

Class: 12th
Mid-Term Examination 2023-24
Subject: Food Production (809)
Set -A Marking Scheme

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.	c. Ctrl + b	1
ii.	d. Writing	1
iii.	c. Neat and clean appearance	1
iv.	b. Bargaining	1
v.	b. Styles.	1
vi.	c. Narcissistic personality disorder	1

Q. 2	Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)	
i.	d. Farsan	1

ii.	a. Dhokla	1
iii.	d. Dal Vadi	1
iv.	d. Gujiya	1
v.	c. Solkadhi	1
vi.	c. Wazwan	1
vii.	b. Mustard Oil and Panch Phoron	

Q. 3	Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)	
i.	c. A popular street food snack from West Bengal.	1
ii.	c. Dimer Devil	1
iii.	d. A vegetable commonly known as "Lotus Stem."	1
iv.	a. Chena	1
v.	c. Karah Prashad	1
vi.	a. Petha	1
vii.	c. Simple and standardized preparation	

Q. 4	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	b. Tacos	1
ii.	a. Foods that are easy and quick to prepare, typically requiring minimal cooking or assembly.	1
iii.	d. 90 seconds	1
iv.	b. To keep the dishes separated and maintain their unique flavors.	1
v.	c. Satisfy hunger quickly and conveniently	1
vi.	a. Makhani Gravy	1

Q. 5	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	b. Hariyali Gravy	1
ii.	d. It represents the welcoming of guests.	1
iii.	c. To prevent the growth of harmful bacteria.	1
iv.	a. Gulab Jamun	1
v.	c. Rasgulla	1
vi.	b. Appetizers first, followed by main course, and finally desserts.	

Q. 6	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	c. Quick service and minimal waiting time	1
ii.	c. Cashews and cream.	1
iii.	c. Lassi	1
iv.	c. Bajre ki Roti	1
v.	d. Siddu	1
vi.	c. Khaja	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	<ul style="list-style-type: none">- Practicing gratitude regularly- Cultivating mindfulness and being present in the moment- Surrounding yourself with positive and supportive people- Setting realistic goals and focusing on personal growth- Engaging in regular self-care activities and hobbies	2
Q. 8	Different types of spreadsheets include: 1. Microsoft Excel: A widely used spreadsheet software developed by Microsoft. 2. Google Sheets: An online spreadsheet application offered by Google as part of the Google Drive suite.	2
Q. 9	Intrinsic motivation is driven by internal factors, such as personal satisfaction or passion. Extrinsic motivation comes from external rewards like praise or recognition from others.	2
Q. 10	A spreadsheet is a digital document or file organized in a tabular format, consisting of rows and columns. It is used to store, manipulate, and analyze data, perform calculations, and create charts and graphs.	2
Q. 11	Goal setting is the process of defining specific and achievable objectives or targets that an individual or organization aims to accomplish. It involves identifying what needs to be achieved, setting a timeline, and outlining the necessary steps to reach the desired outcome. Goal setting helps provide direction, focus, and motivation, enabling individuals and teams to work purposefully toward their aspirations and measure their progress along the way.	2

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

Q. 12	'Sanjha Chulha' is a communal cooking practice in punjab India, where multiple households share a single stove. It fosters community spirit, saves resources, and promotes social interactions among neighbors.	2
Q. 13	1. Besan ki Pakodi (Gram Flour Fritters): Deep-fried fritters made with gram flour and various spices 2. Bhajiya: A popular street food, made by coating vegetables like onions, potatoes, or spinach in gram flour batter and frying until crispy. 3. Dhokla: A soft and spongy steamed snack made from fermented gram flour batter, commonly enjoyed as breakfast or as an evening snack. 4. Sev: Thin, crispy strands of fried gram flour used as a topping on various chaats and snacks.	2
Q. 14	A. Rice, B. Potato	2
Q. 15	a) Chikki: Chikki is a popular Indian sweet snack made from jaggery (or sugar) and roasted nuts, seeds, or grains. The mixture is poured onto a flat surface, flattened, and then cut into bite-sized pieces once cooled. b) Bhakarwadi: Bhakarwadi is a savory and spicy Maharashtrian snack. It consists of a rolled and stuffed gram flour dough spiral, which is deep-fried until crispy. The filling typically includes a blend of spices, coconut, and sesame seeds.	2

