

Class-XII
Post-Mid-Term Examination 2025-26
Subject: Food Production (809)
Marking Scheme Set-A

Max. Time: 2 Hours**Max. Marks: 50****General Instructions:**

1. Please read the instructions carefully.
2. This Question Paper consists of **19 questions** in two sections: Section A & Section B.
3. Section A, Has Objective type questions whereas Section B, contains Subjective type questions.

Section A**Objective Type Questions****20 Marks**

Q.1	Attempt any 4	1x4=4
I	b) Communication	1
II	a) Understanding one's strengths and weaknesses	1
III	a) spreadsheet	1
IV	b) Business entrepreneurs	1
V	b) 10 August 2018	1
Q.2	Attempt any 4	1x4=4
I	c) Climatic suitability	1
II	d) Spice balancing	1
III	b) Rogan Josh	1
IV	c) High protein with binding ability	1
V	b) Acidic ingredient	1
Q.3	Attempt All	1x4=4
I	a) To reduce bitterness	1
II	d) 130–140°C	1
III	a) Higher fat and low moisture	1
IV	b) Balances taste and digestion	1
Q.4	Attempt All	1x4=4
I	b) Low fibre and high trans fat	1
II	a) Dense crumb	1
III	b) Dietary variety and nutrition	1
IV	c) Nutritional standards	1

Q.5	Attempt All	1x4=4
I	b) Decreases	1
II	a) Gas bill	1
III	b) CCP determination	1
IV	b) Salmonella	1

Section B

Subjective Type Questions

Attempt any 5 out of 6 questions.

2x5=10 Marks

Q.6	• Distractions – Environmental noise or internal thoughts interrupt focus. • Prejudice or Bias – Judging the speaker before understanding. • Interrupting – Speaking over the speaker instead of listening. • Lack of Interest – Not paying attention due to boredom or disinterest.	2												
Q.7	<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;">Feature</td><td style="width: 35%;">Galavti Kebab</td><td style="width: 35%;">Seekh Kebab</td></tr> <tr> <td>Texture</td><td>Extremely soft, melts in mouth</td><td>Firm, holds shape on skewer</td></tr> <tr> <td>Preparation</td><td>Minced meat mixed with tenderizers like raw papaya</td><td>Minced meat with spices, shaped around skewers</td></tr> <tr> <td>Origin</td><td>Lucknow, Awadhi cuisine</td><td>North Indian cuisine</td></tr> </table>	Feature	Galavti Kebab	Seekh Kebab	Texture	Extremely soft, melts in mouth	Firm, holds shape on skewer	Preparation	Minced meat mixed with tenderizers like raw papaya	Minced meat with spices, shaped around skewers	Origin	Lucknow, Awadhi cuisine	North Indian cuisine	2
Feature	Galavti Kebab	Seekh Kebab												
Texture	Extremely soft, melts in mouth	Firm, holds shape on skewer												
Preparation	Minced meat mixed with tenderizers like raw papaya	Minced meat with spices, shaped around skewers												
Origin	Lucknow, Awadhi cuisine	North Indian cuisine												
Q.8	M – Months I – I (pronoun) N – Names (proper nouns) T – Titles (of books, movies, etc.) S – Start of a sentence	2												
Q.9	Regional snacks use local ingredients to suit climate and availability. Flavors and methods are adapted to regional tastes, e.g., Bhel Puri in Mumbai uses puffed rice and tangy chutney, while Chaats in Delhi use spices differently. Shows creativity and diversity in Indian cuisine.	2												
Q.10	High sugar concentration → Hard texture (e.g., Mysore Pak). Moderate sugar concentration → Soft, spongy texture (e.g., Rasgulla). Low sugar concentration → Grainy or loose texture. Proper sugar control ensures desired consistency, shelf life, and taste.	2												
Q.11	a) Wazwan • Traditional multi-course meal of Kashmiri cuisine.	2												

	- Famous for meat-based dishes like Rogan Josh, Rista, and Galavti Kebab. - Represents ritual, culture, and culinary excellence of Kashmir. b) Farsan Savory snacks popular in Gujarat and Maharashtra. - Made from flour, spices, and sometimes lentils. - Examples: Dhokla, Khaman, Chakli, Fafda. - Often served as tea-time snacks or festive foods.	
--	--	--

Attempt any 4 out of 5 questions.

