

Class-XII
Pre-Mid-Term Examination 2025-26
Subject: Food Production (809)
Set-A

Max. Time: 2 Hours

Max. Marks: 50

General Instructions:

1. Please read the instructions carefully.
2. This Question Paper consists of **19 questions** in two sections: Section A & Section B.
3. Section A, Has Objective type questions whereas Section B, contains Subjective type questions.

Section A

Objective Type Questions

20 Marks

Q.1	Attempt any 4	1x4=4
I	You are working as a receptionist at a hotel. A guest walks up to the desk looking confused and says they can't find their room. What should you do? a) Ignore the guest and continue your work b) Tell the guest to look around themselves c) Politely stop your task and assist the guest in finding their room d) Ask another staff member to handle the guest.	1
II	Identify the subject in the sentence, "The children played football". a) The children b) children played c) played d) football	1
III	Which of these sentences is/are in passive voice? a) They are watching a movie. b) The clock was repaired by Raju. c) He is sleeping in the room. d) My pet dog bit the postman.	1
IV	Which of the following is not a stage of active listening? a) Receiving b) Understanding c) Non-responding d) Evaluating	1

V	Which sentence is correctly punctuated? a) What a great day it is. b) Can you help me. c) I bought apples, oranges, and bananas. d) Wow that was amazing,	1
Q.2	Attempt any 4	1x4=4
I	What is the staple food of Kashmir? a) Wheat b) Rice c) Barley d) Millets	1
II	Which state is known for Dal Baati Churma? a) Maharashtra b) Gujarat c) Rajasthan d) Tamil Nadu	1
III	Which of the following is a popular Assamese festival? a) Pongal b) Onam c) Bihu d) Baisakhi	1
IV	Which cuisine uses Panch Phoron spice mix? a) Bengali b) Punjabi c) Kashmiri d) Rajasthani	1
V	Which region is known for the use of Kokum as a souring agent? a) Punjab b) Kerala c) Goa d) Rajasthan	1
Q.3	Attempt All	1x4=4
I	The snack "Batata Vada" is primarily made of? a) Paneer b) Potato c) Rice d) Chickpeas	1
II	Which of the following is a spicy puffed rice dish from East India? a) Poha b) Bhel Puri c) Jhaal Muri d) Batata Vada	1
III	What is the popular Gujarati snack made from gram flour and fried into spirals? a) Khakra b) Bhakarwadi c) Fafda d) Khandvi	1

IV	Which is a South Indian fried snack made from rice flour and urad dal flour, shaped into spirals? a) Paniyaram b) Murukku c) Dosa d) Vada	1
Q.4	Attempt All	1x4=4
I	What is the key thickening agent in White Gravy? a) Tomato puree b) Cashew paste c) Red chili paste d) Mustard seeds	1
II	The primary ingredient that gives Brown Gravy its color is? a) Fried onion paste b) Boiled tomatoes c) Spinach puree d) Turmeric	1
III	What is the main ingredient in Rasgulla? a) Besan b) Khoya c) Chhena d) Moong dal	1
IV	What is the key ingredient in Mysore Pak? a) Chhena b) Gram flour c) Rice flour d) Coconut	1
Q.5	Attempt All	1x4=4
I	Which sugar syrup consistency is used for making Jalebi? a) One-string b) Soft ball c) Hard ball d) Caramelization	1
II	What is the purpose of accompaniments in Indian meals? a) To fill extra space on the plate b) To enhance flavors and textures c) To make the meal heavier d) To replace the main dish	1
III	Which Indian meal is traditionally served on a banana leaf? a) Gujarati Thali b) Rajasthani Thali c) Sadya Meal d) Kashmiri Wazwan	1
IV	Contemporary trends in food presentation involve experimenting with plating techniques to make dishes more _____. a) affordable b) nutritious c) visually appealing d) easy to prepare	1

Section B

Subjective Type Questions

Attempt any 5 out of 6 questions.

2x5=10 Marks

Q.6	Write 4 ways to overcome barriers in active listening.	2
Q.7	Differentiate between Wazwan and Dham.	2
Q.8	Mention and explain rule for capitalization.	2
Q.9	Describe any two methods of cooking used in preparation of Indian snacks. How do they add to the texture and consistency of the product?	2
Q.10	Write 4 points to keep in mind while preparing Indian gravies.	2
Q.11	Write short notes on: a) Bengali sweets b) Use of milk / milk products in preparation of Indian sweets	2

Attempt any 4 out of 5 questions.

4x3=12 Marks

Q.12	Write the methods of preparing: a) Boiled onion paste b) Fried onion paste c) Cashew nut paste	3
Q.13	Describe any 3 stages of sugar cookery and their use in preparing Indian sweets. Also mention one example of each.	3
Q.14	Answer in brief: a) Microgreens b) Preserves c) Accompaniments	3
Q.15	Discuss six ways to achieve a healthy diet pattern.	3
Q.16	List all the factors that affects Indian regional cookery.	3

Attempt any 2 out of 3 questions.

4x2=8 Marks

Q.17	Match the following and write correct pairs. <table><tr><td><u>Column A</u></td><td><u>Column B</u></td></tr><tr><td>Paniyaram</td><td>Puffed rice</td></tr><tr><td>Bhel puri</td><td>Pressed rice</td></tr><tr><td>Samosa</td><td>Gram flour</td></tr><tr><td>Upma</td><td>Refined flour</td></tr><tr><td>Khaman</td><td>Semolina</td></tr><tr><td>Dimer devil</td><td>Potato</td></tr><tr><td>Poha</td><td>Eggs</td></tr><tr><td>Batata vada</td><td>Black gram & rice</td></tr></table>	<u>Column A</u>	<u>Column B</u>	Paniyaram	Puffed rice	Bhel puri	Pressed rice	Samosa	Gram flour	Upma	Refined flour	Khaman	Semolina	Dimer devil	Potato	Poha	Eggs	Batata vada	Black gram & rice	4
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Q.18	Explain cuisine of Awadh with unique ingredients, equipment and dishes.	4																		
Q.19	Mention spice blends from following states 1. Maharashtra 2. West Bengal 3. Uttar Pradesh 4. Kashmir	4																		
