

Class 12 Food Production Sample Paper 2026 Solved

SECTION A: OBJECTIVE TYPE QUESTIONS

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

i. In a plastic factory, a lot of articles are being made. The manager finds a number of defective pieces, which have to be discarded. How can s/he minimize this waste?

- a. Give it to scrap dealer
- b. Dump it in landfill site
- c. Re-incorporate it in new products**
- d. Sell it in the market

ii. Which of the following signs define a formula?

- a. +
- b. =**
- c. %
- d. /

iii. An entrepreneur starts a business, nurtures it and make it reach a point of self-sustenance, and then entrepreneur and then entrepreneur sells it and starts a new one. Which type of entrepreneur is this?

- a. Professional**
- b. Non-technical
- c. Technical
- d. Industrial

iv. Five factor model is applicable for -

- a. Motivation
- b. Personality**
- c. Positive Attitude
- d. Stress Management

v. Which of the following is not the stage of active listening?

- a. Receiving
- b. Understanding
- c. Remembering
- d. Non responding**

vi. Robin has feelings of inferiority, rejection and criticism. What type of personality disorder is this?

- a. Borderline
- b. Avoidant**
- c. Dependent

d. Obsessive

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

i. Choose the correct sequence of making melon seed paste.

- a. Cover with water, Simmer till tender and cool, Wash melon seeds, Grind to smooth paste
- b. Wash melon seeds, Grind to smooth paste, Simmer till tender, and cool, Cover with water
- c. Wash melon seeds, Cover with water, Simmer till tender and cool, Grind to smooth paste**
- d. Simmer till tender and cool, Wash melon seeds, Cover with water, Grind to smooth paste

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

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

iii. In which cuisine you commonly use Malvani Masala?

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

iv. Sardines is an example of convenience foods.

- a. Frozen
- b. Dehydrated
- c. Hydrated
- d. Canned**

v. Your friend has added high concentration of sugar while baking the cookies, what will be its effect on the yeast action?

- a. Increase the yeast activity
- b. Retard the yeast activity**
- c. Over fermentation
- d. Kills the yeast

vi. Match the following-

SWEETS	SUGAR SYRUP STAGE
A. Sohan papdi	i. 121°C to 130°C
B. Chikki	ii. 100°C
C. Gajak	iii. 118°C to 120°C
D. Rasgulla	iv. 112°C to 116°C

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

vii. Which of the following helps to save time and energy in the kitchen?

- a. Selecting food from different food groups
- b. Blending of different colours in the food
- c. By arranging kitchen items properly**
- d. Including different variety of cooking

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

i. In which of the following snack poppy seeds are used in its preparation?

- a. Dabeli
- b. Bhakarwadi**
- c. Murukku
- d. Ghoogni

ii. Which of the following is not the principles of menu planning?

- a. Appetizers, soups, starters, and main courses should be separate groups.
- b. In every group, the lighter dishes should be listed before the richer ones.
- c. Salads should be highlighted.
- d. Dessert section should be listed with bread section.**

iii. Which ingredient is used as meat tenderizer?

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

iv. Choose the incorrect pair.

- a. White gravy: Cream
- b. Makhani gravy: Onion**
- c. Green gravy: Flour
- d. Yellow gravy: Milk

v. A combination of five dals, vegetables, and mutton is-

- a. Yakhni
- b. Santula
- c. Oondhiya
- d. Dhansak**

vi. Which of the following eating habit you must follow? 1

- a. Prefer using refined flour

- b. Use saturated fats
- c. Consume variety of oils**
- d. Avoid products such as curd and buttermilk

vii. Calculate Gross profit percentage when food cost is ₹ 5000 and sale is ₹ 20000.

- a. 25%
- b. 50%
- c. 75%**
- d. 100%

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

i. Name the snack prepared especially during Vinayak Chaturthi.

