Class XII
Post Mid- Term Exam, 2024-25
Subject: Food Production (809)
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.	Jaanvi's children have grown up, and they have a lot of clothes that are too small for them now. What should Jaanvi do with these old clothes? a. Throw them in the trash can b. Burn them c. Keep using them even though they are too small d. Donate them or make bags out of them	**1**
ii.	Which of the following is shortcut to break line in spreadsheet? a. crtl+Enter b. Shift+Enter c. crtl+Shift d. alt+Enter	**1**

iii.	The ability to act in a situation before others do is _____. a. Interpersonal skills b. Initiative c. Perseverance d. Leadership	**1**
iv.	Five factor model is applicable for - a. Motivation b. Personality c. Positive Attitude d. Stress Management	**1**
v.	Which of these sentences has/have both indirect and direct objects? a. I am working on a presentation b. She bought a blue pen. c. The girls played cricket. d. He wrote a letter to his sister.	**1**
vi.	Which of the following personality traits is characterized by a strong desire for social interaction, enthusiasm, and a tendency to seek out new experiences? a. Introversion b. Conscientiousness c. Extroversion d. Neuroticism	**1**
Q. 2	**Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)**	
i.	What dairy product is commonly used in Indian gravies to provide tanginess? a. Milk b. Cream c. Yogurt d. Ghee	**1**
ii.	The main ingredient used for preparation of Dhansak is- a. Jack fruit b. Chicken c. Yam d. Goat meat	**1**
iii.	In which cuisine you commonly use Ver Masala? a. Maharashtra b. Andhra Pradesh c. Awadhi d. Jammu and Kashmir	**1**
iv.	Pastas are example of_____convenience foods. a. Frozen b. Dehydrated c. Hydrated d. Canned	**1**
v.	Your friend has reduced 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	**1**

vi.	Match the following <table><tr><th>SWEETS</th><th>SUGAR SYRUP STAGE</th></tr><tr><td>A. Rasgulla</td><td>i. 104°C- 106°C</td></tr><tr><td>B. Thin coat on sweets like gujiya</td><td>ii. 100°C</td></tr><tr><td>C. Burfi</td><td>iii. 118°C - 120°C</td></tr><tr><td>D. Sohan papdi</td><td>iv. 112°C - 116°C</td></tr></table>Choose the correct option. a. A ii, B iv, C i, D iii b. A ii, B i, C iv, D iii c. A iv, B i, C ii, D iii d. A ii, B iii, C iv, D i	**1**
vii.	Rita has a busy schedule and wants to save time and energy in the kitchen. Which of the following would help her the most? a. Selecting recipes with complex steps b. Using fresh ingredients only c. Arranging kitchen items properly d. Trying new cooking methods	**1**
Q. 3	**Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)**	
i.	Which of the following snack is sweet and spicy in nature? a. Dabeli b. Bhakarwadi c. Murukku d. Ghoogni	**1**
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.	**1**
iii.	Which ingredient is used as souring agent in Goan cuisine? a. Ker b. Kachri c. Kokum d. Ver	**1**
iv.	Choose the incorrect pair. a. White gravy: Red chillies b. Makhani gravy: Tomatoes c. Green gravy: Spinach d. Yellow gravy: Onion	**1**
v.	A combination of wheat and meat- a. Yakhni b. Santula c. Haleem d. Dhansak	**1**
vi.	Which of the following eating habit you must follow? a. Prefer using refined flour b. Use saturated fats c. Consume variety of oils d. Avoid products such as curd and buttermilk	**1**
vii.	Calculate Gross profit percentage when food cost is ₹2000 and sale is ₹20000. a.8% b.5% c.6% d.10%	**1**

