

Class 12 Food Production Sample Paper 2023

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 quality is not required by an entrepreneur?

- a. Initiative
- b. Motivation
- c. **Overconfidence**
- d. Willingness

ii. How will you, usually, align the title of a slide?

- a. Left
- b. Right
- c. **Center**
- d. Justify

iii. A person suffering from paranoid personality disorder may exhibit the symptom of-

- a. Detached and indifferent
- b. **Extremely nervous**
- c. Impulsive actions
- d. Lack of empathy

iv. Rahul is putting efforts to secure good marks in his exams. On securing 90% his parents will gift him latest mobile phone. Which type of motivation is exhibited in this statement?

- a. Internal
- b. Physical
- c. **External**
- d. Physiological

v. Which of the following helps in time management?

- a. Not giving up when there is a difficult situation
- b. **Setting deadlines**
- c. Working hard to achieve the goal
- d. Analysing failures and learning from them

vi. What is the shortcut key to underline text in a spreadsheet?

- a. Ctrl+b
- b. Ctrl+i
- c. Ctrl+l
- d. **Ctrl+u**

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

i. Which coloured knife should be used for cutting fish?

- a. Red
- b. Green
- c. **Blue**
- d. Brown

ii. Which type of menu is suitable for Airline Catering Services?

- a. Table d hote
- b. Static
- c. Ala carte
- d. **Fixed**

iii. How much time is required for toasting bun in fast food outlet?

- a. **11 seconds**
- b. 15 seconds
- c. 20 seconds
- d. 45 seconds

iv. At what temperature hard ball stage is achieved?

- a. 104°C-106°C
- b. **121 °C- 130 °C**
- c. 118°C- 120°C
- d. 112°C- 116°C

v. Which two ingredients are used for preparing Makhani gravy?

- a. **Tomato and Butter**
- b. Onion and Khoya
- c. Capsicum and Curd
- d. Ginger garlic paste and Milk

vi. Which factor not to be considered while selecting garnish for plating the food?

- a. Used in small quantity
- b. Should be edible
- c. Must blend with flavour of the dish
- d. **Prefer same coloured**

vii. Choose the correct pair-

- a. Kootu - A vegetable preparation made in coconut milk and spiced sour curd
- b. Avial – Fresh seasonal vegetables

- c. Poriyals – A mixed vegetable preparation with coconut
- d. Variyals – Deep-fried crisp vegetables**

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

i. A kind of a wild caper berry is-

- a. Kachri
- b. Sangri
- c. Ker**
- d. Mangodi

ii. Which two ingredients are used for preparing Dabeli?

- a. Pao Buns and Kokum
- b. Potato and Peanut**
- c. Gram flour and Oil
- d. Onion and poppy seeds

iii. Which of the following statement is incorrect?

- a. Raw meat should be transported in refrigerated vehicles.
- b. Use serving tongs for handling cooked food.
- c. Do not install electronic fly killers in the kitchen.**
- d. Always clean raw vegetables in separate room.

iv. An appetizer where fish or thin slices of meat is marinated and cooked on open charcoal grill-

- a. Patrani macchi
- b. Sooley**
- c. Xacuti
- d. Amritsari macchi

v. A semi-variable cost can be defined as a cost which-

- a. remains fixed irrespective of the production.
- b. tend to vary with the volume of activity.
- c. partly affected by fluctuations in the level of activity.**
- d. are incurred for a period.

vi. Srikhand is associated with-

- a. Teej
- b. Gudi Padwa**
- c. Pongal
- d. Holi

vii. The difference between khakra and fafda is-

- a. Khakra is street food of west zone and fafda is famous in east zone.
- b. Khakra is prepared by steaming and fafda is prepared by frying.
- c. Khakra is prepared using wheat flour and fafda is prepared using gram flour.**
- d. Khakra is crispy crunchy snack and fafda is very thin and crispy snack.

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

i. Calculate net profit percentage, when sale is ₹50,000 and total cost is ₹25,000.

- a. 40%
- b. 25%
- c. 50%**
- d. 30%

ii. Name the snack which can be prepared without using onions.

- a. Channa sundal**
- b. Chikvi
- c. Misal pav
- d. Aloo kalbi

iii. Why should seasonal fruits and vegetables be preferred while planning meals?

