

FOOD PRODUCTION (SUBJECT CODE - 809)

Sample Question Paper for Class XI (Session 2024-2025)

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.	<p>All the living organisms in a particular area and the non-living environment with which the organisms interact, such as air, mineral, soil, water and sunlight, together form an _____.</p> <p>a. Ecosystem. b. Nature System. c. Earth System. d. None of the above.</p>	1
ii.	<p>Communication is a _____ process of sharing.</p> <p>a. Three – way process. b. Two – way process. c. One – way process. d. None of the above.</p>	1
iii.	<p>If you are aware of your own values, likes, dislikes, strengths, and shortcomings as an individual. It denotes the fact that you are _____.</p> <p>a. Self-Confident. b. Self-Control. c. Self-Motivated. d. Self-Aware.</p>	1
iv.	<p>Which one is not a good example of strength?</p> <p>a. I am good at understanding other peoples. b. Dealing with strangers, I am confident. c. I don't know, how to play chess. d. I help my parents in household chores.</p>	1
v.	<p>Which of the following is the most important factor to consider when choosing the appropriate medium for communication in a business environment?</p> <p>a. The urgency of the message b. The level of formality required c. The cost of using the medium d. The communication preferences of the sender</p>	1
vi.	<p>What are the principles which can be followed to grow a business?</p> <p>a. Quality. b. Adding Substitutes. c. Scaling Up. d. All of the above.</p>	1

Q. 2	Answer any 5 out of the given 7 questions (1 x 5 = 5 marks)	
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i.	<p>Which is the correct full form of MICE?</p> <p>a. Meetings, Incentive tours, Conferences & Exhibitions. b. Meet ups, Incentive travel, Class & Exhibitions. c. Meetings, Incentive transport, Conferences & Events. d. Meetings, Inclination, Conferences & Events.</p>	1
ii.	<p>_____ is responsible for preparing vegetables and fruits ready to use in other kitchens.</p> <p>a. Garde manger. b. Commissary. c. Bakery. d. Patisserie.</p>	1
iii.	<p>Which of the following can be obtained from animal as well as plants?</p> <p>a. Meat. b. Grains. c. Oils and fat. d. Caviar.</p>	1
iv.	<p>Onion, Potatoes, Garlic, Bananas, Pineapples etc. They should be stored at_____.</p> <p>a. Dry store. b. Cool & Moist store. c. Cool & Dry store. d. Warm & Moist store.</p>	1
v.	<p>This method involves finely chopping ingredients, typically herbs, into thin strips using a knife.</p> <p>a. Juliennning b. Dicing c. Chiffonade d. Mashing</p>	1
vi.	<p>Roasted chicken salad is an example of_____.</p> <p>a. Fruit salad. b. Vegetable salad. c. Protein salad. d. Pasta salad</p>	1
vii.	<p>What is the French term for a thick, rich soup made from seafood?</p> <p>a. Consommé b. Bisque c. Stew d. Chowder</p>	

Q. 3	Answer any 6 out of the given 7 questions (1 x 6 = 6 marks)	
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i.	<p>Which type of accommodation is typically located in scenic or recreational areas and offers extensive leisure activities and amenities?</p> <p>a. Motel b. Resort c. Hostel d. Apartment hotel</p>	1
ii.	<p>In a restaurant layout, the _____ is a section designed to facilitate the flow of orders between the kitchen and the service staff, ensuring that food is delivered efficiently while maintaining the quality of the dish.</p> <p>a. Pass b. Pantry c. Prep station d. Expediting area</p>	1
iii.	<p>An optional part of a Chef's attire is known as _____.</p> <p>a. Name Tag. b. Chef coat. c. Chef's scarf. d. Safety shoes.</p>	1
iv.	<p>Which of the following is an example of a drupe?</p> <p>a. Peach b. Grape c. Pear d. Pineapple</p>	1
v.	<p>Identify A in the given picture.</p> <p>a. Bolster. b. Rivets. c. Spine. d. Butt.</p> 	1
vi.	<p>Which of the following spices is known for its ability to stimulate the digestive system and is often used in small quantities to avoid its strong, overwhelming flavor?</p> <p>a. Clove b. Cinnamon c. Ginger d. Turmeric.</p>	1

vii.	<p>This technique involves cutting ingredients into small, fine pieces using a knife or a food processor.</p> <p>a. Dicing b. Mincing c. Chopping d. Slicing</p>	
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Q. 4	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	<p>Which of the following is not a job opportunity in core area of hospitality industry?</p> <p>a. F&B Manager. b. Executive Chef. c. HR Manager. d. Event coordinator.</p>	1
ii.	<p>Which position is responsible for managing the overall kitchen operations and overseeing all chefs during service?</p> <p>a. Executive Chef b. Sous Chef c. Pastry Chef d. Head Chef</p>	1
iii.	<p>At what temperature range should perishable foods be stored to prevent bacterial growth?</p> <p>a. -18°C to 0°C b. 0°C to 5°C c. 4°C to 7°C d. 0°C to 10°C</p>	1
iv.	<p>Which of the following is a fuel operated kitchen equipment?</p> <p>a. Mixer. b. Dough maker. c. Tandoor. d. Fryer.</p>	1
v.	<p>When purchasing kitchen equipment for a new restaurant, which of the following factors is most important to consider to ensure the equipment's effectiveness and longevity?</p> <p>a. Brand reputation b. Warranty and service support c. Aesthetic appearance d. All of the above.</p>	1
vi.	<p>Mostly used in European and Mediterranean cuisines, this herb is chopped or used whole to flavour many vegetable and meat dishes.</p> <p>a. Parsley. b. Sage. c. Coriander. d. Curry Leaves.</p>	1

