) **Standard bar**
- d) Title bar

**v. Who can help an organization to analyze energy consumption and advise ways to reduce it-**

- a) **Energy consultant**
- b) Energy auditors
- c) Environmental engineers
- d) Green designers

**vi. Identify personality disorder of a person who has inflated sense of their own importance and lacks empathy.**

- a) Borderline
- b) **Narcissistic**

- c) Avoidant
- d) Paranoid

**2 Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)**

**i. A dish consisting boiled or fried vegetables curry made of raw papaya, potato and brinjal is-**

- a) Yakhni
- b) Santula**
- c) Khaja
- d) Rizala

**ii. For preparing base of Makhani gravy your mother will use-**

- a) Boiled onion paste
- b) Boiled spinach paste
- c) Chopped onions and tomato paste
- d) Boiled tomato paste**

**iii. Which of the following statements is incorrect?**

- a) Nizams of Kolkata is an example of fast food outlets.
- b) Fast food preparation uses highly processed food.
- c) Commercial establishments of fast food of US is termed as Thermopolium.**
- d) Fast food outlets are equipped with high-efficiency automatic kitchen equipment.

**iv. A snack prepared using fermented batter of rice is-**

- a) Khandvi
- b) Dhokla**
- c) Khaman
- d) Vada

**v. The fresh seasonal vegetable preparation is –**

- a) Variyals
- b) Pachadi
- c) Kozhambu
- d) Poriyals**

**vi. The preserve which is prepared from fruits and also include peels of fruits are-**

- a) Jams
- b) Jellies
- c) Marmalades**
- d) Squash

**vii. An Indian bread Bhakar is prepared using flour of-**

- a) **Jowar**
- b) Rice
- c) Bajra
- d) Maize

**3 Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)**

**i. The traditional Marathi cuisine which is sweet and spicy to taste is-**

- a) Ghoogni
- b) Dabeli
- c) Sev usal
- d) **Bhakarwadi**

**ii. The blue coloured chopping board is used for**

- a) Cheese
- b) Raw meat
- c) Fruits
- d) **Fish**

**iii. When sugar is cooked till 104°C to 106°C for preparation of sweets, this stage is called as-**

- a) Half thread
- b) Three threads
- c) **One thread**
- d) Two and a half threads

**iv. The basic concept of fast food outlets depends upon these two factors-**

- a) **Cheap food and quick cooking**
- b) Large portion size and quick delivery
- c) Cleanliness and expensive food
- d) Long cooking time and only takeaways

**v. The rendered fat of hogs is called as-**

- a) Margarine
- b) Oil
- c) **Lard**
- d) Butter

**vi. Which of the following statements is correct-**

- a) Pachadi is pulse preparation without use of onion and garlic
- b) **Kootu is mixed vegetable preparation with coconut**
- c) Gil e firadus is a spicy stew

d)Puttu is flaky shallow fried bread

**vii. Net profit when total sale is Rs. 85,000 and food cost and labour cost is Rs. 20,000, and overhead cost is Rs. 25,000 will be-**

- a) Rs. 35,000
- b) Rs. 45,000
- c) Rs. 40,000
- d) Rs. 30,000

**4 Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)**

**i. Chives is an example of-**

- a)Sauce
- b)Herb**
- c)Crisps
- d)Micro greens

**ii. In which cuisine you commonly use Malvani Masala?**

- a)Maharashtra**
- b)Andhra Pradesh
- c)Awadhi
- d)Jammu and Kashmir

**iii. Which of the following food is called as high-risk food?**

- a)Oil
- b)Flour
- c)Whole spices
- d)Raw meat**

**iv. Palm jaggery is used instead of sugar in preparation of which of the following sweet-**

- a)Doda
- b)Dodol**
- c)Mysore Pak
- d)Zarda

**v. A paper-thin crust samosa is popularly called as-**

- a) Singhara
- b) Potli samosa
- c) Bohri samosa**
- d) None of the above

**vi. Name the protein present in wheat which makes it an excellent choice for breads and bread products.**

- a) **Gluten**
- b) Lysine
- c) Arginine
- d) Cysteine

**5 Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)**

**i. The cost which don't increase or decrease with the changes in output is-**

- a) **Fixed cost**
- b) Semi-variable cost
- c) Variable cost
- d) Material cost