Q. 16	The history of fast food in the USA dates back to the late 19th century. White Castle, the first fast-food outlet, opened in Wichita, Kansas, in 1921, offering square-shaped burgers at a low price. The concept gained popularity, leading to the proliferation of fast-food chains like McDonald's and others in the following decades.	2
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Answer any 2 out of the given 3 questions in 30– 50 words each (3 x 2 = 6 marks)

Q. 17	<p>East Zone: Luchi is a deep-fried bread from Bengal, Assam, and Odisha. It's made with refined wheat flour and served with curries.</p> <p>West Zone: Pav is a soft dinner roll from Maharashtra and Gujarat. Used for Vada Pav and Pav Bhaji.</p> <p>South Zone: Appam is a spongy pancake from Kerala and Tamil Nadu. Made with fermented rice batter and coconut milk.</p>	3
Q. 18	<p>1. Hygiene: Consumers often seek fast food establishments that maintain high levels of hygiene in their food preparation and serving areas to ensure the safety and quality of their meals.</p> <p>2. Value: Customers appreciate fast food chains that offer value for money through affordable pricing, combo meals, and promotions, making their dining experience cost-effective.</p> <p>3. Quick Service: Fast food is favored for its speedy service, as consumers expect their orders to be prepared and served promptly, catering to their fast-paced lifestyles.</p>	3
Q. 19	<p>Advantages of Convenience Food:</p> <p>1. Time-Saving: Convenience foods require minimal preparation time, making them ideal for busy individuals or those with limited cooking skills.</p> <p>2. Easy to Use: They come pre-packaged and often with instructions, making them simple and hassle-free to cook or heat.</p> <p>3. Longer Shelf Life: Convenience foods are often preserved and packaged to have extended shelf life, reducing the risk of food spoilage.</p> <p>Disadvantages of Convenience Food:</p> <p>1. Nutritional Concerns: Many convenience foods are high in salt, sugar, and preservatives, which can lead to health issues like obesity and heart disease.</p> <p>2. Cost: Convenience foods can be more expensive than fresh ingredients, contributing to higher food expenses in the long run.</p> <p>3. Reduced Customization: Ready-made convenience foods may not cater to specific dietary preferences or restrictions, limiting options for those with allergies or dietary needs.</p>	3

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

Q. 20	<p>a) Shami Kebab and Galouti Kebab:</p> <ul style="list-style-type: none"> - Shami Kebab: A popular Indian kebab made with minced meat (usually mutton or beef), lentils, and spices. It is pan-fried or shallow-fried. - Galouti Kebab: A melt-in-the-mouth kebab of Awadhi origin, made with finely 	4
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	<p>ground meat (often lamb or beef) and a blend of aromatic spices. It is traditionally cooked on a griddle.</p> <p>b) Petha and Peda:</p> <ul style="list-style-type: none"> - Petha: Petha is a sweet delicacy from Agra, made from ash gourd (white pumpkin). It is candied and flavored with sugar and cardamom. - Peda: Peda is a popular milk-based sweet from North India. It is made from khoya (reduced milk), sugar, and flavored with cardamom or saffron. <p>c) Gajak and Ghewar:</p> <ul style="list-style-type: none"> - Gajak: Gajak is a traditional winter sweet, made from sesame seeds or peanuts and jaggery or sugar. It is typically in the form of thin, brittle sheets. - Ghewar: Ghewar is a Rajasthani sweet, made during festive occasions. It is a disc-shaped dessert made from flour, ghee, and sugar syrup, often topped with nuts. <p>d) Doodhpak and Mysore Pak:</p> <ul style="list-style-type: none"> - Doodhpak: Doodhpak is a creamy rice pudding prepared with milk, rice, sugar, and flavored with cardamom and nuts. It is a popular dessert during festivals in North India. - Mysore Pak: Mysore Pak is a delectable South Indian sweet made from ghee, chickpea flour, and sugar. It has a crumbly and melt-in-the-mouth texture. 	
Q. 21	<p>Indian sweets, also known as mithai, are an integral part of Indian cuisine, often enjoyed during festivals, celebrations, and special occasions. They are made with a variety of ingredients, and each sweet has its unique combination. Here are the major ingredients and one example of each used in making Indian sweets:</p> <p>1. Major Ingredients:</p> <ol style="list-style-type: none"> a. Milk: A key ingredient in many Indian sweets, used to make condensed milk, khoya (reduced milk), or paneer (Indian cottage cheese). b. Sugar: The primary sweetener used in most Indian sweets, either in the form of granulated sugar or sugar syrup. c. Ghee: Clarified butter, widely used to add richness and flavor to Indian sweets. d. Flour: Various flours like chickpea flour (besan), semolina (sooji), or wheat flour are used as base ingredients for different sweets. <p>2. Other Ingredients:</p> <ol style="list-style-type: none"> a. Nuts and Dry Fruits: Almonds, pistachios, cashews, raisins, and cardamom are commonly used for garnishing and enhancing flavor. b. Saffron: Adds a distinct color and aroma to sweets like kesar pista barfi. c. Rose Water: Used to impart a subtle floral essence to sweets like gulab jamun. <p>Example:</p> <p>Kaju Katli (Cashew Burfi):</p> <ul style="list-style-type: none"> - Major Ingredients: Cashew nuts, sugar, and ghee. - Other Ingredients: Silver leaf (varq) for garnishing. <p>Rasmalai:</p> <ul style="list-style-type: none"> - Major Ingredients: Milk, sugar, and saffron. - Other Ingredients: Chopped pistachios and almonds for garnishing. 	4