- a. Channa sundal**
- b. Singhara
- c. Chikvi
- d. Fritters

ii. Electricity bill is an example of-

- a. Fixed cost
- b. Semi-variable cost**
- c. Variable cost
- d. Constant cost

iii. Which of the following statement is incorrect?

- a. Always clean raw vegetables and meat in the same bowl.**
- b. Cover the cooked food and store it away while cleaning the kitchen.
- c. Empty dustbins regularly and don't allow them to overflow.
- d. Don't allow pets into the kitchen.

iv. A flour prepared by dry roasting mainly barley or bengal gram is-

- a. Sattu**
- b. Santula
- c. Sidu
- d. Sangria

v. Which sweet is prepared using palm jaggery?

- a. Doda
- b. Dodol**
- c. Bibinca
- d. Chenna poda

vi. What advice will you give to your sister for preparing soft cookies?

- a. Prepare cookies of small size
- b. Use low sugar and fat content

c. Cookies should be underbaked

d. Use low proportion of liquid

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

i. Match the following-

SNACK	INGREDIENT
A. Poha	i. Black lentils
B. Upma	ii. Gram flour
C. Fafda	iii. Semolina
D. Paniyaram	iv. Pressed rice

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

ii. Which among the following is high-risk food? 1

a. Soyabean

b. Dried legumes

c. Raw rice

d. Seafood

iii. ___ are thin pancakes made up of fermented rice flour batter.

a. Appam

b. Puttu

c. Pathiri

d. Avial

iv. Which is the popular sweet of eastern India made with pancakes?

a. Bhapa Doi

b. Thekua

c. Patisapta

d. Puran poli

v. Chives is an example of-

a. Micro greens

b. Fresh Herbs

c. Crisps

d. Preserves

vi. Your mother went to Manali to attend marriage of her friend's son. She was served with variety of dishes but she liked the local bread of Himachal cuisine. State the name of this bread.

- a. Palda
- b. Mittha
- c. Dham
- d. Sidu**

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

i. Which is the appropriate cooking method used for preparation of Gathiya?

- a. Sauteing
- b. Grilling
- c. Shallow frying
- d. Deep frying**

ii. What is an advantage of following standard operating procedures while using pre-cooked products in fast food outlets?

- a. Serves large portion size
- b. Guarantees cheap food
- c. Controls portion size
- d. Ensures quick delivery of the order**

iii. Match the following-

DISH	INGREDIENT
A. Khatkhatem	i. Pork
B. Sorpotel	ii. Fish
C. Caldeen	iii. Meat
D. Vindaloo	iv. Vegetables

Choose the correct option.

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

iv. You bought canned fruits from the market. Name the metallic contaminant which might be present in it.

- a. Lead
- b. Cobalt
- c. Tin**
- d. Zinc

v. Which is the main ingredient used in the preparation of Ashrafi?

- a. Eggs
- b. Curd
- c. Apricot
- d. Almond**

vi. Choose the correct pair.

- a. Jam: Vegetable peel
- b. Jellies: Fruit juices**
- c. Marmalades: Vegetable juices
- d. Pickles: Fruit peel

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. Listening attentively is important. Justify this statement with four reasons.

Ans: Four importance of listening-

- 1. To learn
- 2. To build and maintain relationships
- 3. To resolve conflicts
- 4. To obtain information

8. Enumerate four ways to manage stress.

Ans: Four ways to manage stress-

- 1. Stay positive and analyse what is going wrong in a certain situation.
- 2. Maintain an accomplishment sheet and enter even small achievements.
- 3. Talk to friends and family for comfort.
- 4. Practice meditation and yoga.

