

## Class 12 Food Production Sample Paper 2022 Term II

### SECTION A

*Answer any 03 questions out of the given 04 questions 1 x 3 = 3*

**1. Give two roles of urban growers.**

**Ans:** Two roles of urban growers -

- They manage terrace top gardens to grow fruits and vegetables in urban cities.
- They use environmentally friendly ways to grow fruits and vegetables.

**2. Tell two benefits of Entrepreneurial Competencies.**

**Ans:** Two benefits of Entrepreneurial Competencies –

- Networking with stakeholders.
- Interacting with customers.

**3. Write two steps to think creatively about any existing product or service.**

**Ans:** Two steps to think creatively about any existing product or service –

- Substitute
- Combine

**4. Mention two roles of green jobs.**

**Ans:** Two roles of green jobs –

- Preserve or restore the quality of the environment
- Reduce the environmental footprint of economic activity

*Answer any 01 question out of the given 02 questions 1 x 2 = 2*

**5. What are four barriers in becoming an entrepreneur? 2**

**Ans:** Four barriers to becoming an entrepreneur –

- Unsupportive business environment
- Shortage of capital
- Lack of Entrepreneurial Mindset & Training
- Market entry regulations

**6. List four ways to make your home toxin-free.**

**Ans:** Four ways to make home toxin-free –

- Avoid plastic food packaging
- Use nontoxic washing products
- Do not use nonstick cookware
- Avoid any pesticides in the home

## SECTION B

*Answer any 05 questions out of the given 07 questions 1 x 5 = 5*

**7. Specify the time taken for toasting a bun and wrapping of patty along with bun in a fast-food joint.**

**Ans:**

- Time taken for toasting a bun– 11 seconds
- Time taken for wrapping of patty along with the bun- 14 seconds

**8. What do you mean by Lard?**

**Ans:** Lard - Rendered fat of hogs

**9. Indicate two objectives of cost accounting.**

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

- Ascertainment of cost
- Determination of selling price

**10. Name two conditions favoring bacterial growth.**

**Ans:** Two conditions favoring bacterial growth-

- Warmth
- Food

**11. State any two features of an à la carte menu.**

**Ans:** Two features of an à la carte menu-

- Lots of choices
- Each item is priced individually
- Customer complies menu

**12. Why is it important to add egg in baked products? Give two reasons.**

**Ans:** Two important uses of eggs in baked products-

- They add color
- Improve the grain and texture of baked products

**13. What is a material cost?**

**Ans:** Material cost refers to the cost of raw materials used in preparing food. It is inclusive of the decorative items or materials used to support the food, e.g., silver foil, cake wrapper, etc.

*Answer any 03 questions out of the given 05 questions 2 x 3 = 6*

**14. Differentiate between fixed and variable cost and give an example of each.**

**Ans:**

- Fixed cost: Fixed costs are expenses that have to be paid by a company, independent of any business activity. Example-Rent, interest, depreciation, insurance, etc.
- Variable cost: The variable cost increases or decreases in the same proportion as the volume of production. Example-Food cost

**15. Enlist four factors to be considered while making soft cookies.**

**Ans:**

Four factors to be considered while making soft cookies -

- High proportion of liquid in the mix.
- Low sugar and fat.
- Large size or thick shape, so they retain more moisture.
- Sugars, which are hygroscopic, readily absorb moisture from the air or from their surroundings.

**16. Mention any four consumer perceptions regarding fast food. 2**

**Ans:**

Four consumer perceptions regarding fast food-

- Quality
- Service
- Cleanliness
- Value

**17. Write two differences between cyclic and fixed menu.**

**Ans:** Two differences between a cyclic and a fixed menu

Static Menu	Cyclic Menu
Offers the same dishes every day	Change every day for a certain period (week/fortnight) and repeat in the same order.
Customers change every day	Customer is the same over a period of time

**18. Enumerate four precautions to be considered while handling raw meat.**

**Ans:** Four precautions to be considered while handling raw meat-

- Raw meat should be transported in refrigerated vehicles.
- Always store cooked meat above raw meat in a refrigerator.
- Preparation of raw meat should be done in separate areas
- Different chopping boards and utensils for the preparation of raw meat and high-risk foods should be used.