**ii. A mutton preparation made with both chunks of mutton and minced mutton is-**

- a) TabakMaaz
- b) Laalmaans
- c) **Rara gosht**
- d) Nihari

**iii. Shrikhand is associated with which of the following festival?**

- a) Pongal
- b) Lohri
- c) **Gudipadwa**
- d) Eid

**iv. Match the following-**

A. Bacteria	i)Cling films
B. Organic waste	ii)Dust and dirt
C. Inorganic waste	iii)Methane gas
D. Clostridium perfringens	iv)Danger zone

*Choose the correct option-*

- a) **A iv, B iii, C i, D ii**
- b) A iii, B ii, C i, Div
- c) A ii, B i, C iv, D iii
- d) A i, B iv, C iii, D ii

**v. The main ingredient used in preparation of Chikvi is-**

- a) Potato
- b) **Bamboo shoots**
- c) Egg

d)Fish

**vi. Which of the following ingredients must be added to prevent curdling of curd/cream while preparing Indian gravy?**

- a)Spices
- b)Oil
- c)Flour**
- d)Water

**6 Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)**

**i. Advise a suitable menu to be followed by office mess-**

- a)Fixed
- b)Ala carte
- c)Cyclic**
- d)Static

**ii. Choose correct sequence to be considered while plating the food.-**

- a)Decide on accompaniments, garnish, prepare framework, and customize crockery
- b)Prepare a framework, garnish, decide on accompaniments, and customize crockery
- c)Prepare a framework, decide on accompaniments, customize crockery, and garnish**
- d)Garnish, customize crockery, decide on accompaniments, and prepare a framework

**iii. Alsi ki pinni is considered as nutritious snack as it provides-**

- a)Iron**
- b)Iodine
- c)Chlorine
- d)Sodium

**iv. Which two nutrients provide satiety value to the meal?**

- a)Vitamins and minerals
- b)Fat and vitamins
- c)Protein and fat**
- d)Minerals and protein

**v. Match the following-**

<b>A. Shammi kebab</b>	<b>i)Roasted moong dal</b>
<b>B. Dalma</b>	<b>ii)Flaky bread</b>
<b>C. Sattu</b>	<b>iii)Meat and channa dal</b>
<b>D. Sheermal</b>	<b>iv)Roasted Bengal gram</b>

**Choose the correct answer-**

- a) A iii, B ii, C i, D iv
- b) A ii, B iv, C i, D iii
- c) A iii, B i, C iv, D ii**
- d) A iv, B i, C ii, D iii

**vi. For preparation of Sohan Papdi sugar must be cooked till-**

- a) Firm ball stage**
- b) Softball stage
- c) Hardball stage
- d) Tough ball stage

## **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.*

**7. Give four steps for active learning.**

**Ans:** Four steps for active learning are-

- Contact
- Absorb
- Reflective feedback
- Confirm

**8. Suggest four sources of motivation and inspiration.**

**Ans:** Four sources of motivation and inspiration are-

- Music
- Books
- Activities
- Dreaming big

**9. Spreadsheet programs have become very popular. Justify this statement with two reasons.**

**Ans:** Spreadsheet programs have become very popular. Two reasons are-

- A large volume of data can be easily handled and manipulated
- Data can be easily represented in pictorial form, like a graph or chart

**10. What are four barriers in becoming entrepreneur?**

**Ans:** Four barriers to becoming an entrepreneur are-

- Employee-related difficulties
- Shortage of funds and resources
- Market entry regulations
- Unsupportive business environment

**11. Mention four ways to make your home toxin-free.**

**Ans:** Four ways to make your home toxin-free are-

- Avoid plastic food packaging
- Use nontoxic cleaning and washing products
- Avoid any pesticides in the house
- Use nontoxic cleaning and washing products

