

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

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 Object in the sentence, "Ravi reads a book every night." a) Ravi b) reads a book c) a book d) every night	1
III	Which sentence uses correct capitalization? a) my Brother lives in delhi. b) She visited the taj mahal last winter. c) We are going to London in March. d) he is good at english and math.	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) Where are you going b) Please, pass me the salt c) It's raining, bring an umbrella. d) She said, "I'll be there at 5."	1
Q.2	Attempt any 4	1x4=4
I	What is colour of the famous dish Rista of Kashmir? a) White b) Brown c) Red d) Yellow	1
II	Which state is known for Bhareli Wangi? a) Maharashtra b) Gujarat c) Rajasthan d) Tamil Nadu	1
III	Which of the following is a popular Kerala? a) Pongal b) Onam c) Bihu d) Baisakhi	1
IV	Which cuisine uses Ver 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 "Usal" is primarily made of? a) Chickpeas b) Potato c) Mustard d) Dried Peas	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 base in Makhani gravy? a) Tomato paste b) Boiled onion paste c) Fried onion paste d) Mustard seeds	1
II	The primary ingredient that gives Green gravy its color is? a) Fried onion paste b) Boiled tomatoes c) Spinach puree d) Turmeric	1
III	What is the main ingredient in Mohanthal? 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 Gajak? 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 first 4 stages of active listening.	2
Q.7	Differentiate between Biryani and Pulav.	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	Mention any 4 Indian gravies with one example of dish made by using each.	2
Q.11	Write short notes on: a) Bengali sweet b) Farsan	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) Garnishes b) Pickles c) Crisps	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 Punjab 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																		
