

# CBSE | DEPARTMENT OF SKILL EDUCATION

## FOOD PRODUCTION (SUBJECT CODE- 409)

### MARKING SCHEME FOR CLASS X (SESSION 2024-2025)

Max. Time: 2 Hours

Max. Marks: 50

#### General Instructions:

1. Please read the instructions carefully.
2. This Question Paper consists of **21 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 (5 + 16 =) 21 questions, a candidate has to answer (5 + 10 =) 15 questions in the allotted (maximum) time of 2 hours.**
5. All questions of a particular section must be attempted in the correct order.
6. **SECTION A - OBJECTIVE TYPE QUESTIONS (24 MARKS):**
  - i. This section has 05 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 (26 MARKS):**
  - i. This section contains 16 questions.
  - ii. A candidate has to do 10 questions.
  - iii. Do as per the instructions given.
  - iv. Marks allotted are mentioned against each question/part.

### SECTION A: OBJECTIVE TYPE QUESTIONS

Q. No.	QUESTION	Source Material (NCERT/PSSCIVE/ CBSE Study Material)	Unit/ Chap. No.	Page no. of source material	Marks
<b>Q. 1</b>	<b>Answer any 4 out of the given 6 questions on Employability Skills (1 x 4 = 4 marks)</b>				
i.	c. Financial barrier	NCERT	1	23	1
ii.	b. External	NCERT	2	51	1
iii.	a. Online predators	NCERT	3	81	1
iv.	c. patient	NCERT	4	89	1
v.	c. Taking care of ourselves and the future generations	NCERT	5	104	1
vi.	d. Confidence	NCERT	2	8	1
<b>Q. 2</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>				
i.	d. Protein	CBSE Student Handbook	1	1	1
ii.	b. Apricot	CBSE Student Handbook	3	19	1
iii.	a. Protein salad	CBSE Student Handbook	5	35	1
iv.	c. Closed sandwich	CBSE Student Handbook	6	41	1
v.	b. Chowder	CBSE Student Handbook	4	29	1
vi.	a. 175-190 degree	CBSE Student Handbook	2	9	1
<b>Q. 3</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>				
i.	c. Braising	CBSE Student Handbook	2	7	1
ii.	b. Protein	CBSE Student Handbook	1	1	1
iii.	c. Fungi	CBSE Student Handbook	3	18	1
iv.	b. Consommé	CBSE Student Handbook	4	28	1
v.	d. Vegetable salad	CBSE Student Handbook	5	35	1

Q. No.	QUESTION	Source Material (NCERT/PSSCIVE/ CBSE Study Material)	Unit/ Chap. No.	Page no. of source material	Marks
vi.	b. Sandwich	CBSE Student Handbook	6	39	1
<b>Q. 4</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>				
i.	b. 1/3rd	CBSE Student Handbook	6	40	1
ii.	a. Base	CBSE Student Handbook	5	36	1
iii.	a. Fluids	CBSE Student Handbook	4	28	1
iv.	d. Pectin	CBSE Student Handbook	3	24	1
v.	a. Barbeque	CBSE Student Handbook	2	8	1
vi.	b. Vitamin B and C	CBSE Student Handbook	1	2	1
<b>Q. 5</b>	<b>Answer any 5 out of the given 6 questions (1 x 5 = 5 marks)</b>				
i.	b. Swelling of starch by application of moist heat	CBSE Student Handbook	1	1	1
ii.	c. Induction	CBSE Student Handbook	2	5	1
iii.	a. Lemon	CBSE Student Handbook	3	24	1
iv.	a. Minestrone	CBSE Student Handbook	4	29	1
v.	b. Dressing	CBSE Student Handbook	5	37	1
vi.	b. About 12 hours old	CBSE Student Handbook	6	39	1

## **SECTION B: SUBJECTIVE TYPE QUESTIONS**

Q. No.	QUESTION	Source Material (NCERT/PSSCIVE/ CBSE Study Material)	Unit/ Chap. No.	Page no. of source material	Marks
<b>Answer any 3 out of the given 5 questions on Employability Skills in 20 – 30 words each (2 x 3 = 6 marks)</b>					
<b>Q. 6</b>	Ways to overcome barriers to effective communication: 1. Use simple language. 2. Do not form assumptions on culture, religion or geography. 3. Try to communicate in person as much as possible. 4. Use visuals. 5. Take help of a translator to overcome differences in language (Any 2 points)	<b>NCERT</b>	<b>1</b>	<b>22</b>	<b>2</b>
<b>Q. 7</b>	Qualities of Self-motivated People: 1. They Know what they want from life. 2. They are focused. 3. They Know what is important. 4. They are dedicated to fulfill their dreams.	<b>NCERT</b>	<b>2</b>	<b>52</b>	<b>2</b>
<b>Q. 8</b>	Drag and Drop: To move an item, you need to click it, and then holding the mouse button down, move the item to a new location. After you move the item to the new location, you release the mouse button. This is called drag and drop.	<b>NCERT</b>	<b>3</b>	<b>68</b>	<b>2</b>

