

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

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	a) Service entrepreneurs	1
V	b) Conserve resources for future generations	1
Q.2	Attempt any 4	1x4=4
I	b) Climate and water availability	1
II	a) Goa	1
III	b) Roganjosh	1
IV	b) Samosa	1
V	c) Fermentation gases	1
Q.3	Attempt All	1x4=4
I	c) Makhani gravy	1
II	b) To prevent curdling	1
III	c) Saawan – Rajasthan	1
IV	b) On banana leaf	1
Q.4	Attempt All	1x4=4
I	b) Portability and cost	1
II	c) Protein and kneading	1
III	c) Nutritional balance and variety	1
IV	b) Butter	1

Q.5	Attempt All	1x4=4
I	b) Decreases	1
II	b) Ingredients	1
III	b) CCP determination	1
IV	b) Serving time after cooking	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="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">Aspect</th><th style="text-align: left;">Kashmiri Cuisine</th><th style="text-align: left;">Goan Cuisine</th></tr> </thead> <tbody> <tr> <td>Climate Influence</td><td>Cold, mountainous climate → preservation and warming foods</td><td>Hot, coastal climate → light, spicy, and seafood-based foods</td></tr> <tr> <td>Staple Ingredients</td><td>Rice, mutton, dry fruits, yogurt, saffron</td><td>Rice, coconut, fish, seafood, kokum, tamarind</td></tr> <tr> <td>Use of Local Produce</td><td>Dry fruits and nuts in gravies and desserts (e.g., Rista, Yakhni) to provide energy and warmth</td><td>Coconut and kokum used in curries and stews to keep dishes light and cooling</td></tr> <tr> <td>Cooking Style Adaptation</td><td>Slow-cooked, rich gravies to conserve heat and nutrients</td><td>Coconut milk, vinegar, and spices for tangy, refreshing flavors suitable for humid weather</td></tr> <tr> <td>Examples of Dishes</td><td>Rogan Josh, Dum Aloo, Kahwa</td><td>Fish Curry, Xacuti, Sorpotel</td></tr> </tbody> </table>	Aspect	Kashmiri Cuisine	Goan Cuisine	Climate Influence	Cold, mountainous climate → preservation and warming foods	Hot, coastal climate → light, spicy, and seafood-based foods	Staple Ingredients	Rice, mutton, dry fruits, yogurt, saffron	Rice, coconut, fish, seafood, kokum, tamarind	Use of Local Produce	Dry fruits and nuts in gravies and desserts (e.g., Rista, Yakhni) to provide energy and warmth	Coconut and kokum used in curries and stews to keep dishes light and cooling	Cooking Style Adaptation	Slow-cooked, rich gravies to conserve heat and nutrients	Coconut milk, vinegar, and spices for tangy, refreshing flavors suitable for humid weather	Examples of Dishes	Rogan Josh, Dum Aloo, Kahwa	Fish Curry, Xacuti, Sorpotel	2
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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	Justification: “Regional snacks of India demonstrate innovation through local adaptation” • Use of local ingredients: Snacks are made from what is locally available, e.g., Bhel Puri in Mumbai uses puffed rice, vegetables, and chutneys, while Chana Jor Garam in Rajasthan uses spiced chickpeas. • Adaptation to climate: Hot and dry regions prefer dry, shelf-stable snacks (like Namak Para), while coastal areas use fresh ingredients (like fish or coconut-based snacks). • Cultural and taste preferences: Spices, sweetness, or sourness are adjusted according to regional palate, e.g., Maharashtrian Kothimbir Vadi is herby and savory, whereas Bengali Chanachur is spicy and crunchy. • Innovation: Traditional methods are modified to suit modern tastes, availability, and storage, showing creativity while retaining local identity. Conclusion: Regional snacks reflect ingenuity, diversity, and adaptation, making Indian cuisine rich and unique.	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) Dham • Traditional Bhojpuri/Uttrakhandi festive meal. • Prepared during festivals and special occasions. • Served in courses on leaf plates (usually banana leaves). • Includes rice, dal, vegetables, curd, pickles, and sweets. • Represents hospitality, culture, and regional culinary tradition. b) Kachi Rasoi • Traditional open-air cooking style from Uttar Pradesh. • Uses earth-based or clay cooking methods (like chulha). • Emphasizes slow cooking and wood/coal fire for flavor. • Preserves authentic taste and aroma of food. • Common for regional delicacies like kebabs, dals, and breads.	2

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).	3
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	☐ Combined effect: Regions develop unique cooking techniques , such as dum cooking in Awadh or tandoor in Punjab , blending environment, faith, and tradition.																				
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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) Crisps • Thinly sliced potatoes or vegetables that are deep-fried or baked until crisp. • Served as snacks or accompaniments. • Flavored with salt, spices, or herbs. • Popular due to convenience, long shelf life, and variety. • Examples: Potato chips, beetroot crisps, banana chips.				3																
Q.15	☐ Handwashing prevents contamination from pathogens like Salmonella . ☐ Clean clothing and hair restraints reduce transfer of dirt and microbes. ☐ Proper storage of food avoids bacterial growth. ☐ Example: Using clean utensils and washing vegetables prevents E. coli or Listeria outbreaks .				3																
Q.16	Controlling variable costs helps maintain profitability: • Food ingredients: Use local/seasonal produce and reduce waste. (<i>e.g., local vegetables in soups</i>) • Packaging: Optimize portion sizes and cost-effective materials. (<i>e.g., minimal takeaway packaging</i>) • Utilities: Save energy and water during cooking. (<i>e.g., energy-efficient ovens</i>) Result: Reduces expenses, increases profit margins, and ensures sustainability.				3																

Attempt any 2 out of 3 questions.

4x2=8 Marks

Q.17	a: I. food cost ₹800 II. sale ₹4500 b:22 %	4
Q.18	Baking: Science and Art Science: Requires precise measurements; ingredients have specific roles – flour (structure), sugar (sweetness & moisture), fat (tenderness), eggs (binding & leavening). Chemical reactions control texture and rise. Art: Creativity in flavors, shapes, decoration, and presentation. Conclusion: Baking combines precision (science) with creativity (art).	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