*Answer any 02 questions out of the given 04 questions 3 x 2 = 6*

**19. What is satiable food? Suggest four ways of creating variety in the menu.**

**Ans:** Satiabile food- Food that does not cause hunger between two meals

Four ways of creating variety in the menu-

- Selection of foods from different Food Groups
- Variety in color combinations
- Variety in texture
- Variety in taste and flavor
- Variety in methods of cooking

**20. Give any six features of fast-food outlets.**

**Ans:**

Six features of fast-food outlets-

- It specializes in one particular product.
- Variations in the menu are based on one product.
- Products can be prepared quickly and be held for a short while without spoilage.
- It depends on the availability of convenience products.
- Ensures good portion control as convenience products form the base, and the presentation is clearly displayed for the customers to know.
- It concentrates on pricing the items moderately and selling them in volume so as to gain more profit.

**21. What is yeast? State two types of yeast and suitable temperature of storing it.**

**Ans:**

Yeast is a microscopic plant or cell grown in a warm mash of ground corn, barley malt, and water.

The two types of yeast are

- Compressed yeast
- Dry yeast.

Ideal storing temperature for yeast is- 30°-45°F.

**22. The following information has been extracted from the books of XYZ hotel. Calculate the food cost and gross profit percentage.**

<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	1000
Complimentary food	2000

**Ans:**

<b>RECEIPTS</b>	<b>AMOUNT(Rs)</b>
Opening stock	40,000
Subtract Closing stock	10,000
	30,000
Add Fresh purchases	15,000
	45,000
Subtract staff meal	1000
Less Complimentary food	2000
Total	42,000

Food Cost= ₹42,000

Gross profit = Total Sales - Food cost

= 1,50,000 - 42,000

= ₹1,08,000

Gross profit percentage =  $\frac{\text{Gross profit} \times 100}{\text{Total Sale}}$  x 100

=  $\frac{1,08,000}{1,50,000}$  x 100

= 72%

### SECTION C (COMPETENCY BASED QUESTIONS)

*Answer any 02 questions out of the given 03 questions*

**23. Kitchen waste disposal is a source of contamination if not treated and disposed of quickly. Categorize kitchen solid waste into two types and suggest a suitable disposal method for both types of waste. Also suggest two precautions to be considered for proper disposal of wastewater from the kitchen.**

**Ans:**

- Categorize kitchen waste into two types: Organic and Inorganic waste
- Disposal of organic waste- It can be processed in the presence of oxygen by composting or in the absence of oxygen using anaerobic digestion.
- Disposal of Inorganic waste- They are collected separately so that they can be segregated and sent for recycling.

Two precautions to be considered for the proper disposal of wastewater from the kitchen

- Open drains in the kitchen should have a Stainless-Steel grill cover
- All the sinks fitted in the kitchen should have a mesh to restrict pieces of food, vegetables, etc. going into the drain.

**24. Mrs. Verma is working in MNC as a Senior Manager and has a busy schedule. She prefers eating convenience food for her lunch. Tell her four benefits and four drawbacks of convenience food.**

**Ans:**

Four benefits and drawbacks of convenience food

Benefits	Drawbacks
Reduces meal preparation time	Cooking time is sometimes increased for thawing or baking
No need to plan, buy, and store ingredients separately	Lack of freshness in vegetables and fruits
Less wastage	Typically high in calories, fats, saturated fats, trans fats, sugar, and salt.
Cost-efficient for mass production and preparation	Cost per serving may be higher than homemade

**25. Rohan wants to organize a party for his family and friends. Help him to plan its menu. Which four factors should he consider so that there are minimum leftovers?**

**Support your answer with the help of an example for each factor.**

**Ans:** Four factors, along with examples, to be considered while planning the menu for the party-

- **Nutritional Adequacy:** Nutritional requirements of all the members attending the function are fulfilled. For example, a growing child needs more protein, and old people need more of easily digestible foods, etc.
- **Age factor:** The dietary requirements of various members of different age groups differ in quantity as well as in quality. For example, a newborn baby drinks only milk, etc.
- **Religion, region, cultural patterns, and traditions:** Region- For example, a North Indian prefers to consume more of wheat; in the coastal region, people will consume more of coconut, fish, etc.
- **Likes and dislikes of individuals:** The food you serve should be according to the likes and dislikes of the individuals. For example, if someone in your family does not like milk, it can be served in the form of cheese, paneer.

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