

JB Academy, Ayodhya
Half-Yearly Examination (2025-26)
Class – XI, Food Production - (809)

TIME : 3 hrs.

M. Marks : 60

Q1. Multiple choice questions

(Marks 1×5= 5)

1. Which skill is MOST important for a successful hospitality career?
A) Communication and interpersonal skills
B) Engineering skills
C) Farming techniques
D) Programming skills
2. Hospitality careers are best suited for people who are:
A) Introverted and dislike interaction
B) Creative, adaptable, and customer-oriented
C) Focused only on accounting
D) Prefer working alone
3. Which of the following is the largest employment sector within the hospitality industry?
A) Lodging
B) Food & Beverage
C) Travel & Tourism
D) Events & Recreation
4. Which of the following global hospitality brands originated in India?
A) Taj Hotels
B) Marriott
C) Hilton
D) Accor
5. Which of these is considered a non-traditional career in hospitality?
A) Cruise line management
B) Event planning
C) Hospitality consulting
D) Restaurant chef

Q2. One word question

(Marks 1× 5= 5)

1. The layout of each kitchen varies considering the kind of ingredients to be processed and equipments required for preparing special dishes. They are also called _____
2. The _____ is manager who is responsible for all the aspects of food production.
3. The opposite of a satellite kitchen is known as ?
4. The head of the stewarding department is called _____
5. The tall white hat worn by chefs is called?

Q3. Very short answers

(Marks 2×5= 10)

1. Write a short note on motels ?
2. What is specialized kitchen ?
3. What is organizational structure of kitchen?
4. What is safe food handling?
5. Write a short note on cross contamination?

Q3. Short answers

(Marks 3×5= 15)

1. Write down the difference between cross contamination and danger zone ?
2. What is storage area ? What are the types of storage area ?
3. Write any five qualities required by a person willing to join the hospitality industry?
4. What is entrepreneurship?
5. Write down difference between the food & beverages department and food production department?

Q4. Paragraph writing questions

(Marks 2.5× 2= 5)

1. Explain the scope of the hospitality industry as a career. Discuss the different sectors and the job opportunities they provide at national and international levels.
2. Describe the different parts of a chef's uniform and their significance.

Q5. Very long question

(Marks 5 ×3 = 15)

1. What are the behavioural traits one must develop to succeed in hospitality industry?
2. Write the duties and responsibilities of the following:
 - A) Executive Chef
 - B) Chef de partie
 - C) Commis
3. List the general safety rules to be followed while working in a kitchen.

4. Draw the diagram of safe food handling or commercial kitchen.

(Marks 1× 5= 5)