Class: X
Post Mid-Term 2024-25
Subject: Food Production (409)
Set -A

Max. Time: 2 Hours **Max. Marks: 50**

General Instructions:

1. Please read the instructions carefully.
2. This Question Paper consists of **21 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 (5 + 16 =) 21 questions, a candidate has to answer (5 + 10 =) 15 questions in the allotted (maximum) time of 2 hours.**
5. All questions of a particular section must be attempted in the correct order.
6. **SECTION A - OBJECTIVE TYPE QUESTIONS (24 MARKS):**
   - i. This section has 05 questions.
   - ii. Marks allotted are mentioned against each question/part.
   - iii. There is no negative marking.
   - iv. Do as per the instructions given.
7. **SECTION B – SUBJECTIVE TYPE QUESTIONS (26 MARKS):**
   - i. This section has 16 questions.
   - ii. A candidate has to do 10 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.	You need to apply for leave at work. Which method of communication will you use? a. E-mail b. Poster c. Newsletter d. Blog	**1**

ii.	Which of the following is a valid file extension for a Notepad file? a. .jpg b. .doc c. .text d. .txt	**1**
iii.	As more entrepreneurs sell the same product, the price of the product goes a. Down b. High c. Imbalanced d. Zero	**1**
iv.	How can an anti-virus protect your device? a. It can protect it from overheating. b. It can increase its performance. c. It can prevent data from getting corrupt. d. It can back up data.	**1**
v.	Gathering insights on your personality and work-specific proficiencies is known as a. Responsibility b. Self - awareness c. Adaptability d. Time management	**1**
vi.	Ravi works hard to get the best student award at the end of year. What type of motivation is this? a. Internal b. Intermediate c. External d. Extensive	**1**

Q. 2	**Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)**	
i.	Manish is learning to make scrambled eggs for breakfast. As he cracks the eggs into a hot pan, he notices the clear, gel-like egg whites start to transform. Heat changes the color of protein from: a. Brown to white b. White to opaque c. Opaque to white d. Opaque to chewy	**1**
ii.	Appropriate temperature for deep frying is a. 175-190 degree b. 170-190 degree c. 180-195 degree d. 173-193 degree	**1**
iii.	This type of vegetable continues to grow after harvesting and it respire or 'sweat' in plastic bags. a. Pods b. Broccoli c. Fungi d. Tubers	**1**

iv.	Name the soup which usually has pasta in it a. Mulligatawny b. French onion soup c. Minestrone d. Puree of lentils	**1**
v.	The_____used in salads gives contrast in colors. a. Seasoning b. Lemon wedge c. Canned fruits d. Leafy greens	**1**
vi.	The sandwich made with three layers of bread is a. Conventional sandwich b. Club sandwich c. Tea sandwich d. Buffet sandwich	**1**

Q. 3	**Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)**	
i.	The vitamin which is water soluble a. Vit-A b. Vit-B c. Vit-C d. Vit-K	**1**
ii.	Which cooking method is combination of two cooking methods? a. Blanching b. Grilling c. Griddling d. Braising	**1**
iii.	Fenugreek leaves are typically cooked in a. Winter season b. Summer season c. Rainy season d. Autumn season	**1**
iv.	The clear soup in French is known as a. Chowders b. Consommé c. Broths d. Stock	**1**
v.	A major component of protein salad would be a. Pasta b. Ham c. Fruits d. Vegetable	**1**