*Answer any 3 out of the given 5 questions in 20 – 30 words each (2 x 3 = 6 marks)*

**12. State two each dishes which can be prepared using white gravy and precautions to be followed while making white gravy.**

**Ans:** Two dishes prepared using white gravy are-

- Saffed maas
- Navratan korma
- Two precautions to be followed while making white gravy are-
- The onion should not color
- Curd/milk/cream must be added at the final stage

**13. Suggest four ways to prevent contamination by pets.**

**Ans:** Four ways to prevent contamination by pets are-

- Keep the doors and windows of the kitchen shut and be covered with mesh.
- Ensure that rodents and cockroaches are not present.
- Install electronic fly killers in the kitchen.
- Do not allow pets into the kitchen

**14. Differentiate between following Indian snacks-**

**a)Vada and Murukku**

**b)Gathiya and khakra**

**Ans:**

a)Vada and Murukku

- Vada: It is made from urad dal (black gram lentils) batter, which is shaped like a ring and deep-fried
- Murukku: It is made from rice and urad dal dough, which is shaped into spiral or coil shapes either by hand or using a mould and deep-fried

b)Gathiya and khakra

- Gathiya: It is a crunchy and spicy deep-fried strand made from gram flour dough
- Khakra: It is round, very thin, and crispy in texture, made of wheat flour, oil, and salt.

**15. Give two points of difference between a la carte and table d'hôte menu.**

**Ans:** Two differences between A la carte and Table d'Hôte menu-

<b>A la carte</b>	<b>Table d'Hôte</b>
A lot of choices	Limited choices(Veg/Non veg)
Each item is priced individually	Whole plate priced as one
Takes time	Fast to serve
Elaborate cutlery and crockery used	Simple crockery used

**16. Briefly describe about these desserts -**

**a)Chamcham**

**b)Asharfi**

**Ans:**

- a)Chamcham: It is made by curdling milk and then shaping it into cylindrical pieces and cooking it in sugar syrup similar to rasgullas.
- b)Asharfi: It is prepared like badam ki jali but is not baked. Instead, the dough is pressed in a mould with a traditional Nizami inscription to look like a coin

*Answer any 2 out of the given 3 questions in 30– 50 words each (3 x 2 = 6 marks)*

**17. Advise your friend about four points to be kept in mind for proper wastewater disposal from the kitchen. Also, tell two ways to prevent cross-contamination.**

**Ans:** Four points to be kept in mind for proper wastewater disposal from the kitchen-

- All the water from the wash-up area may have a separate drain pipe as most of the fat and oil goes out of the kitchen from that pipe.
- Choking of drains should be monitored frequently.
- Hot water helps in draining off extra fat or oil in the pipe.
- Open drains in the kitchen should have a Stainless-Steel grill cover to prevent clogging of the drain pipe.
- Two ways to prevent cross-contamination are-
- Wash hands
- Use clean utensils, chopping boards, work surfaces, cloths, or other equipment

**18. Differentiate between-**

**a)Meenmoilee and Kozhi curry**

**b)Yakhni and Rista**

**c)Dalcha and Haleem**

**Ans:**

a)Meen moilee and Kozhi curry

- Meen moilee: Fish cooked in a gravy of coconut milk with onions, kokum, and spices.
- Kozhi curry: Chicken curry made by adding onion, tomatoes, ginger, garlic, spices, and coconut milk.

b)Yakhni and Rista

- Yakhni: Pieces of lamb cooked in thin curd-based gravy
- Rista: Poached lamb dumplings cooked in red gravy.

c)Dalcha and Haleem

- Dalcha: Meat is cooked with chana dal and whole spices with yoghurt
- Haleem: Lamb is cooked along with broken wheat, then pounded till it resembles a paste

**19. Elaborate two each objectives, advantages, and limitations of cost accounting.**

**Ans:** Two objectives of cost accounting-

- Ascertainment of cost
- Determination of selling price

**Advantages of cost accounting**

- Cost determination
- Helping with cost reduction

**Limitations of cost accounting**

- Expensive
- Duplication of work

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

**20. Standard operating procedures are followed while using pre-cooked products. Justify this statement with four reasons. Also, list four advantages of using convenience foods.**

