

Class: 12th
Mid-Term Examination 2023-24
Subject: Food Production (809)
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.	Write shortcut key is used to format into bold letters. a. Ctrl + c b. Ctrl + n c. Ctrl + b d. Ctrl + d	1
ii.	Which of the following methods are used to receive information from the sender through a letter? a. Listening b. Speaking c. Reading d. Writing	1

iii.	Grooming is a term associated with a. Time managing b. Problem-solving c. Neat and clean appearance d. Self-management	1
iv.	Which of the following is not a self-management skill? a. Problem solving b. Bargaining c. Understanding self d. Confidence building	1
v.	_____ menu commands include fonts. a. View. b. Styles. c. Edit. d. File.	1
vi.	Which of the following is characterized by an extreme feeling of self-importance? a. Borderline personality disorder b. Dependent personality disorder c. Narcissistic personality disorder d. None of the above	1

Q. 2	Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)	
i.	What are Gujarati snacks collectively known as? a. Samosas b. Pakoras c. Chaat d. Farsan	1
ii.	What snack is prepared with a fermented batter of gram flour with spices and steamed? a. Dhokla b. Samosa c. Vada Pav d. Aloo Tikki	1
iii.	What are dumplings mixed with spices, sundried, and stored? a. Momos b. Gyoza c. Modak d. Dal Vadi	1
iv.	What sweet is made on "Holi" with nuts and khoya and is deep-fried? a. Gulab Jamun b. Jalebi c. Malpua d. Gujiya	1
v.	What is the name of the drink with digestive properties, made from kokum extract, coconut milk, and seasoned? a. Lassi b. Jaljeera c. Solkadhi d. Chaas	1

vi.	What is the feast in Kashmir known as? a. Biryani b. Sadya c. Wazwan d. Thali.	1
vii.	Which of the following are unique ingredients from West Bengal? a. Saffron and Cardamom b. Mustard Oil and Panch Phoron c. Coconut and Curry Leaves d. Cumin and Coriander Seeds	

Q. 3	Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)	
i.	What is "Jhaal muri"? a. A spicy seafood curry from Kerala. b. A traditional dessert from Rajasthan made with condensed milk. c. A popular street food snack from West Bengal. d. A type of biryani from Hyderabad known for its unique spice blend.	1
ii.	What is the popular street food snack from Kolkata, West Bengal, known for its spicy and flavorful egg coating? a. Chole Bhature b. Dahi Puri c. Dimer Devil d. Aloo Tikki Chaat	1
iii.	What is "nadroo"? a. A type of traditional dance from Rajasthan, India. b. A popular rice dish from South India. c. A variety of freshwater fish found in the rivers of Assam. d. A vegetable commonly known as "Lotus Stem."	1
iv.	Milk solid separated from its whey is known as a. Chena b. Khoya c. Condensed Milk d. Cream	1
v.	The Sweet associated with Gurupurab is _____. a. Halwa b. Modak c. Karah Prashad d. Gajjak	1
vi.	The sweet associated with pumpkin is _____. a. Petha b. Halwa c. Ghewar d. Falooda	1
vii.	Fast food is often known for its: a. Healthiness and nutritional value b. Use of exotic ingredients c. Simple and standardized preparation d. High-cost and luxurious ambience	

Q. 4	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Which of the following is a type of fast food? a. Sushi b. Tacos c. Lasagna d. Omelette	1
ii.	What are convenience foods? a. Foods that are easy and quick to prepare, typically requiring minimal cooking or assembly. b. Foods that are considered gourmet and are served in high-end restaurants. c. Foods that are only available during specific seasons and are considered rare delicacies. d. Foods that are associated with specific cultural festivals and celebrations.	1
iii.	On average, how much time does a burger take to be served in a Quick Service Restaurant (QSR)? a. 30 seconds b. 60 seconds c. 120 seconds d. 90 seconds	1
iv.	What is the purpose of serving Indian food in individual bowls or compartments? a. To make it easier for guests to serve themselves. b. To keep the dishes separated and maintain their unique flavors. c. To encourage sharing and communal dining. d. To save on serving utensils and cutlery.	1
v.	The primary purpose of fast food is to: a. Offer high-end dining experiences b. Provide complex and artistic dishes c. Satisfy hunger quickly and conveniently d. Promote healthy eating habits	1
vi.	Which Indian gravy is made with a rich and creamy tomato-based sauce? a. Makhani Gravy b. Saag Gravy c. Korma Gravy d. Vindaloo Gravy	1

