Class XII
Post Mid- Term Exam, 2024-25
Subject: Food Production (809)
Marking Scheme Set-A

Max. Time: 3 Hours **Max. Marks: 60**

General Instructions:

1. Please read the instructions carefully.
2. This Question Paper consists of **24 questions** in two sections – Section A & Section B.
3. Section A, has Objective type questions whereas Section B, contains Subjective type questions.
4. **Out of the given (6 + 18 =) 24 questions, a candidate has to answer (6 + 11 =) 17 questions in the allotted (maximum) time of 3 hours.**
5. All questions of a particular section must be attempted in the correct order.
6. **SECTION A - OBJECTIVE TYPE QUESTIONS (30 MARKS):**
   - **i.** This section has 06 questions.
   - **ii.** There is no negative marking.
   - **iii.** Do as per the instructions given.
   - **iv.** Marks allotted are mentioned against each question/part.
7. **SECTION B – SUBJECTIVE TYPE QUESTIONS (30 MARKS):**
   - **i.** This section contains 18 questions.
   - **ii.** A candidate has to do 11 questions.
   - **iii.** Do as per the instructions given.
   - **iv.** Marks allotted are mentioned against each question/part.

SECTION A: OBJECTIVE TYPE QUESTIONS

Q. 1	**Answer any 4 out of the given 6 questions on Employability Skills (1 x 4 = 4 marks)**	
i.	d. Donate them or make bags out of them	**1**
ii.	d. alt+Enter	**1**

iii.	d. Leadership	**1**
iv.	b. Personality	**1**
v.	d. He wrote a letter to his sister	**1**
vi.	c. Extroversion	**1**
Q. 2	**Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)**	
i.	c. Yogurt	**1**
ii.	d. Goat meat	**1**
iii.	d. Jammu and Kashmir	**1**
iv.	b. Dehydrated	**1**
v.	b. Retard the yeast activity	**1**
vi.	b. A ii, B i, C iv, D iii	**1**
vii.	c. Arranging kitchen items properly	**1**
Q. 3	**Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)**	
i.	b. Bhakarwadi	**1**
ii.	d. Dessert section should be listed with bread section	**1**
iii.	c. Kokum	**1**
iv.	a. White gravy: Red chillies	**1**
v.	c. Haleem	**1**
vi.	c. Consume variety of oils	**1**
vii.	d.10%	**1**
Q. 4	**Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)**	
i.	a. Khaja	**1**
ii.	a. Fixed cost	**1**
iii.	a. Always clean raw vegetables and meat in the same bowl.	**1**
iv.	a. Besan	**1**
v.	d. Chenna poda	**1**
vi.	a. Prepare cookies of small size	**1**
Q. 5	**Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)**	
i.	c. A iv, B iii, C ii, D i	**1**
ii.	d. Seafood	**1**
iii.	a. Appam	**1**
iv.	c. Patisapta	**1**
v.	a. Micro greens	**1**
vi.	a. Palda	**1**
Q. 6	**Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)**	
i.	d. Deep frying	**1**
ii.	c. Controls portion size	**1**
iii.	b. A iv, B iii, C ii, D i	**1**
iv.	c. Tin	**1**
v.	d. Almond	**1**
vi.	c. Negative space	**1**

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.

Q. 7	Four importance of listening 1. To learn 2. To build and maintain relationships	**2**

	3. To resolve conflicts 4. To obtain information Any other, Any four	
Q. 8	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. Any other, Any four	**2**
Q. 9	1. MS Excel 2. Google Sheet	**2**
Q. 10	Four attitudes required to become an entrepreneur 1. Decisiveness 2. Perseverance 3. Organisational skills 4. Interpersonal skills Any other, Any four	**2**
Q. 11	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 Any other, Any fou	**2**