- a. Nutritious and economical**
- b. Fresh and expensive
- c. Tasty and satiable
- d. Easily available and appetizing

iv. For preparing crisp cookies, you should use-

- a. Large size or thick shape
- b. Under-baking
- c. High sugar and fat content**
- d. High proportion of liquid

v. What is the disadvantage of using convenience food?

- a. Reduces meal preparation time
- b. Cost-efficient for mass production and preparation**
- c. Faster presentation and easier clean up
- d. Cost per serving may be higher than homemade

vi. The main ingredient used for preparing Ada is –

- a. Semolina

- b. Rice flour
- c. Refined flour
- d. Wheat flour**

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

i. Which temperature range is known as Danger Zone?

- a. 4°C- 60°C
- b. 5 °C -63 °C**
- c. 2°C -50°C
- d. 6°C- 73°C

ii. A deep-fried bread made with refined flour is-

- a. Kachori
- b. Puri
- c. Luchi**
- d. Bhakar

iii. The famous masala of Maharashtra cuisine is –

- a. Malvani Masala**
- b. Potli masala
- c. Bhojwar masala
- d. Lazzat –e –taam

iv. Which of the following statement is correct?

- a. Use saturated fat only.
- b. Prefer refined flour instead of wheat flour.
- c. Consume variety of oils.**
- d. Use seasonal and off seasonal fruits and vegetables.

v. What will happen if onions are undercooked while preparing brown gravy?

- a. Gives bitter flavour
- b. They never blend with liquid (water)**
- c. Imparts red colour
- d. Gives creamy texture

vi. Name the soup which can be garnished by spinach.

- a. Caldo verde**
- b. Caldeen
- c. Chouricos
- d. Rechado

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

i. Which feature of flour must be considered while selecting it for bread making?

a. High proportion of gluten

b. Less proportion of gluten

c. Less amount of oil

d. High amount of sugar

ii. A mutton preparation in creamy white yoghurt-based gravy is-

a. Kaliya

b. Rizala

c. Rara gosht

d. Kozhi curry

iii. An example of microgreen -

a. Arugula

b. Spring onion greens

c. Chives

d. Soya greens

iv. Match the following-

SWEETS	INGREDIENTS
A. Bibinca	i. Chenna
B. Sandesh	ii. Jaggery
C. Thekua	iii. Coconut milk
D. Dodol	iv. Egg

Choose the correct option.

a. A ii, B iv, C i, D iii

b. A iii, B i, C iv, D ii

c. A iv, B i, C ii, D iii

d. A ii, B iii, C iv, D i

v. Match the following-

DISH	MAIN INGREDIENT
A. Roganjosh	i. Poached lamb dumplings
B. Yakhni	ii. Shoulder of lamb
C. Rista	iii. Lamb ribs
D. Tabak Maaz	iv. Pieces of lamb

Choose the correct option.

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

vi. Match the following-

SNACK	METHOD OF COOKING
A. Banana Chips	i. Sauteing
B. Upma	ii. Grilling
C. Kebab	iii. Deep frying
D. Paneer tikka	iv. Shallow fry

Choose the correct option.

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

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. List two steps to overcome any personality disorder.

Ans: Two steps to overcome personality disorders –

- Talk to someone to share your feelings.
- Look after your physical health.

8. Give four characteristics of entrepreneurship.

Ans: Four characteristics of entrepreneurship -

- It is an economic activity done to create, develop, and maintain a profit-oriented organisation.
- It begins with identifying an opportunity as a potential to sell and make a profit in the market.
- It deals with optimisation in utilisation of resources.
- It is the ability of an enterprise and an entrepreneur to take risks.

9. Mention four sources of motivation and inspiration.

Ans: Four sources of motivation and inspiration-

- Music
- Books
- Activities
- Expansive thoughts

10. Elaborate on the function of menu and name bar.

Ans:

- Menu bar - It has commands like File, Edit, etc. Clicking on each menu option displays a list of commands.
- Formula bar- It contains the Name Box and a long white box, known as the Input line.

11. What do you mean by service and business entrepreneurs?

Ans:

- Service entrepreneurs- These entrepreneurs either create a new market for their services or provide a service in an existing market.
- Business entrepreneurs - These are entrepreneurs who undertake business and trading activities and are not concerned with the manufacturing work.

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

12. How is Dosa different from Uttapam?

Ans:

- Dosa is a type of pancake made from a fermented batter of rice and black gram.
- Uttapam- The batter of uttapam is thicker, and it is topped with chopped vegetables.