Q. 5	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Which Indian gravy is made with spinach and other leafy greens? a. Makhani Gravy b. Hariyali Gravy c. Korma Gravy d. Vindaloo Gravy	1

ii.	What is the significance of serving the meal on a banana leaf in some Indian regions? a. It is believed to enhance the flavors of the food. b. It is a sustainable and eco-friendly practice. c. It adds a distinct aroma to the meal. d. It represents the welcoming of guests.	1
iii.	Why is it important to cook the base ingredients thoroughly while making gravies? a. To preserve their raw flavor and texture. b. To ensure the gravy has a crunchy texture. c. To prevent the growth of harmful bacteria. d. To shorten the cooking time of the gravy.	1
iv.	Which Indian sweet is made from fried dough balls soaked in sugar syrup? a. Gulab Jamun b. Jalebi c. Rasgulla d. Ladoo	1
v.	Which Indian sweet is made from deep-fried, syrup-soaked cheese dumplings? a. Gulab Jamun b. Jalebi c. Rasgulla d. Ladoo	1
vi.	What is the typical arrangement of dishes in an Indian meal presentation? a. Desserts first, followed by appetizers, main course, and then beverages. b. Appetizers first, followed by main course, and finally desserts. c. Main course served in individual bowls, with appetizers and desserts served separately. d. All dishes served together in a mixed arrangement.	

Q. 6	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Which of the following are typical features of fast food? a. Extensive table service b. Elaborate presentation and plating c. Quick service and minimal waiting time d. A wide variety of gourmet dishes	1
ii.	Shahi Gravy is often made with a base of: a. Tomatoes and onions. b. Yogurt and spices. c. Cashews and cream. d. Coconut and cilantro.	1
iii.	What is a common beverage component in an Indian meal? a. Lemonade b. Orange juice c. Lassi d. Soda	1

iv.	What is the popular bread in Haryanvi cuisine, made from unleavened wheat flour? a. Paratha b. Naan c. Bajre ki Roti d. Puri	1
v.	Which of the following is a popular dish in Himachal cuisine? a. Dosa b. Momos c. Idli d. Siddu	1
vi.	What is the famous sweet delicacy from Bihar made with milk, rice, and dry fruits? a. Gulab Jamun b. Rasgulla c. Khaja d. Jalebi	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	What are some techniques that can help you to maintain a positive outlook in the long run.?	2
Q. 8	What are the different types of spreadsheet? Name any 2	2
Q. 9	What do you mean my Intrinsic motivation & Extrinsic motivation?	2
Q. 10	What is a spreadsheet?	2
Q. 11	Explain what is Goal setting.	2

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

Q. 12	What is the concept of 'Sanjha Chulha'?	2
Q. 13	Write any four Indian snacks prepared using gram flour	2
Q. 14	Fill in the blanks: a) "Biryani" is a flavorful and aromatic dish made with _____ and various spices. b) "Masala Dosa" is a famous South Indian dish that features a crispy fermented crepe made from rice and lentil batter, filled with a spicy _____ filling.	2
Q. 15	Define following terms: a) Chikki b) Bhakarwadi	2
Q. 16	Write history of fast food in USA.	2

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

Q. 17	Write about one bread from each east, west and south zone of India.	3
Q. 18	Explain any 3 perceptions of consumers on fast food.	3
Q. 19	Give advantages and disadvantages of convenience food. any 3.	3

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

Q. 20	Differentiate between - a)Shami kebab and Galavati kebab b)Petha and Peda c)Gajak and Ghewar d)Doodhpak and Mysorepak	4
Q. 21	Elaborate major ingredients and other ingredients used in making of Indian sweets, give one -one example of each.	4
Q. 22	‘Many Indian snacks have crossed regional boundaries and are popular all over the nation’. Justify the statement giving suitable examples	4
Q. 23	Explain cuisine of Awadh with unique ingredients, equipment and dishes.	4
Q. 24	Match the followings: <div style="display: flex; justify-content: space-between;"> <div> <p>Column A</p> <p>a) Paniyaram</p> <p>b) Bhelpuri</p> <p>c) Samosa</p> <p>d) Upma</p> <p>e) Khaman</p> <p>f) Dimer devil</p> <p>g) Poha</p> <p>h) Batata vada</p> </div> <div> <p>Column B</p> <p>1 .Puffed rice</p> <p>2.Pressed rice</p> <p>3.Gram flour</p> <p>4.Refined flour</p> <p>5. Semolina</p> <p>6.Potato</p> <p>7.Eggs</p> <p>8.Black gram & rice</p> </div> </div>	4