<b>Q. 9</b>	The money used to start a business is called capital. Capital is important for starting. However, every business does not need a lot of capital to start. Depending on how much money you have or can borrow, you can start a business with that much money. Once you make more money, you can put that into your business to make it bigger. So it is totally a misconception that a person needs a lot of money to start a business.	<b>NCERT</b>	<b>4</b>	<b>96</b>	<b>2</b>
<b>Q. 10</b>	<b>Creating Sustainable Cities:</b> 1. Save energy by switching off lights and fans when not in use. 2. Use natural light as much as possible. 3. Use energy efficient lights (LED bulbs) and appliances. (Any 2 points)	<b>NCERT</b>	<b>5</b>	<b>111</b>	<b>2</b>
<b>Answer any 4 out of the given 6 questions in 20 – 30 words each (2 x 4 = 8 marks)</b>					
<b>Q. 11</b>	1. The canapés are not sandwiches but they are the one bite size piece of the decorated bread slice. 2. The base has to be crispy toast or similar item. 3. A piece of biscuit can be used for the base of canapés also. 4. It is often served during cocktail hours. 5. A canapé can have the topping of fish, chicken, ham, fruits, vegetables also. (Any 2 points)	CBSE Student Handbook	<b>6</b>	<b>41</b>	<b>2</b>
<b>Q. 12</b>	1. It is a kind of sauce which has to be served on the salad or with the salad. 2. It develops the taste in the salad. 3. Without the dressing the salad is not complete. 4. It provides tartness, spiciness, moistness and flavor. Some famous dressings are- vinaigrette, thousand island, mayonnaise etc.	CBSE Student Handbook	<b>5</b>	<b>37</b>	<b>2</b>
<b>Q. 13</b>	The different thickening agents used to thicken the soups are: 1. Cream 2. Puree of starchy vegetables 3. Rice 4. Flour 5. Mixture of egg yolk and cream (Any 4)	CBSE Student Handbook	<b>4</b>	<b>29</b>	<b>2</b>
<b>Q. 14</b>	The effect of heat on Carotenoids: This pigment is present in yellow, orange and some red colored vegetables e.g.,	CBSE Student Handbook	<b>3</b>	<b>23</b>	<b>2</b>

	Carrot, Corns, Sweet Potato, Tomato, Mango, Pumpkin etc. It is relatively stable and is not affected significantly by acidic or alkaline medium of cooking. It is fat soluble and leaches in cooking oils.				
<b>Q. 15</b>	<b>Deep Frying:</b> The food is usually submerged in hot oil. This method absorbs less fat, loses less moisture and gives a crispy attractive color. The food particles are coated with batter or crumb to prevent the fierce heat of oil. Appropriate temperature for fry is 175 c to 190 c. The oil should be replaced by 15 to 20% to extend frying shelf life.	CBSE Student Handbook	<b>2</b>	<b>9</b>	<b>2</b>
<b>Q. 16</b>	The cooking of food is essential because: 1. It makes the food more palatable. 2. It help in the digestion process since the food components are broken down by the effects of heat. 3. It kills the bacteria and keeps the food sterile. 4. It improves the eye appeal of the food. 5. When different ingredients are used in the preparation it enhances the nutrition value of the dish. 6. Different methods of cooking changes the texture of the food which brings flavor and aroma. 7. Cooked food can be stored for a longer time.  (Any 2 points)	CBSE Student Handbook	<b>1</b>	<b>2</b>	<b>2</b>
<b>Answer any 3 out of the given 5 questions in 50– 80 words each (4 x 3 = 12 marks)</b>					
<b>Q. 17</b>	1. Soups are considered healthy food as they are easy to digest. 2. Soups provide nutrients. 3. Soups provide sufficient amount of fluids to the body. 4. A bowl full of soup usually provides a good amount of carbohydrates, proteins, vitamins and minerals. So soups should be part of our daily diet.	CBSE Student Handbook	<b>4</b>	<b>28</b>	<b>4</b>
<b>Q. 18</b>	<b>SANDWICH:</b> A sandwich can be defined as a type of food placed between the slices of bread. In the case of sandwich, the breads work as a wrapper to some of food too. <b>Parts of a Sandwich:</b> <b>1. Bread:</b> The various type of breads are used in making of sandwich. Some examples of breads are: French bread, pita bread, focaccia bread, panini bread, whole wheat bread, rye bread etc. The bread used for	CBSE Student Handbook	<b>6</b>	<b>39-40</b>	<b>4</b>

