

**Class: XI**  
**Subject: Food Production (809)**  
**Annual Examination 2024-25**  
**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.	Manish is leading a team meeting to discuss the upcoming project deadline. He shares updates, listens to feedback from team members, and answers their questions on the spot. Which type of communication is Manish using in this situation? a. Reports b. Newspapers c. Face-to-face interaction d. Notes	<b>1</b>

<b>ii.</b>	Your family has moved to a new home. Your next-door neighbor pays a visit. What should you do? a. Tell them you are in the middle of shifting and cannot speak right now. b. Get irritated and tell them that they have dropped in without informing. c. Give them an insincere smile and ask them to leave. d. Welcome them, introduce your family, and thank them for coming.	<b>1</b>
<b>iii.</b>	What makes you complete your work or studies without others cheering you? a. Self-confidence b. Communication c. Self-motivation d. Self-esteem	<b>1</b>
<b>iv.</b>	Track changes are suggestions. If you want to make the changes permanent, you have to _____ them. a. Underline b. Save c. Accept d. Reject	<b>1</b>
<b>v.</b>	What is the meaning of business planning? a. Setting up a new business without any preparation. b. Developing a strategy to achieve business goals and objectives. c. Managing and organizing environment. d. Focusing only on marketing activities for a business.	<b>1</b>
<b>vi.</b>	Which of the following stakeholders makes policies for a green economy? a. Non-government organizations b. Scientific community c. Government d. Private sector	<b>1</b>

<b>Q. 2</b>	<b>Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)</b>	
<b>i.</b>	What is the expansion of HVAC? a. Heating, Ventilation, and Air Conditioning b. High Voltage and Air Conditioning c. Heating, Vacuum, and Air Cooling d. High-velocity Air Conditioning	<b>1</b>
<b>ii.</b>	Which of the following career opportunities requires a specialized skill set in both hotel management and financial operations? a. Commis Chef b. General Manager c. Event Planner d. Front Desk Associate	<b>1</b>
<b>iii.</b>	Which kitchen position is responsible for supervising and coordinating activities in the absence of the head chef? a. Sous chef b. Line cook c. Prep cook d. Expeditor	<b>1</b>

<b>iv.</b>	A satellite kitchen is typically designed to serve which of the following purposes? a. To store raw ingredients before use in the main kitchen b. To prepare and serve food for a specific cuisine. c. To manage the supply of beverages for the entire hotel d. To provide a storage area for dry goods and perishables	<b>1</b>
<b>v.</b>	Why do chefs wear a neckerchief as part of their uniform? a. To absorb sweat and keep the head cool b. To indicate their job role c. To prevent hair from falling into the food d. To add style to the uniform	<b>1</b>
<b>vi.</b>	Which of the following is a common plant-based kitchen commodity used in cooking and baking? a. Butter b. Olive oil c. Chicken broth d. Fish sauce	<b>1</b>
<b>vii.</b>	Which of the following is a commonly used herb known for its aromatic leaves and is often added to salads, soups, and dishes? a. Basil b. Cinnamon c. Clove d. Nutmeg	<b>1</b>

<b>Q. 3</b>	<b>Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)</b>	
<b>i.</b>	Which of the following is considered a core area of hospitality? a. Banking b. Healthcare c. Resorts d. Retail	<b>1</b>
<b>ii.</b>	Which of the following best describes the function of a vestibule area in a hotel or restaurant? a. A waiting area for guests to sit and relax before being seated. b. The main kitchen area where food is prepared and stored. c. A storage space for cleaning supplies and linens. d. A transitional space between the outdoor environment and the indoor lobby.	<b>1</b>
<b>iii.</b>	Which of the following is a primary responsibility of a butcher in a professional kitchen? a. Cooking and preparing soups b. Slicing and portioning meat cuts c. Preparing and baking desserts d. Managing food inventory	<b>1</b>
<b>iv.</b>	Which animal-based commodity is widely used in kitchens for frying, sautéing, and baking? a. Lard b. Vegetable oil c. Olive oil d. Coconut oil	<b>1</b>