13. Advise your mother about four ways to create variety in family meals.

Ans: Four ways to create variety in family meals are-

- Selection of foods from different Food Groups
- Variety in colour combination
- Variety in texture
- Variety in taste and flavour
- Variety in methods of cooking

14. How are Imarti and Rosogulla prepared?

Ans:

- Imarti: A sweet prepared by using a moong dal batter being piped in hot oil in a flower shape. It is deep-fried and soaked in sugar syrup.
- Roshogulla: It is made by shaping a dough of chenna and flour into balls and cooking them in sugar syrup

15. a) Mention two dishes prepared using yellow gravy.

b) Also, tell two precautions to be considered while preparing kadhai gravy.

Ans: Two dishes prepared using yellow gravy-

- Methi malai paneer / murg
- Malai kofta

Two precautions to be considered while preparing kadhai gravy-

- Add sautéed chunks of onion and capsicum near serving time to let them remain slightly crisp.
- Tomatoes used for the preparation of gravy should be red and not too sour.

16. In what four ways cross- contamination can be prevented?

Ans: Four ways to prevent cross-contamination -

- Do not sneeze or cough over food
- Use serving tongs for handling cooked food.
- Use clean equipment for serving and cooking the food
- Wash your hands after handling raw meat

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

17. Cost accounting is the analysis and allocation of expenditure of hotel. Indicate six importance of cost accounting.

Ans: Six importance of cost accounting-

- Control of Direct and Indirect costs: Measuring efficiency and fixing responsibility
- Budgeting
- Price determination
- Curtailment of loss during the off-season
- Expansion

- Arriving at decisions

18. Suggest six precautions to be considered for proper disposal of wastewater from the kitchen.

Ans: Six precautions to be considered for proper disposal of wastewater from the kitchen-

- Wastewater should be drained off immediately.
- All the water from the wash-up area may have a separate drain pipe, as most of the fat and oil go 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 restrict large pieces of food from going into the drain pipe.
- All the sinks fitted in the kitchen or wash-up area should have a mesh to restrict pieces of food, vegetables, meat, and other foreign material from going into the drain.

19. Elaborate about three breads popular in southern part of India.

Ans: Three breads popular in the southern part of India-

- Akki roti - A thick, flat roti made with a dough of rice flour, chillies, onions, and salt; the dough is shaped and flattened by hand.
- Malabari Parantha – flaky, shallow-fried parantha made with a very soft dough which is flattened by flipping on the table, oil is applied, and then rolled like lacchha parantha.
- Pathiri – A flat bread made from rice flour. It can be cooked on a griddle, deep fried, or even steamed.

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

20. What do you mean by fast food? Give six features of fast-food outlets.

Ans: Fast food refers to those types of foods that are easily prepared in mass quantities and are served quickly. Six features of fast-food outlets

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

21. The following information has been extracted from the books of XYZ hotel. Calculate the overhead cost and its percentage to sales from the following data-

RECEIPTS	AMOUNT(Rs)
Sales	30,000
Rent	5000
Interest	2000
Commission	700
Depreciation	900
Advertisement	800
Gas and Fuel	100
Laundry	200
Electricity and power	600
Water	200
Miscellaneous expenses	2000

Ans:

Rent	5000
Interest	2000
Commission	700
Depreciation	900
Advertisement	800
Gas and Fuel	100
Laundry	200
Electricity and power	600
Water	200
Miscellaneous expenses	2000
Total Overhead cost	12,500

$$\begin{aligned} \text{Overhead cost percentage} &= \frac{\text{Overhead cost}}{\text{Sale}} \times 100 \\ &= \frac{12500}{30000} \times 100 \\ &= 41.6\% \end{aligned}$$

22. Discuss any four factors to be considered for planning lunch menu for the birthday party, along with an example for each.

Ans: Four factors to be considered for planning lunch menu

- Gender- Dietary requirements of males and females are not the same. For example-Men need more quantity for more calories, whereas women need comparatively fewer calories than men.
- Nutritional Adequacy -The nutritional requirements of individuals are different. For example, a growing child needs more protein.
- Age factor- The dietary requirement of various members of different age groups differs in quantity as well as in nutrition. An adolescent eats a greater quantity and variety of foods compared to an infant.
- Religion, region, cultural patterns, and traditions: Religion, region, cultural patterns, and traditions affect menu and cooking styles. For example, a North Indian prefers to consume more wheat.

23. a) What is yeast? Name two types of yeast.

b) Give its four roles in baking industry.