**Ans:** Four reasons for following standard operating procedures are-

- A consistent level of product quality is maintained and guarantees
- Quick delivery of the order
- Reduces the labor expenses
- Reduces equipment costs in the outlets

**Four advantages of using convenience foods are-**

- Reduces meal preparation time
- Less wastage
- No need to plan, buy, and store ingredients separately
- Faster presentation and easier clean up

**21. Enlist four ways each to create variety and save time and money while planning a menu.**

**Ans:** Four ways to create variety are-

- Selection of foods from different food groups
- Variety in color combination: Blending of different colors makes food attractive, eye appealing, and also enhances appetite.
- Variety in texture: The Texture in food refers to its softness, crispness, and the solid or liquid state of the food.
- Variety in taste and flavor: A meal will tempt only if it has a variety of flavors and aromas.

#### **Four ways to save time and money**

- Once the meals are planned, prepare a list of items that can be purchased together.
- Ingredients in bulk quantities cost less but should be purchased only when there is proper provision for its storage.
- Purchasing should be made at times when the markets are not very crowded.
- Labor-saving kitchen devices like a mixer, fridge, pressure cooker, etc., should be used.

#### **22. Tell four each unique ingredients of Goa cuisine and famous dishes of Bengali cuisine.**

**Ans:** Four unique ingredients of Goa cuisine are-

- Fish.
- Coconut
- Toddy vinegar
- Kokum
- Palm jaggery

**Four famous dishes of Bengali cuisine are-**

- Bhaja – Brinjals, vegetables, or fish are deep fried with or without coating with a batter.
- Chingri malai curry – Small-sized prawns are cooked in boiled onion and coconut milk gravy.
- Doi mach – Fish is cooked in yoghurt-based gravy.
- Kosha mangsho – A spicy semi-dry mutton dish marinated and cooked in mustard oil.
- Aloo posto – Potatoes cooked with poppy seeds, flavored with whole spices and turmeric.

#### **23. Enumerate four factors for each to be kept in mind to make the cookies crisp and easy to spread.**

**Ans:** Four factors to make the cookies crisp are-

- Low proportion of liquid in the mix (stiff dough)
- High sugar and fat content( dough with low moisture content)
- Bake long enough to evaporate most of the moisture.
- Small size or thin shape, so the cookie dries faster during baking.
- Proper storage. Crisp cookies can become soft if they absorb moisture

**Four factors to make cookies easy to spread are-**

- High sugar content increases 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 the light increases the spread.
- Low oven temperature increases spread.
- Dough with high liquid content spreads more than a stiff dough.

#### **24. The following information has been extracted from the books of XYZ hotel. Calculate the food and labour costs.**

<b>RECEIPTS</b>	<b>AMOUNT(Rs)</b>
Sales	1,50,000
Opening stock	40,000
Closing stock	10,000
Fresh purchases	15,000
Wages and salaries	25,000
Electricity	800
Rent	10,000
Telephone	500
LTC paid to staff	2000
Printing	400
Food consumed by staff worth	2000, but charges 1000
Complimentary food	2000
Medical Reimbursement	800
Laundry	1500 out of which staff uniform 500
Gas and fuel	800
Contribution towards EPF	1000
Interest Subsidy	500
Miscellaneous	500

**Ans:** Food Cost

<b>RECEIPTS</b>	<b>AMOUNT(Rs)</b>
Opening stock	40,000
Reduce Closing stock	10,000
	30,000
Add Fresh purchases	15,000

	45,000
Reduce Staff meal	1000
Reduce Complementary food	2000
Total	42,000

Total Food cost = Rs. 42,000

#### Labour Cost

Wages and salaries	25,000
LTC paid to staff	2000
Staff meal	1000
Medical Reimbursement	800
Laundry	500
Contribution towards EPF	1000
Interest Subsidy	500
Total	30,800

Total Labour Cost = Rs. 30,800

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