

Class 12 Food Production Sample Paper 2022 Term I
SECTION A

Answer any 5 questions out of the given 6 questions on Employability Skills (1 x 5 = 5 marks)

1. Which is not the step of active listening?

- a. Contact
- b. Reflective feedback
- c. Expansion**
- d. Absorb

2. Your brother is hardworking and organized, which personality trait does he exhibit?

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

3. Extension of an Open Office Calc file is _____

- a. .doc
- b. .odx
- c. .ODP
- d. .ods**

4. Which point will you consider before appearing for an interview?

- a. Prepare a list of references**
- b. Sit in correct posture
- c. Do smile
- d. Don't talk to quickly

5. Sapna wants to change the spelling of a word in the entire document. Advise her with the correct option for it.

- a. Copy
- b. Align Left
- c. Find and Replace**
- d. Paste

6. A person suffering from Narcissistic personality disorder may exhibit the symptom of-

- a. Detached and indifferent
- b. Extreme perfectionism
- c. Impulsive actions
- d. Lack of empathy**

SECTION B

Answer any 20 questions out of the given 25 questions (1 x 20 = 20 marks)

7. The main ingredient used for preparation of Khar is-

- a. Jack fruit
- b. Raw papaya**
- c. Yam
- d. Betel nut

8. Match the following-

| Sweets | Festivals |
|--------------|----------------|
| A. Til gajak | I. Holi |
| B. Shrikhand | II. Eid |
| C. Zarda | III. Lohri |
| D. Gujia | IV. Gudi Padwa |

Choose the correct option.

- a. A III, B IV, C II, D I**
- b. A II, B III, C I, D IV
- c. A I, B II, C IV, D III
- d. A IV, B I, C III, D II

9. Name the bread prepared using fermented dough of wheat flour.

- a. Pathiri
- b. Sidu**
- c. Bhakar
- d. Akki roti

10. Which of the following statements is correct?

- a. Include off-season vegetables
- b. Prefer saturated fats
- c. Use whole grain flour instead of refined flour**
- d. Salads should not be served

11. A snack prepared by using fermented batter of gram flour is-

- a. Dhokla
- b. Khaman**
- c. Fafda
- d. Khandvi

12. The dish prepared using local fish in mustard-based gravy is-

- a. Doi mach
- b. Macha ghanta
- c. Macha besara**
- d. Patrani macchi

13. Match the following-

| Sugar Syrup Stage | Sweets |
|-------------------|-----------------------|
| A. Half Thread | I. Chikki |
| B. Two threads | II. Coating of Gujiya |
| C. Three threads | III. Rasgulla |
| D. One Thread | IV. Gajak |

Choose the correct option.

- a. A IV, B II, C I, D III
- b. A II, B III, C IV, D I
- c. A III, B IV, C I, D II**
- d. A IV , B I, C III, D II

14. Mention the main ingredient used to prepare murar ke kebab.

- a. Corn
- b. Spinach
- c. Milk
- d. Lotus stem**

15. An example of microgreens is -

- a. Arugula**
- b. Chives
- c. Soya greens
- d. Spring onion greens

16. Match the following-

| Ingredients | Snacks |
|--------------------|-----------------|
| A. Rice flour | I. Dimmer Devil |
| B. Egg | II. Fuluri |
| C. Black gram | III. Murukku |
| D. Cauliflower | IV. Vada |

Choose the correct option.

- a. A III, B I, C IV, D II
- b. A IV, B II, C I, D III
- c. A I, B III, C II, D IV
- d. A II, B IV, C III, D I

17. In which cuisine is Bhakarwadi served as snack?

- a. Punjab
- b. Maharashtra**
- c. Karnataka
- d. Goa

18. A vegetable preparation in coconut milk and sour curd is-

- a. Poriyals
- b. Variyals
- c. Kootu
- d. Avial**

19. Which is the correct difference between peda and petha?

- a. In peda, palm jaggery is used, whereas coconut milk is used in petha.
- b. Peda is prepared by steaming, whereas petha is fried.
- c. The main ingredient used for preparation of peda is khoya, whereas for petha is ash gourd.**
- d. Peda is famous sweet dish of south zone, whereas petha is of east zone.