Ans: a) Yeast is a microscopic plant or cell grown in vats containing a warm mash of ground corn, barley malt, and water. The two types of yeast –

- Compressed yeast
- Dry yeast

b) Four roles of yeast in the baking industry-

- It causes the dough to rise.
- Increases the volume
- Improves the grain and texture
- Enhances the flavour

24. Explain to your brother about any two unique ingredients used and preparation of three famous dishes of cuisine of West Bengal.

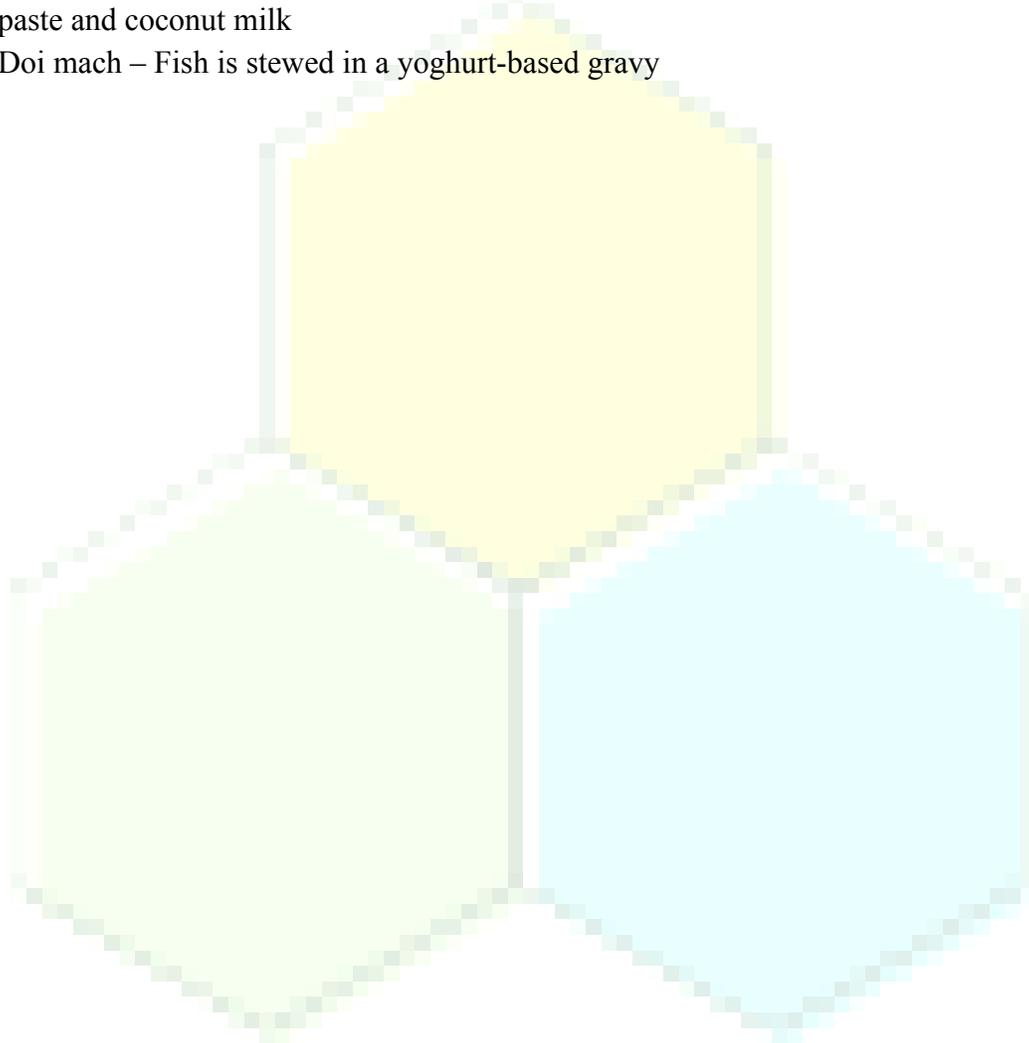
Ans: Cuisine of West Bengal-

Two unique ingredients

- Fish
- Mustard paste

Three famous dishes

- Bhaja – Anything deep fried with or without coating with a batter – brinjals, vegetables, or even fish.
- Chingri malai curry – Small-sized prawns are stewed in a gravy made with boiled onion paste and coconut milk
- Doi mach – Fish is stewed in a yoghurt-based gravy



BioSmartNotes