9. Mention any four presentation software.

Ans: Four presentation software-

- 1. OpenOffice Impress
- 2. Google Slides
- 3. Apple Keynote
- 4. Microsoft Office – PowerPoint

10. What four attitudes are required to become an entrepreneur?

Ans: Four attitudes required to become an entrepreneur-

- 1. Decisiveness
- 2. Perseverance
- 3. Organisational skills
- 4. Interpersonal skills

11. Give four benefits of green jobs.

Ans: Four benefits of green jobs-

- 1. Limiting greenhouse gas emissions
- 2. Minimising waste and pollution
- 3. Protecting and restoring ecosystems
- 4. Preventing hazardous climate change

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

12. Differentiate between Fish kabiraji and Amritsari macchi.

Ans:

- Fish kabiraji- Local fish fillet marinated, coated in beaten egg and bread crumbs, and pan-fried.
- Amritsari macchi- Local fish fillet, cut, marinated, and deep fried after coating with gram flour batter and served as a crisp fritter.

13. List two precautions for each to be considered while preparing brown and kadhai gravy.

Ans: Two precautions for preparing brown gravy-

- 1. Cumin seeds should not burn and turn black.
- 2. Onions are to be browned

Two precautions for preparing kadhai gravy-

- 1. Add sautéed chunks of onion and capsicum near serving time.
- 2. Tomatoes used for the preparation of gravy should be red and not too sour.

14. Tell about any four sweets prepared using Chenna.

Ans: Foursweets prepared using Chenna-

- 1. Sandesh: A famous dessert made from chenna, palm jaggery, and reduced milk.
- 2. Roshogulla / Rasgulla: It is made by shaping a dough of cheena and flour into balls and cooking them in sugar syrup.
- 3. Chhena Murki: It is a Bengali dessert recipe that is prepared using chenna and sugar syrup, shaped into small cubes.
- 4. Chhena jilapi: Fresh chenna is kneaded and shaped and deep fried. They are then soaked in sugar syrup.

15. List four features of Ala carte menu.

Ans: Four features of Ala carte menu-

- 1. It gives the full list of all the dishes that may be prepared by the establishment.
- 2. Each dish is priced individually.
- 3. A certain waiting time (preparation time) has to be allowed for each dish.
- 4. It is cooked to order.

16. What four precautions should be adopted while handling raw meat?

Ans: Four precautions to be adopted while handling raw meat-

- 1. Raw meat should be transported in refrigerated vehicles.
- 2. Always store cooked meat above raw meat in a refrigerator.
- 3. Preparation of raw meat should be done in separate areas.

- 4. Different chopping boards and utensils for the preparation of raw meat and high-risk foods should be used.

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

17. List six objectives of cost accounting.

Ans: Six objectives of cost accounting-

- 1. Ascertainment of cost
- 2. Determination of selling price
- 3. Cost reduction
- 4. Cost control
- 5. Ascertaining the profit of each activity
- 6. Assisting management in decision-making

18. How are following dishes prepared?

a. Kootu

b. Dalcha

c. Roganjosh

Ans:

- a. Kootu: A mixed vegetable preparation with coconut.
- b. Dalcha: Meatis cooked with chana dal and whole spices with yoghurt.
- c. Roganjosh: Shoulder of lamb is simmered in a red gravy made with praan, curd, and spices.

19. Give three differences between organic and inorganic waste.

Ans: Three differences between organic and inorganic waste-

Organic Waste	Inorganic Waste
It is biodegradable.	It is non-biodegradable.
It can be processed in the presence of oxygen by composting or in the absence of oxygen using anaerobic digestion	It cannot be processed. Glass, plastic, aluminum, etc., can be sent for recycling.
Example- Fruit peels, pulps, meat trimmings, etc.	Eg., Empty cans & bottles, packing material, cling films, etc.

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

20. Your mother is working and has a busy schedule. She prefers eating fast food.

a. Tell her two each benefits and drawbacks of fast food.

b. Present any four salient features of fast food.

Ans:

a. Two benefits of fast food-

- 1. Reduces meal preparation time.
- 2. Less wastage.