vi.	The main purpose of bread in sandwich is to provide a. Base b. Temperature c. Garnish d. Flavor	**1**
Q. 4	**Answer any 5out of the given 6 questions (1 x 5 = 5 marks)**	
i.	The composition of fat is. a. Free fatty acids and glycerol b. Free fatty acids and acerolin c. Glycerol and acerolin d. Triglycerides and glycerol	**1**
ii.	Poaching occurs when the liquid is usually in a small quantity and the temperature is about_____. a. 60°C to 70°C (140°F to 158°F) b. 71°C to 82°C (160°F to 180°F) c. 90°C to 100°C (194°F to 212°F) d. 100°C to 120°C (212°F to 248°F)	**1**
iii.	Apple belongs to which category of fruits? a. Hesperidium b. Drupes c. Pome d. Pepo	**1**
iv.	Soups which are made of dry legumes or fresh starchy vegetables a. Velouté soup b. Clear soup c. Puree soup d. Broth	**1**
v.	A salad which consists of more than one type of vegetable is a. Tossed b. Simple c. Compound d. Bound	**1**
vi.	The bread used for sandwich making should be stored a. at high temperature b. in refrigerator c. at room temperature d. in deep freezer	**1**
Q. 5	**Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)**	
i.	Jacket potatoes are made using which cooking method? a. Roasting b. Frying c. Stewing d. Steaming	**1**

ii.	In acidic medium, the flavone stays_____in color. a. Yellow b. White c. Gray d. Off white	**1**
iii.	An example of cold Indian soup is_____. a. Tomato soup b. Sarki soup c. Mulligatawny soup d. Vegetable soup	**1**
iv.	Which among the following salad is generally served as a protein salad? a. Waldorf salad b. Fruit salad c. Grilled chicken salad d. Greek salad	**1**
v.	Which of the following is not an example of closed sandwich? a. Tea sandwich b. Canapé c. Fancy sandwich d. Hot sandwich	**1**
vi.	Sugar strengthens the fiber and help the vegetables to retain their_____. a. Shape b. Pigment c. Color d. Flavor	**1**

SECTION B: SUBJECTIVE TYPE QUESTIONS

Answer any 3 out of the given 5 questions on Employability Skills (2 x3 = 6 marks) Answer each question in 20 – 30 words.

Q. 6	Rajat has been feeling overwhelmed with his upcoming exams and part-time job responsibilities. He's looking for ways to handle his stress better. Which of the techniques can Rajat use to manage his stress? List any four.	**2**
Q. 7	You are working on a project and need to rearrange files in a folder on your computer. You want to use the drag and drop method to do this. Can you explain how you would perform a drag and drop operation to move a file from one folder to another on your computer, including the steps involved.	**2**
Q. 8	Enumerate the qualities of self-motivated people.	**2**
Q. 9	What are the two ways a person can earn money for living?	**2**

Q.10	You are observing a group of entrepreneurs as they work together to start a new business. What are the common functions or tasks that you would expect to see eachof them performing as they embark on their entrepreneurial journey?	**2**

Answer any 4 out of the given 6 questions in 20 – 30 words each (2 x 4 = 8 marks)

Q. 11	Imagine you are planning a dinner party, and you want to ensure that the food is prepared perfectly. Can you identify four key objectives of cooking the food for this special occasion?	**2**
Q. 12	Differentiate between Poaching and Blanching.	**2**
Q. 13	What are the quality criteria for the selection of fruits? Give any 4 points.	**2**
Q. 14	Give two points to keep in mind in of preparation of good soup.	**2**
Q. 15	Radha is confused in between types of salad help her to understand how Pasta salad is different from fruit salad?	**2**
Q. 16	Present the main purpose of base used in Canape preparation.	**2**

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

Q. 17	Describe the 4 fundamental heat transfer principles involved in various cooking methods, and provide examples to illustrate each of these principles.	**4**
Q. 18	Nutrients are the most important components of food which are required in us daily diet. Give some tips to prevent the loss of nutrients in the kitchen.	**4**
Q. 19	Soups are classified into different types on the basis of their thickening agents. Discuss any four types of thick soups and write their thickening agents.	**4**
Q. 20	Your friend is having a salad making competition in his/her school. Define salads by explaining the different parts of a salad.	**4**
Q. 21	Discuss about different parts of the sandwiches highlighting their main role with one example of each .	**4**