

Class: XI
Subject: Food Production (809)
Annual Examination 2024-25
Marking Scheme Set -B

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.	b. Use simple words	1
ii.	d. Welcome them, introduce your family, and thank them for coming.	1
iii.	b. Making a to-do list with specific deadlines for each task	1
iv.	d. Correct All	1
v.	b. Developing a strategy to achieve business goals and objectives.	1
vi.	d. Achieving a balance between economic, environmental, and social needs	1

Q. 2	Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)	
i.	a. Meetings, Incentives, Conferences, and Exhibitions.	1
ii.	b. General Manager	1
iii.	b. DCDP	1
iv.	b. To prepare and serve food for a specific cuisine	1
v.	c. To prevent hair from falling into the food	1
vi.	b. Legumes	1
vii.	b. Cilantro	1

Q. 3	Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)	
i.	c. Cruises	1
ii.	d. A transitional space between the outdoor environment and the indoor lobby.	1
iii.	d. Managing food Pre-Preparations	1
iv.	a. Suet	1
v.	a. Bolster	1
vi.	a. Cardamom	1
vii.	a. In a cool, dry place away from sunlight	1

Q. 4	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	a. Tour Guide	1
ii.	d. Apron	1
iii.	b. Refrigeration or freezing	1
iv.	a. 14°C to 18°C	1
v.	d. Julienne	1
vi.	b. A fermented soybean paste used as a seasoning, often mixed with dashi stock	1

Q. 5	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	a. 3°C to 4°C.	1
ii.	a. Batons	1
iii.	c. Braising	1
iv.	b. Cooked food cannot be stored for a longer time.	1
v.	a. Radiation	1
vi.	b. Sauté.	1

Q. 6	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	b. Proper ventilation	1
ii.	b. Fiber/Plastic	1
iii.	a. Garnish	1
iv.	d. Liaison	1
v.	d. 50-55	1
vi.	a. 60°C & 65°C.	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	<p>Oral Communication: Face-to-face conversations, phone calls (e.g., discussing a project with a colleague). Written Communication: Emails, reports (e.g., sending a work update via email). Non-verbal Communication: Body language, gestures (e.g., nodding to indicate agreement).</p>	2
Q. 8	<p>Interests are personal preferences or things someone enjoys doing. Abilities are natural or learned skills that enable someone to perform tasks.</p> <p>Example: Interest: Rahul enjoys graphic design, which motivates him to work on creative projects. Ability: Rahul has the skill to use design software, which allows him to excel in his job.</p>	2
Q. 9	<ol style="list-style-type: none"> 1. Ease of Editing 2. Spell Check 3. Formatting Options 4. Time-saving 5. Storage & Access any 4 	2
Q. 10	<ul style="list-style-type: none"> • Resilience: Bouncing back from failure. • Innovation: Seeking new ideas and solutions. • Integrity: Honesty and strong moral principles. 	2
Q. 11	<p>Sustainable development focuses on meeting current needs without harming future generations. It aids in achieving a green economy by promoting eco-friendly practices, resource conservation, and the use of renewable energy, ensuring long-term environmental and economic stability</p>	2

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

Q. 12	<ul style="list-style-type: none"> • Main Kitchen: Prepares bulk meals for guests. • Pastry Kitchen: Focuses on desserts and baked goods. • Cold Kitchen: Prepares salads, cold dishes, and appetizers. • Butchery: Handles meat cutting, preparation, and storage. 	2
Q. 13	For A 1800 UNITS, B 1500 UNITS	2
Q. 14	<p>Folding technique involves gently mixing ingredients without losing air or structure, often used in baking. It's commonly used to incorporate whipped cream or egg whites into batter for light, airy textures, such as in soufflés or cakes. Any 2.</p>	2
Q. 15	a) Greasing: To rub the surface of a pan with grease or shortening. E.g. grease an idli pan before pouring the batter.	2
	b) Dredging: This is a technique to coat a dry ingredient over a wet or moist food evenly before cooking. E.g. applying refined flour over a piece of chicken before cooking	

Q. 16	<p>Omelette: Eggs beaten and cooked with fillings like vegetables or cheese. Poached eggs: Eggs cooked gently in simmering water without shell.</p> <p>Healthier option: Poached eggs are lower in calories and fat compared to omelettes with added ingredients like cheese or butter.</p>	2
--------------	---	----------

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

Q. 17	<p>Roy is Sous chef; A typical kitchen hierarchy is as following:</p> <div style="text-align: center;"> <p>Executive Chef or (Chef de Cuisine or CDC)</p> <p>↓</p> <p>Under Chef or Sous Chef</p> <p>↓</p> <p>Section Chefs (Chef de Partie or CDP)</p> <p>↓</p> <p>Section under chef (Demi Chef de Partie or DCDP)</p> <p>↓</p> <p>Commis I</p> <p>↓</p> <p>Commis II</p> <p>↓</p> <p>Commis III</p> <p>↓</p> <p>Trainees / Apprentices</p> </div>	3
Q. 18	<p>Classification of kitchen equipment based on size:</p> <ol style="list-style-type: none"> 1. Small Equipment: Used for light tasks and easy handling. <i>Example: Knife.</i> 2. Medium Equipment: Used for more specific, regular kitchen tasks. <i>Example: Mixer.</i> 3. Large Equipment: Used for heavy-duty cooking or large-scale food preparation. <i>Example: Oven.</i> 	3
Q. 19	<p>Selection of eggs:</p> <ol style="list-style-type: none"> 1. A fresh egg when dropped in a bowl full of water sinks. If it floats in the water, it is stale. 	3