<p><b>v.</b></p>	<p>Identify A in the given picture.</p> <p>a. Bolster. b. Rivets. c. Spine. d. Butt.</p>	<p><b>1</b></p>
		
<p><b>vi.</b></p>	<p>Which spice is known for its pungent flavor and is commonly used in Indian cuisine, particularly in curry dishes?</p> <p>a. Clove b. Rosemary c. Oregano d. Thyme</p>	<p><b>1</b></p>
<p><b>vii.</b></p>	<p>Which of the following is the best method for storing dry spices to maintain their flavor and aroma?</p> <p>a. In a cool, dry place away from sunlight b. In the refrigerator c. In the freezer d. In a damp, warm place</p>	<p><b>1</b></p>

<p><b>Q. 4</b></p>	<p><b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b></p>	<p><b>1</b></p>
<p><b>i.</b></p>	<p>Which of the following career opportunities in the hospitality industry typically involves managing large-scale events, ensuring logistical coordination?</p> <p>a. Event Coordinator b. Sales Manager c. Director of Operations d. Hospitality Consultant</p>	<p><b>1</b></p>
<p><b>ii.</b></p>	<p>_____ is designed to protect them from hot surfaces and spills on upper part of body?</p> <p>a. Chef's hat b. Neckerchief c. Chef's jacket d. Leather shoes</p>	<p><b>1</b></p>
<p><b>iii.</b></p>	<p>To ensure the freshness of perishable food items, which of the following should be used for storage?</p> <p>a. Airtight containers at room temperature b. Refrigeration or freezing c. Plastic bags in direct sunlight d. Wooden crates in a dark area</p>	<p><b>1</b></p>
<p><b>iv.</b></p>	<p>Opened Canned and bottled products should be stored in fridge at a temperature of?</p> <p>a. 13°C to 14°C. b. 4°C to 5°C. c. 8°C to 10°C. d. 15°C to 17°C.</p>	<p><b>1</b></p>
<p><b>v.</b></p>	<p>Which of the following techniques is used to remove the skin from fruits and vegetables before cooking?</p> <p>a. Blanching b. Paring c. Chopping d. Julienne</p>	<p><b>1</b></p>

<b>vi.</b>	Which of the following best describes a traditional Greek soup made with chicken or lamb broth, rice or tapioca, pieces of meat, and a mixture of egg and lemon? a. Miso soup b. Gazpacho c. Avogolemeno d. Clam chowder	<b>1</b>
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<b>Q. 5</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>	
<b>i.</b>	Dairy products should be stored in fridge at a temperature _____. a. 3°C to 4°C. b. 5°C to 6°C. c. 8°C to 10°C. d. 15°C to 17°C.	<b>1</b>
<b>ii.</b>	Fine cut of vegetable and meat often used for kebab or burger patties. a. Batons. b. Julienne. c. Minced. d. Lozenges.	<b>1</b>
<b>iii.</b>	_____ is a method considered as combination of two methods of cooking. a. Steaming. b. Blanching. c. Braising. d. Barbecue.	<b>1</b>
<b>iv.</b>	Which of the followings is not an objective of cooking food? a. To make the food more palatable. b. Cooked food cannot be stored for a longer time. c. It improves the eye appeal of the food. d. It kills the bacteria and keeps the food sterile.	<b>1</b>
<b>v.</b>	Heat passes through metal to the object that has to be cooked. a. Radiation. b. Conduction. c. Convection. d. Induction.	<b>1</b>
<b>vi.</b>	This French word means to “jump”. a. Stir fry. b. Sauté. c. Deep Fry. d. Shallow fry.	<b>1</b>

<b>Q. 6</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>	
<b>i.</b>	Which of the following is not a good quality of a store? a. Accessibility. b. Proper ventilation. c. Unlabeled food items. d. Pest free area.	<b>1</b>