Q. 22	<p>Certainly! In India, it is quite common to find the same snack being known by different names in different regions. These snacks may have slight variations in preparation or presentation, but the core concept remains similar. Here are four examples of such snacks:</p> <ol style="list-style-type: none"> 1. Pani Puri/Golgappa/Puchka: This popular street food is known by different names in various parts of India. It consists of hollow, crispy puris filled with spicy and tangy water, tamarind chutney, and a mixture of potatoes and chickpeas. In Delhi and North India, it is often called "Golgappa," while in Kolkata and East India, it is known as "Puchka." In Mumbai and Western India, it is referred to as "Pani Puri." 2. Vada Pav/Batata Vada: This iconic Maharashtrian street food is known as "Vada Pav" in Mumbai and other parts of Maharashtra. It consists of a spiced potato fritter (vada) sandwiched in a bun (pav) and served with chutneys. In Gujarat and some other regions, it is called "Batata Vada," but the basic concept and flavors remain the same. 3. Bhel Puri/Jhalmuri: Both Bhel Puri and Jhalmuri are popular snacks made with puffed rice and various other ingredients. Bhel Puri is commonly enjoyed in Western and Southern India, especially in Mumbai, while Jhalmuri is more prevalent in the Eastern states like West Bengal and Odisha. The ingredients and spices used may vary slightly, but both snacks offer a delightful mix of flavors. 4. Samosa/Singara: Samosa is a well-known snack across India, especially in North India, filled with spiced potatoes and peas. In Eastern India, particularly in West Bengal and Bangladesh, a similar snack called "Singara" is popular. Singara often features a spicier filling and is usually smaller in size compared to the larger triangular Samosas. <p>These examples showcase the cultural diversity of India, where the same snack can have different names and variations based on regional preferences and influences. Despite the differences, the enjoyment of these snacks is a shared experience across the country.</p>	4
Q. 23	<p>Cuisine of Awadh:</p> <ul style="list-style-type: none"> - Unique Ingredients: Saffron, rose water, mace, and kevda water are commonly used to impart unique flavors and aromas to dishes. Dried fruits, particularly almonds and pistachios, are often added for richness. - Equipment: The Awadhi cuisine relies on traditional cooking methods, with "dum" being prominent. Handis (earthen pots) are used for slow-cooking, and brass utensils are preferred for their even heat distribution. - Dishes: Some iconic Awadhi dishes include Lucknowi Biryani, a fragrant rice and meat dish, Galouti Kebabs, which are incredibly tender minced meat kebabs, and Dum Pukht dishes like Dum Aloo and Dum Pukht Biryani, cooked under low heat to infuse flavors. <p>Awadhi cuisine reflects the opulence and sophistication of the Nawabs, showcasing a perfect blend of aromatic spices, herbs, and skillful cooking techniques.</p>	4
Q. 24	<ol style="list-style-type: none"> a) Paniyaram - 5. Semolina b) Bhelpuri - 1. Puffed rice c) Samosa - 6. Potato d) Upma - 2. Pressed rice e) Khaman - 3. Gram flour f) Dimer devil - 7. Eggs g) Poha - 4. Refined flour h) Batata vada - 8. Black gram & rice 	4