20. Which preserve is prepared using fruit and sugar?

- a. Jams**
- b. Jellies
- c. Marmalades

d. Crisps

21. A combination of five dals, vegetable, and mutton preparation is-

- a. Oondhiyu
- b. Chitranna
- c. Dhansak**
- d. Huli

22. What can be added to thicken brown gravy?

- a. Bay leaf
- b. Butter
- c. Clove
- d. Cashew nut paste**

23. Name the dish prepared by rice flour dough stuffed with lentil paste.

- a. Dal bafla
- b. Sanpiau
- c. Dal Peetha**
- d. Kozhambu

24. The traditional Bengali sweet made of pancakes is-

- a. Thekua
- b. Chamcham
- c. Bhapa Doi
- d. Patisapta**

25. Which ingredient is used as meat tenderizer?

- a. Ker
- b. Kachri**
- c. Kokum
- d. Ver

26. A snack which is prepared using Bengal gram is-

- a. Sev Usal
- b. Chikvi
- c. Ghoogni**
- d. Fuluri

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27. Match the following-

| Method of cooking | Snack |
|-------------------|---------------|
| A. Steaming | I. Aloo kabli |
| B. Deep frying | II. Poha |
| C. Sauteing | III. Idli |
| D. Boiling | IV. Singhara |

Choose the correct option.

- a. A III, B I, C IV, D II
- b. A IV, B II, C III, D IV
- c. A II, B III, C I, D II
- d. A III, B IV, C II, D I**

28. A fish curry prepared using coconut milk is-

- a. Xacuti
- b. Caldeen**
- c. Sorpotel
- d. Vindaloo

29. While preparing brown gravy ,onion should not be undercooked as it-

- a. Imparts bitter taste
- b. Gives red colour to gravy
- c. Curdles the gravy
- d. Never blend with gravy**

30. The pancakes made up of fermented rice flour batter is-

- a. Appams**
- b. Idiappams
- c. Puttu
- d. Pathiri

31. For preparing vegetable kormas which gravy should be prepared-

- a. Green
- b. Brown
- c. White**
- d. Kadhai

SECTION C (COMPETENCY BASED QUESTIONS)

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

32. The famous Kashmiri banquet called Waazwan is a feast and comprises of thirty-six courses of food served in order. Specially prepared by cooks known as wazas, the meal is served in large bronze thali called 'thramis' that can be shared by four persons and indicates brotherhood.

Following is the list of the ingredients –

- i. Ver**
- ii. Potli masala**
- iii. Shallots**
- iv. Kokum**
- v. Panch Poran**

Which of the above ingredients are always used by wazas?

- a. i and iii**
- b. ii and iv
- c. iii and v
- d. i and iv

33. Mrs. Verma has developed interest in preparing sweets at home. She is fond of chocolate burfi.

Guide her the appropriate temperature at which sugar syrup should be heated for preparing chocolate burfi.

- a. 100°C
- b. 112°C – 116°C**
- c. 121°C – 130°C
- d. 118°C- 120°C

34. The splendour of Nawabi era is still evident in the food spread called Dastarkhwan.

Although Awadh is not a state anymore, the Mughlai food of Lucknow and surroundings is known as Awadhi cuisine. Galavati kebab is one of the famous dishes of this cuisine.

Which utensil and main ingredient are used for preparing this kebab?

- a. Deg and Fish
- b. Lagaan and Channa dal
- c. Mahi tawa and Lamb**
- d. Handi and Mutton

35. Sunil is preparing makhani gravy. He needs tomato, ginger, garlic, cream, oil, spices, etc. for the gravy. While selecting tomatoes, which point should be considered by him?

- a. Sour tomatoes

- b. Round tomatoes
- c. Deep red tomatoes**
- d. Small tomatoes

36. You had visited your friend's house, who is from South India, for the celebration of Janmashtami puja. He served you with formal meal, but you liked the taste of snack the most.

Which snack was served?

- a. Murukku
- b. Channa Sundal**
- c. Banana chips
- d. Kuzhi paniyaram

37. During summer break, you visited Puri temple in Odisha. Which sweet was offered to Lord Jagannath?

- a. Chenna Poda**
- b. Sandesh
- c. Chamcham
- d. Thekua

38. Your uncle went to Andhra Pradesh to visit his friend's place. He liked the food of that place especially Dalcha and Haleem.

What is the difference between Dalcha and Haleem?

- a. Dalcha is fish preparation, whereas Haleem is mutton preparation.
- b. Dalcha is prepared by deep frying, whereas Haleem is prepared by shallow frying.
- c. Dalcha is meat preparation with channa dal, whereas Haleem is lamb preparation with broken wheat.**
- d. Dalcha is famous dish of Andhra Pradesh, whereas Haleem is of Kerala.

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