

**Class: XI**  
**Subject: Food Production (809)**  
**Annual Examination 2024-25**  
**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.	What are the words we should use when we communicate verbally? a. Use straight words b. Use simple words c. Use precise words d. Use fixed words	1
ii.	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.	1

	d. Welcome them, introduce your family, and thank them for coming.	
<b>iii.</b>	Which of the following strategies is most likely to help in improving time management by setting clear priorities and organizing tasks effectively? a. Engaging in social media interactions frequently b. Making a to-do list with specific deadlines for each task c. Allocating extra time for leisure and personal activities d. Watching television shows during work hours	<b>1</b>
<b>iv.</b>	Ravi wrote an article on the benefits of sports. But everywhere he spelt the word sports as spots. Which option in the Spelling dialog box will you use to change all the wrong words to the right one in one go? a. Correct b. Always Correct c. Add to Dictionary d. Correct All	<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 is the main objective of sustainable development? a. Reducing poverty b. Promoting green agriculture c. Preventing ecological damage d. Achieving a balance between economic, environmental, and social needs	<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>	Which of the following best describes the term MICE in the context of the hospitality and events industry? a. Meetings, Incentives, Conferences, and Exhibitions b. Management, Incentives, Conferences, and Exhibitions c. Marketing, Incentives, Catering, and Exhibitions d. Meetings, Insurance, Conferences, and Exhibitions	<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 Section chef? a. Sous chef b. DCDP c. CDP d. Commis Chef	<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 Toque (Chef's Cap) as part of their uniform? a. To absorb sweat from palm 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? a. Butter b. Legumes 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, soups, and dishes? a. Fennel seed b. Cilantro 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. Cruises 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 Commi Chef in a professional kitchen? a. Cooking and preparing soups b. Slicing and portioning meat cuts c. Preparing and baking desserts d. Managing food Pre-Preparations	<b>1</b>
<b>iv.</b>	Which animal-based commodity is widely used in kitchens for shallow frying, sautéing? a. Suet 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. Cardamom 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 tourism industry primarily involves leading travelers, providing information about destinations, and ensuring a memorable experience?</p> <p>a. Tour Guide b. Travel Agent c. Event Planner d. Marketing Executive</p>	<p><b>1</b></p>
<p><b>ii.</b></p>	<p>_____ is designed to protect them from hot surfaces and spills on lower part of body?</p> <p>a. Chef's hat b. Neckerchief c. Chef's jacket d. Apron</p>	<p><b>P</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>At what temperature range should bottled kitchen commodities, such as sauces, oils, and vinegars, typically be stored to maintain their quality?</p> <p>a. 14°C to 18°C b. 4°C to 5°C c. 8°C to 10°C d. 25°C to 37°C</p>	<p><b>1</b></p>

<b>v.</b>	Which of the following techniques is used to cut thin strips of vegetables such as Capsicum, Ginger or Carrots? a. Blanching b. Paring c. Chopping d. Julienne	<b>1</b>
<b>vi.</b>	Which of the following best describes Miso, a traditional Japanese dish? a. A noodle soup served with a variety of sauces b. A fermented soybean paste used as a seasoning, often mixed with dashi stock c. A grilled seafood dish served with soy sauce d. A rice dish cooked with vegetables and soybeans	<b>1</b>

<b>Q. 5</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>	
<b>i.</b>	Fresh cheese 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>	A cut of vegetable often used for making French-Fries. 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 directly to the object that has to be cooked without any medium. 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 a good quality of a store? a. Cluttered storage spaces b. Proper ventilation c. Unlabeled food items d. Presence of pests	<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 visual appeal in a salad. a. Garnish b. Base c. Body d. Dressing	<b>1</b>
<b>iv.</b>	A mixture of yolk and fresh cream. 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>	Write down the different types of verbal communication with examples of each.	<b>2</b>
<b>Q. 8</b>	Explain the difference between Interests and Abilities. Provide a suitable example for each discussing how both could influence an individual's performance in a workplace or academic setting.	<b>2</b>
<b>Q. 9</b>	Rahul is tasked with writing a letter for his computer science class. List the advantages of using a word processor to write a letter.	<b>2</b>
<b>Q. 10</b>	What values does a successful entrepreneur have? Write any three values, with examples.	<b>2</b>
<b>Q. 11</b>	What is Sustainable development? How sustainable development can help in achieving green economy?	<b>2</b>