	<p>2. When seen against candle or light source, the yolk should appear in the Centre of the egg. As egg ages, the egg white becomes thin in consistency and the chalazae are unable to hold the yolk in the Centre.</p> <p>3. If we break an egg, there should be prominent chalazae and clear distinction between yolk and white. If yolk tends to mix with the white, it indicates older eggs. Similarly, thin and thick egg whites also tend to mix with each other as the egg ages.</p>	
--	---	--

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

Q. 20	<p>Make diagram and mention following Parts of a Chef's Uniform:</p> <ol style="list-style-type: none"> 1. Chef's Jacket: <ul style="list-style-type: none"> • Importance: Protects the chef from heat, splatters, and spills in the kitchen. The double-breasted design allows for quick reversibility in case of stains. 2. Chef's Hat (Toque): <ul style="list-style-type: none"> • Importance: Traditionally, the height of the toque signifies the chef's rank and experience. Additionally, it prevents hair from falling into the food. 3. Chef's Apron: <ul style="list-style-type: none"> • Importance: Shields the chef's clothing from stains and spills. It also provides additional protection against heat and kitchen hazards. 4. Chef's Pants: <ul style="list-style-type: none"> • Importance: Designed for comfort and safety, chef pants are loose-fitting to allow easy movement. The checked or striped pattern helps conceal stains. 5. Neckerchief (Chef's Tie): <ul style="list-style-type: none"> • Importance: A small, folded accessory that absorbs sweat and adds a touch of professionalism to the chef's attire. 6. Kitchen Shoes (Non-Slip): <ul style="list-style-type: none"> • Importance: Protects against slipping and provides support during long hours in the kitchen. The non-slip sole is crucial for safety. 7. Oven Mitts/Gloves: <ul style="list-style-type: none"> • Importance: Heat-resistant gloves or mitts are essential for handling hot pots, pans, and trays safely. 8. Side Towel: <ul style="list-style-type: none"> • Importance: Conveniently placed for quickly wiping hands or cleaning utensils. It adds efficiency to the chef's workflow. 	4
Q. 21	<p>Mrs. Sharma can explore various uses for her surplus fruits to avoid spoilage. Here are different suggestions:</p> <ol style="list-style-type: none"> 1. Fresh Fruit Salad: Combine different fruits for a refreshing and healthy fruit salad. 2. Smoothies or Fruit Shakes: 	4

	<p>Blend the fruits with yogurt or milk to make delicious smoothies.</p> <p>3. Fruit Jam or Preserves: Cook the fruits with sugar to make homemade jams or preserves.</p> <p>4. Fruit Sorbet or Popsicles: Freeze pureed fruits for a cool and refreshing dessert.</p> <p>5. Fruit Parfaits: Layer fruits with yogurt and granola for a nutritious parfait.</p> <p>6. Baked Fruit Desserts: 7. Bake fruits into pies, crisps, or tarts for a delightful dessert.</p> <p>8. Fruit Toppings: Use fruits as toppings for pancakes, waffles, or yogurt.</p>	
Q. 22	A- IV, B- III, C-I, D-II	4
Q. 23	<p>Salad is a combination of raw or cooked ingredients, generally served cold and flavoured with a dressing, served at the beginning of the meal as starter or even as accompaniment to main meal.</p> <p>PARTS OF SALADS</p> <p>a) Base The base of a salad is generally made up of leafy greens. They add crunch, eye appeal and nutrition to the salad. E.g. Lettuce, Iceberg.</p> <p>b) Body The main or dominant ingredients in a salad form its body. This is the main source of nutrition, taste and texture of the salad. E.g. Vegetables, Fruits, Meat.</p> <p>c) Dressing Dressings are meant to provide moisture, taste and aroma to the salad. E.g. Vinaigrette.</p> <p>d) Garnish The main purpose of adding the garnish is to increase its presentation and eye appeal. E.g. Mint Spring, Cherry tomato.</p>	4
Q. 24	<p>Soups are a form of liquid food that is prepared by cooking meat, fish, poultry, or vegetables.</p> <p>Thick soups</p> <p>a) Cream soups – These soups are made of chicken, meat or any vegetable and are known by the same name. e.g. cream of chicken thickened by white sauce.</p> <p>b) Purée soups – These soups are made of dry legumes or fresh starchy vegetables. Hence once cooked and pureed, the starch from the main ingredient itself thickens the soup. e.g. Puree of vegetables</p> <p>c) Bisque soups – These are soups made with shell fish and are usually thickened with rice. e.g. Prawn Bisque</p> <p>d) Velouté soups – To prepare velouté soups, a little roux is prepared using equal quantities of flour and butter. Small pieces of meat are added to the soup along with seasoning. When done they are finished with a mixture of egg yolk and cream termed as liaison. e.g. Chicken Velouté \</p> <p>e) Chowders - Chowder is a seafood or vegetable stew, often served with milk or cream and mostly eaten with saltine crackers. Thickened with potatoes. e.g. Clam Chowder.</p>	4