4x3=12 Marks

Q.12	☐ Geography: Climate, soil, and local produce influence cooking methods. Coastal areas use more seafood, while northern regions use wheat-based dishes. ☐ Religion: Dietary restrictions (vegetarianism in Hinduism, Halal in Islam) shape ingredient choices and techniques. ☐ History: Invasions, trade, and colonization introduced spices, cooking methods, and dishes (e.g., Mughlai cuisine in North India). ☐ Combined effect: Regions develop unique cooking techniques, such as dum cooking in Awadh or tandoor in Punjab, blending environment, faith, and tradition.				3													
Q.13	<table><thead><tr><th>Stage</th><th>Description</th><th>Use in Indian Sweets</th><th>Example</th></tr></thead><tbody><tr><td>Thread Stage</td><td>Syrup forms thin threads when dropped in water</td><td>For light syrups in sweets</td><td>Rasgulla</td></tr><tr><td>Soft Ball Stage</td><td>Syrup forms a soft ball when pressed between fingers</td><td>Used in sweets needing pliable sugar</td><td>Sandesh</td></tr><tr><td>Hard Crack Stage</td><td>Syrup forms hard threads that break easily</td><td>For hard, brittle sweets</td><td>Mysore Pak</td></tr></tbody></table>	Stage	Description	Use in Indian Sweets	Example	Thread Stage	Syrup forms thin threads when dropped in water	For light syrups in sweets	Rasgulla	Soft Ball Stage	Syrup forms a soft ball when pressed between fingers	Used in sweets needing pliable sugar	Sandesh	Hard Crack Stage	Syrup forms hard threads that break easily	For hard, brittle sweets	Mysore Pak	3
Stage	Description	Use in Indian Sweets	Example															
Thread Stage	Syrup forms thin threads when dropped in water	For light syrups in sweets	Rasgulla															
Soft Ball Stage	Syrup forms a soft ball when pressed between fingers	Used in sweets needing pliable sugar	Sandesh															
Hard Crack Stage	Syrup forms hard threads that break easily	For hard, brittle sweets	Mysore Pak															
Q.14	a) Marmalades – Preserve made from citrus fruits with peel, sugar, and water. Slightly bitter and spreadable. b) Pickles – Preserved foods using salt, oil, and spices; can be made from vegetables or fruits. Examples: Mango pickle, Lemon pickle. c) Chutneys – Condiments made from fruits, vegetables, herbs, or spices, often fresh or cooked. Examples: Mint chutney, Tomato chutney.				3													
Q.15	☐ Handwashing prevents contamination from pathogens like Salmonella. ☐ Clean clothing and hair restraints reduce transfer of dirt and microbes.				3													

	☐ Proper storage of food avoids bacterial growth. ☐ Example: Using clean utensils and washing vegetables prevents E. coli or Listeria outbreaks .	
Q.16	1. Geography & Climate – Availability of ingredients, cooking methods. 2. Religion & Culture – Dietary rules, traditional practices. 3. History & Trade – Influence of foreign cuisines and spices. 4. Economics – Affordability and availability of ingredients. 5. Local Ingredients – Grains, vegetables, fruits, and meats. 6. Cooking Equipment & Techniques – Tandoor, handi, or steam cooking. 7. Taste Preferences – Regional spice levels and flavors.	3

Attempt any 2 out of 3 questions.

4x2=8 Marks

Q.17	a: I. food cost ₹1600 II. sale ₹6000 b: 29 %	4
Q.18	☐ Leavening agents (baking powder, yeast, eggs): • Increase → lighter, airy texture (e.g., sponge cake). • Decrease → dense, compact texture (e.g., pound cake). ☐ Fat ratio (butter, oil, shortening): • High fat → tender, moist, crumbly texture (e.g., cookies). • Low fat → firm, chewy texture (e.g., bread). ☐ Combined control: Adjusting leavening and fat allows desired texture and structure in baked goods.	4
Q.19	☐ Festivities: Festivals like Ganesh Chaturthi influence cuisine (special sweets like Modak). ☐ Staple Diet: Mainly rice in Konkan, wheat in Vidarbha and Marathwada . ☐ Key Ingredients: Coconut, peanuts, jaggery, rice, gram flour, tamarind, and spices. ☐ Dishes: • Snacks: Vada Pav, Kothimbir Vadi • Main Course: Bhakri with Pithla, Varhadi Chicken • Sweets: Modak, Puran Poli	4