Q. 5	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
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i.	Which of the following is the best method for cooking an egg to maintain its nutritional value while ensuring it is fully cooked? a. Scrambling b. Boiling c. Frying d. Poaching	1
ii.	Which of the following refers to small, round pieces of vegetables, usually cut thinly for soups or garnishes? a. Brunoise b. Macédoine c. Paysanne d. Chiffonade	1
iii.	Which of the following cooking methods involves cooking food slowly in a small amount of liquid, typically in a covered pot? a. Sautéing b. Steaming c. Poaching d. Braising	1

iv.	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.	1
v.	Heat passes through directly on the object that has to be cooked. a. Radiation. b. Conduction. c. Convection. d. Induction.	1
vi.	This French word means to “jump”. Tossing the meat or vegetables in less oil to gets a slight browning effects. a. Stir fry. b. Sauté. c. Deep Fry. d. Shallow fry.	

Q. 6	Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)	
i.	Which of the following is not an ideal characteristic of a well-maintained kitchen? a. Adequate lighting b. Proper sanitation c. Overcrowding of equipment d. Good ventilation	1
ii.	_____ chopping boards are non-absorbent and last longer. a. Wood. b. Fibre. c. Stone. d. Metal.	1
iii.	Which part of a salad is typically used to add flavor and moisture to the ingredients? a. Garnish b. Base c. Body d. Dressing	1
iv.	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	1
v.	What is the main reason for adding salt to the water when boiling eggs? a. To enhance flavor b. To make the eggs easier to peel c. To make the eggs cook faster d. To prevent cracking	1

vi.	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.	1
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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	Write down the different types of verbal communication with examples of each.	2
Q. 8	In SMART goals, what does 'S, M, A, R and T' stand for? Explain.	2
Q. 9	What are the Four Steps for Effective Time Management?	2
Q. 10	What are the benefits of working in a team?	2
Q. 11	Difference between Interests and Abilities?	2

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

Q. 12	Mention 4 sections of a commercial kitchen.	2
Q. 13	Two materials C and D are used as follows: Maximum usage - 150 units per week for C, 100 units per week for D. Delivery period: C - 5 to 7 weeks, D - 3 to 5 weeks. Calculate the re-order period for both C and D.	2
Q. 14	Fill in the blanks: a) To trim or clean an animal for cooking is called _____. b) _____ is the process of softening of fat/butter.	2
Q. 15	Define the following terms: a) Dicing b) Mashing	2
Q. 16	Differentiate between Boiled eggs and Poached eggs.	2

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

Q. 17	Rajesh is responsible for managing the daily operations of the kitchen and overseeing all cooking staff. What is Rajesh's likely designation in the kitchen? Also, draw a hierarchy chart for a typical restaurant kitchen to show the different roles involved. What do you think?	3
Q. 18	Vikram is a new trainee in a restaurant. Help him understand the classification of kitchen equipment based on the type of food they are used to prepare. Give one example of each category.	3
Q. 19	Sita wants to make a cake but is unsure if her eggs are fresh. How can she check if the eggs are fresh or not before using them in her recipe?	3

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

Q. 20	Mention all parts of a chef's uniform, explain importance of each part of a chef's uniform.	4								
Q. 21	Mr. Kapoor bought a large quantity of fruits but is worried they might spoil before he uses them. Suggest different ways he can use or preserve the fruits to avoid waste.	4								
Q. 22	Match the followings: <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">(A) Anthocyanin</td> <td style="width: 50%;">(i) Carrots</td> </tr> <tr> <td>(B) Flavones</td> <td>(ii) Beetroot</td> </tr> <tr> <td>(C) Carotenoid</td> <td>(iii) Radish</td> </tr> <tr> <td>(D) Betalains</td> <td>(iv) Cranberries</td> </tr> </table>	(A) Anthocyanin	(i) Carrots	(B) Flavones	(ii) Beetroot	(C) Carotenoid	(iii) Radish	(D) Betalains	(iv) Cranberries	4
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(B) Flavones	(ii) Beetroot									
(C) Carotenoid	(iii) Radish									
(D) Betalains	(iv) Cranberries									
Q. 23	Define the term Soup, and explain its four main types. Provide an example for each type.	4								
Q. 24	Define the term Salad, and explain the basic types of salads with one example for each	4								