Two drawbacks of fast food-

- 1. Lack of freshness in vegetables and fruits

- 2. Cost per serving may be higher than homemade
- b. Four salient features of fast food-
- 1. It specializes in one particular product.
 - 2. Variations in the menu are based on one product. Example – Aloo tikka burger, tuna burger, etc.
 - 3. Products can be prepared quickly and be held for a short while without spoilage.
 - 4. It relies heavily on the availability of convenience products.

21. a. Give two points difference between hard and soft wheat.

b. Enumerate any four roles of fat in baking.

Ans: a. Difference between hard and soft wheat-

Hard wheat	Soft wheat
High proportion of gluten.	A lower proportion of gluten.
Used for breads and bread products.	Used for making delicate baked goods like cakes, pastries, and cookies

b. Four roles of fat in baking-

- 1. Increase the tenderness of the product.
- 2. Increase the quality of the product, both for keeping and eating.
- 3. Enhance the food value of the product.
- 4. Improve the grain and texture.

22. While planning meals for different occasions various factors should be considered to make the menu planning effective. Discuss about any four such factors.

Ans: Four factors to be considered while planning meals-

- 1. Nutritional Adequacy -The nutritional requirements of all the members attending the function should be fulfilled.
- 2. Age factor- Diet requirements of various members of different age groups differ in quantity as well as in nutrition.
- 3. Gender- Men need more quantity for more calories, whereas women need comparatively fewer calories than men.
- 4. Time, energy, and skill considerations- While planning a menu, one should consider the resources, like time, energy, and skill, available to the family.

23. Differentiate between-

a. Shammi kebab and Galavati kebab

b. Macha Ghanta and Patrapada Macha

Ans: Differentiate between-

a. Shammi kebab and Galavati kebab

- Shammi kebab: Meat is cooked with chana dal and then minced and spiced.
- Galavati kebab: Made by keema from the breast of lamb and cooked on a mahi tawa.

b. Macha Ghanta and Patrapada Macha

- Macha Ghanta: It is made up of fried head of the fish and is served with hot steamed rice and salad.
- Patrapada Macha: Fish is marinated in spices and a paste of mustard seeds, poppy seeds, cumin seeds, etc. It is wrapped in a banana leaf and steamed. This is served hot with rice.

24. a. Calculate the following-

i. Food cost; when food cost percentage is 30% and sales is ₹ 4200.

ii. Sales; when food cost percentage is 40% and food cost is ₹ 7600.

b. Determine the Overhead cost and its percentage to Net Sales from the following data-

RECEIPTS	AMOUNT (in ₹)
Sales	70,000
Depreciation	2000
Electricity	3000
Gas and Fuel	1000
Miscellaneous expenses	5000
Advertisement	3000

Ans:

a. Calculate

i. Food cost; when food cost percentage is 30% and sales is ₹ 4200.

$$\begin{aligned} \text{Food cost} &= \frac{\text{Food cost percentage} \times \text{Sale}}{100} \\ &= \frac{30 \times 4200}{100} \\ &= ₹ 1260 \end{aligned}$$

ii. Sales; when food cost percentage is 40% and food cost is ₹ 7600.

$$\begin{aligned} \text{Sale} &= \frac{\text{Food cost}}{\text{Food cost percentage}} \times 100 \\ &= \frac{7600}{40} \times 100 \\ &= ₹ 19000 \end{aligned}$$

b. Overhead cost-

RECEIPTS	AMOUNT (in ₹)
Depreciation	2000
Electricity	3000
Gas and Fuel	1000

Miscellaneous expenses	5000
Advertisement	3000
Total	14,000

Overhead Cost = 14000

$$\text{Overhead cost percentage} = \frac{\text{Overhead cost}}{\text{Sale}} \times 100$$

$$= \frac{14000}{70000} \times 100$$

$$= 20\%$$

i. Food cost = Rs. 1260

ii. Sales = Rs. 19000

b. Overhead cost and its percentage = Rs. 14000 and 20%

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