<b>ii.</b>	_____ knife handles are easily coded with different colour codes used in food production department. a. Wood. b. Fiber/Plastic. c. Stone. d. Metal.	<b>1</b>
<b>iii.</b>	The main purpose of this part of salad is to impart nutrients in a salad. a. Garnish b. Base c. Body d. Dressing	<b>1</b>
<b>iv.</b>	A mixture of equal quantities of butter and refined flour cooked together to a white, blond or brown colour. The mixture is used to thicken soups and sauces. a. Mirepoix b. Roux c. Sabayon d. Liaison	<b>1</b>
<b>v.</b>	The average weight of Hen's egg is _____ grams. a. 30-40 b. 40-45 c. 45-50 d. 50-55	<b>1</b>
<b>vi.</b>	Egg white coagulates at _____ while egg yolk coagulates at _____. a. 60°C & 65°C. b. 65°C & 70°C. c. 70°C & 75°C. d. 60°C & 85°C.	<b>1</b>

### **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.**

<b>Q. 7</b>	Mention four styles of communication.	<b>2</b>
<b>Q. 8</b>	Explain the difference between internal and external motivation. Provide a suitable example for each, and discuss how both types of motivation could influence an individual's performance in a workplace or academic setting.	<b>2</b>
<b>Q. 9</b>	Rahul is tasked with writing an essay for his computer science class. Mention any four word processing software he could use to complete this assignment.	<b>2</b>
<b>Q. 10</b>	Mention and explain any two types business activities as an entrepreneur.	<b>2</b>
<b>Q. 11</b>	What is Sustainable development? How sustainable development can help in achieving green economy?	<b>2</b>

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

<b>Q. 12</b>	Mention 4 sections of a commercial kitchen.	<b>2</b>
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<b>Q. 13</b>	Two materials A and B are used as follows: Maximum usage- 7 00 units per week each Delivery period: A- 4 to 6 weeks; B- 3 to 5 weeks. Calculate re -order periods for both of A&B	<b>2</b>
<b>Q. 14</b>	What is creaming , give name of two baked products made by creaming.	<b>2</b>
<b>Q. 15</b>	Define following terms: a) Sifting b) Coring	<b>2</b>
<b>Q. 16</b>	Differentiate between scrambled eggs and sunny side up eggs.	<b>2</b>

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

<b>Q. 17</b>	Jay is overall in-charge of kitchen in a hotel and is responsible for all administrative work what is the designation of Jay in the department. Also Draw hierarchy chart of food production department to understand different levels of food production department.	<b>3</b>
<b>Q. 18</b>	Preeti is a new trainee in kitchen help her to understand the classification of kitchen equipment on basis of source of energy used give one example of each.	<b>3</b>
<b>Q. 19</b>	Anil wants to boil eggs for breakfast but he is confused between rotten egg and a fresh egg, explain the selection of eggs to him to clear his confusion.	<b>3</b>

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

<b>Q. 20</b>	Mention all parts of a chef's uniform, explain importance of each part of a chef's uniform in brief.	<b>4</b>
<b>Q. 21</b>	Mrs. Sharma went to a sell and purchased too many vegetables now she wants to use them before they get spoiled suggest her different uses. Any 8.	<b>4</b>
<b>Q. 22</b>	Match the followings:  (A) Anthocyanin (i) Tomatoes (B) Flavones (ii) Beetroot (C) Carotenoid (iii) Turnip (D) Betalains (iv) Raspberry	<b>4</b>
<b>Q. 23</b>	As the manager of a popular restaurant, you've been asked to train new kitchen staff on preparing salads. During the training, you emphasize the importance of understanding the four main parts of a salad mention and explain all parts for efficient training.	<b>4</b>
<b>Q. 24</b>	Define the term soup, explain each subcategory of thick soups with thickening agent used, give one example of each subcategory to support your answer.	<b>4</b>