Q. 4	**Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)**	
i.	Name the sweet prepared especially during Rath Yatra a. Khaja b. Singhara c. Chikvi d. Fritters	**1**
ii.	Depreciation is an example of- a. Fixed cost b. Semi-variable cost c. Variable cost d. Individual cost	**1**
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.	**1**
iv.	A flour prepared by Bengal gram is- a. Besan b. Santula c. Sidu d. Sangria	**1**
v.	Which sweet is prepared using fresh cheese? a. Doda b. Dodol c. Bibinca d. Chenna poda	**1**
vi.	What advice will you give to your sister for preparing crispy cookies? a. Prepare cookies of small size b. Use low sugar and fat content c. Cookies should be under baked d. Use high proportion of liquid	**1**
Q. 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. Pani-Puri — ii. Gram flour C. Dhokla — 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	**1**
ii.	Which among the following is high-risk food? a. Chickpea b. Sugar c. Raw rice d. Seafood	**1**
iii.	_____are thin pancakes made up of fermented rice flour batter. a. Appam b. Puttu c. Pathiri d. Avial	**1**

iv.	Which is the popular sweet of eastern India made with pancakes? a. Bhapa Doi b. Thekua c. Patisapta d. Puran poli	**1**
v.	Arugula is an example of- a. Micro greens b. Fresh Herbs c. Crisps d. Preserves	**1**
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 dish made by using potatoes? a. Palda b. Mittha c. Dham d. Sidu	**1**
Q. 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 Varial? a. Sauteing b. Grilling c. Shallow frying d. Deep frying	**1**
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	**1**
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	**1**
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	**1**
v.	Which is the main ingredient used in the preparation of Ashrafi? a. Eggs b. Curd c. Apricot d. Almond	**1**

vi.	The vacant area on a plate is called _____. a. Blank space b. Free area c. Negative space d. Open zone	**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	Listening attentively is important. Justify this statement with four reasons.	**2**
Q. 8	Imagine you have a big exam coming up. What are four practical ways you can use to manage the stress associated with it as a student?	**2**
Q. 9	Mention any 2-spreadsheet software.	**2**
Q. 10	Suppose you are starting a new business venture. You encounter a significant challenge or obstacle that many entrepreneurs face. How would you approach and handle this challenge, and why do you believe your approach would be effective in the context of entrepreneurship?"	**2**
Q. 11	Give four benefits of green jobs.	**2**

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

Q. 12	Describe the distinctive preparation methods for Fish Kabiraji and Amritsari Macchi, highlighting the key steps involved in each?	**2**
Q. 13	What precautions do you take to avoid overcooking or undercooking the ingredients when searing in a kadhai, and how does this impact the overall flavor of the gravy?	**2**
Q. 14	List four sweets prepared using vegebales. Explain briefly.	**2**
Q. 15	List four features of Table d'hote menu.	**2**
Q. 16	Please list and briefly explain two key precautions that should be taken when handling raw meat in a food preparation environment, emphasizing their significance in ensuring food safety and hygiene.	**2**

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

Q. 17	List six benefits of cost accounting.	**3**
Q. 18	Explain following dishes? a. Rizala b. Kaliya c. Avial	**3**
Q. 19	"Can you provide three key distinctions between organic and inorganic waste, and how would you apply this knowledge to effectively manage and separate these types of waste in a recycling program?"	**3**

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

<table>
<tr><td>Q. 20</td><td>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.</td><td>4</td></tr>
<tr><td>Q. 21</td><td>What are the primary distinctions in protein content between hard and soft wheat varieties, and how might these differences impact the end product in baking or food production?</td><td>4</td></tr>
<tr><td>Q. 22</td><td>While planning meals for different occasions various factors should be considered to make the menu planning effective.
Discuss about any four such factors.</td><td>4</td></tr>
<tr><td>Q. 23</td><td>Differentiate between-
a. Shammi kebab and Galavati kebab
b. Macha Ghanta and Patrapada Macha</td><td>4</td></tr>
<tr><td>Q. 24</td><td>a. Calculate the following-
i. Food cost; when food cost percentage is 20% and sales is ₹ 3000.
ii. Sales; when food cost percentage is 40% and food cost is ₹ 1600.

b.Determine the Overhead cost and its percentage to Net Sales from the following data-
<table><tr><th>RECEIPTS</th><th>AMOUNT (in ₹)</th></tr><tr><td>Sales</td><td>80,000</td></tr><tr><td>Depreciation</td><td>1000</td></tr><tr><td>Electricity</td><td>2000</td></tr><tr><td>Gas and Fuel</td><td>1000</td></tr><tr><td>Miscellaneous expenses</td><td>6000</td></tr><tr><td>Advertisement</td><td>3000</td></tr></table></td><td>4</td></tr>
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