	<p>sandwich making should be not more than 12 hours old. Very fresh bread will be soggy. The bread used for sandwich making should be stored at room temperature but away from heat.</p> <p><b>2. Spread:</b> The spread is very important part of the sandwich. It will act as a sealing material for the sandwich to avoid it from becoming soggy. It adds flavor to the bread and also act as a moistening agent in sandwiches. Some of the essentials of the spreads are- it should be soft, spreadable, with rich mouth feel etc. They should be stored properly. Types of spreads are- butter, jam, marmalades, mayonnaise, chutneys too etc.</p> <p><b>3. Filling:</b> The purpose of the filling is to provide- flavour, body, moisture, nutrients, completeness in the sandwiches. Different types of fillings can be used as beef, pork, lamb, fish, eggs, fruits, vegetables, duck, turkey etc. The filling has to be 1/3rd of the sandwich contribution. The filling will be always full of flavours and no meat with bone can be used in the sandwich.</p>				
<p><b>Q. 19</b></p>	<p>Tips to preserve them in kitchen:</p> <ol style="list-style-type: none"> <li>1. Use Fresh Vegetables and Fruits which are in Season as these will usually be highest in nutrients. Nutrients are lost with the process of freezing the seasonal produce.</li> <li>2. Judicious Use of Water: Up to 50 percent of vitamin C, thiamin, vitamin B6 and folate content in food can be lost to the water it's cooked in. In order to retain water-soluble nutrients, use cooking methods like steaming or stir-frying that use less water. Use less water in steaming and boiling, and reuse cooking water in soups, sauces, making dough or juices to capture escaped nutrients.</li> <li>3. Short Cooking Durations: As a rule of thumb, the longer foods are exposed to heat, the more nutrients are lost. To reduce cooking times, cover the pot to retain heat and avoid evaporation; place vegetables in already boiling water, and learn to enjoy most vegetables with a crunchier texture.</li> </ol>	<p>CBSE Student Handbook</p>	<p><b>3</b></p>	<p><b>25-26</b></p>	<p><b>4</b></p>

	<p>4. Cut in Bigger Pieces: Chopping foods into smaller pieces increases the surface area exposed to light, heat and water – three factors that degrade nutrients.</p> <p>5. Correct Storage: Nutrient loss in many fruits and vegetables can be decreased with cooler temperatures, high humidity and less air contact. Store produce in airtight containers in the fridge.</p> <p>6. Rinse Fresh Vegetables Well Just Before Using. Even those with skins need to be washed to remove bacteria, insects, and as much pesticide as possible. Do not soak vegetables, as that can remove key nutrients, like vitamin C.</p> <p>7. Wash Whole Fruits and Vegetables: Washing vegetables or fruits after cutting leads to more nutrients being leached out in water. Wash whole and then cut.</p> <p><b>(Any 4 points)</b></p>				
<b>Q. 20</b>	<p><b>Salad Garnish:</b> It is the optional part of the salad which when added enhances the value of salad. The main purpose of adding the dressing is to add the eye appeal. It can be simple or composite too. If the garnish is elaborated than it will dominate the salad. Few garnishes used are cherry, mint sprigs, coriander green sprigs, lemon wedges etc.</p>	CBSE Student Handbook	<b>5</b>	<b>37</b>	<b>4</b>
<b>Q. 21</b>	<p><b>Difference between Steaming and Stewing:</b></p> <p>In steaming method, the food is exposed directly to steam. Cooking an item by lightly covering the pan or by wrapping it in foil so that the food gets cooked in its own moisture e.g., Jacket potatoes, steamed fish. Steamers can be used for cooking rice, dal that holds the steam under pressure, the temperature varying from 106 degree Celsius to 121 degree Celsius. This method is widely used as it minimizes the dissolving away of nutrients. Whereas Stewing is a process in which the food particles are surrounded by liquid and it is cooked in slow heat for a long time. It is usually served along with the liquid which was used for stewing e.g., stew</p>	CBSE Student Handbook	<b>2</b>	<b>6</b>	<b>4</b>