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

Q. 12	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. Any one difference	**2**
Q. 13	1. Use Proper Temperature: Ensure the kadhai is adequately preheated to sear ingredients at the right temperature, preventing undercooking. 2. Timed Cooking: Follow recommended cooking times to avoid overcooking and retain ingredient texture and flavor. 3. Consistency: Consistency in searing maintains ingredient quality, influencing gravy flavor positively. 4. Adjust Timing: Searing durations affect ingredient flavor; adjusting can enhance or moderate the intensity of the overall gravy taste.	**2**
Q. 14	1. Gajar Halwa: A classic Indian sweet made from grated carrots, cooked with milk, sugar, and ghee, then garnished with nuts and cardamom, creating a rich and flavorful dessert. 2. Lauki Burfi: A sweet made from bottle gourd (lauki), sugar, and milk, cooked to a fudge-like consistency and flavored with cardamom, perfect for celebrations. 3. Beetroot Halwa: This unique dessert is prepared by grating beetroots, cooking them with milk and sugar until they turn into a vibrant, sweet pudding with a subtle earthy flavor. 4. Pumpkin Kheer: A creamy dessert made by simmering pumpkin pieces in milk, sweetened with sugar, and flavored with cardamom, creating a delightful and comforting sweet treat.	**2**
Q. 15	A Table d'hote menu typically includes the following features: 1. Fixed Price: The menu offers a complete meal at a set price, providing value to customers by including multiple courses in one price. 2. Limited Choices: It offers a limited selection of dishes within each course, allowing diners to choose from predetermined options. 3. Pre-Set Courses: Table d'hote menus consist of multiple courses, including appetizers, soups or salads, main courses, and desserts, served in a specific order. 4. Economical Option: Table d'hote menus are often priced more affordably than ordering each course separately, making them a cost-effective choice for diners seeking a complete dining experience.Any other, Any four	**2**

Q. 16	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 followed. Any other, Any four	**2**

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

Q. 17	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 Any other, Any six	**3**
Q. 18	a. Rizala: Rizala is a creamy, Mughlai-style curry made with tender pieces of meat, usually chicken or mutton, cooked in a white, yogurt-based gravy flavored with aromatic spices. b. Kaliya: Kaliya is a traditional Indian dish, especially popular in North India, made with meat, usually lamb or goat, cooked in a rich, aromatic gravy that incorporates various spices, yogurt, and sometimes nuts. c. Avial: Avial is a South Indian dish, primarily from Kerala, made with a mix of vegetables like drumsticks, beans, and yam, cooked in a coconut-based sauce seasoned with curry leaves and spices, creating a flavorful, mildly spiced dish.	**3**
Q. 19	Organic Waste: 1. Origin: Organic waste comes from living organisms, such as plants, animals, and kitchen scraps. 2. Composition: It primarily consists of biodegradable materials, including food waste, yard trimmings, and paper products. 3. Decomposition: Organic waste naturally decomposes, and when managed properly, it can be turned into compost, contributing to soil enrichment. Inorganic Waste: 1. Origin: Inorganic waste originates from non-living sources and includes materials like plastics, metals, glass, and synthetic chemicals. 2. Composition: It is typically non-biodegradable and can persist in the environment for a long time. 3. Recycling: Inorganic waste often requires recycling or proper disposal methods to prevent environmental pollution and resource wastage.	**3**

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

Q. 20	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 Any other, Any two each 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 tikki 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. Any other, Any four	**4**

Q. 21	a.Hard Wheat: 1. Protein Content: Hard wheat has a higher protein content, typically around 12-15%, making it suitable for bread and pasta production. 2. Gluten Strength: It contains a stronger gluten structure, which contributes to the elasticity and strength needed for bread dough. Soft Wheat: 1. Protein Content: Soft wheat has a lower protein content, usually around 8-10%, making it better for products like cakes, pastries, and crackers. 2. Gluten Strength: It has a weaker gluten structure, resulting in a more tender and crumbly texture, ideal for baked goods that don't require a strong gluten network. b. Four roles of fat in baking1. 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. Any other, Any four	**4**
Q. 22	Four factors to be considered while planning meals1. Nutritional Adequacy -The nutritional requirements of all the members attending the function should be fulfilled. 2. Age factor- Diet requirement of various members of different age groups differs in quantity as well as in nutrition. 3. Gender- Men need more of quantity for more calories whereas women need comparatively less 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. Any other, Any four	**4**
Q. 23	Differentiate between a. Shammi kebab Meat is cooked with chana dal and then minced and spiced. Galavati kebab Made by keema from breast of lamb and cooked on mahi tawa. b. 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 banana leaf and steamed. This is served hot with rice. Any one difference	**4**
Q. 24	i. ₹600 ii. ₹4000 Overhead Cost and Percentage to Net Sales Total Overhead Cost: ₹ 13,000 Overhead Cost Percentage to Net Sales: 16.25%	**4**