

Class-XII
Post-Mid-Term Examination 2025-26
Subject: Food Production (809)
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	_____ is the process in which ideas, thoughts, or feelings are exchanged between two or more people to create understanding. a) Transmission b) Communication c) Expression d) Conversation	1
II	Which of the following best reflects self-awareness? a) Understanding one's strengths and weaknesses b) Controlling others' emotions c) Ignoring personal mistakes d) Comparing oneself with others	1
III	A _____ is an electronic document used to store data in a systematic way and perform calculations just like an expense sheet. a) spreadsheet b) worksheet c) workbook d) name box	1

IV	_____ are essentially manufacturer, who identifies the needs of customers and creates products or services to serve them. a) Service entrepreneurs b) Business entrepreneurs c) Industrial entrepreneurs d) Agricultural entrepreneurs	1
V	The new biofuel Policy announced by the Government of India on _____ and taken initiatives for enhanced use of biomass. a) 12 August 2018 b) 10 August 2018 c) 12 August 2019 d) 10 August 2019	1
Q.2	Attempt any 4	1x4=4
I	Which of the following best explains why rice dominates southern and eastern Indian cuisines? a) Historical trade routes b) Religious restrictions c) Climatic suitability d) Colonial influence	1
II	“Lazzat-e-Taam” in Awadhi cuisine is primarily used for — a) Aromatic colouring b) Textural softening c) Layered roasting d) Spice balancing	1
III	Which of the following dishes uses ver as a flavouring agent? a) Murar ke kebab b) Roganjosh c) Undiya d) Kaliya	1
IV	Why is gram flour (besan) ideal for batters like pakora and bhajiya? a) Low gluten b) High starch c) High protein with binding ability d) Absorbs less oil	1
V	Which ingredient addition would destabilize curd in a white gravy? a) Low flame b) Acidic ingredient c) Cream d) Cashew paste	1
Q.3	Attempt All	1x4=4
I	Why are whole garam masalas removed after extraction in gravies? a) To reduce bitterness b) For visual appeal c) They lose aroma d) To avoid thickening	1
II	At what temperature range does sugar begin to crystallize during syrup preparation? a) 80–90°C b) 100–110°C c) 112–115°C d) 130–140°C	1
III	Why is khoa-based sweet preparation considered less perishable than chenna-based ones? a) Higher fat and low moisture b) Added starch c) Boiling temperature d) Use of ghee	1
IV	Why is sequence and layout important in a traditional Indian thali? a) Reflects meal Value b) Balances taste and digestion c) Aesthetic only d) Saves ingredients	1
Q.4	Attempt All	1x4=4
I	The major nutritional risk associated with fast foods is due to — a) High protein b) Low fibre and high trans fat c) Poor colour d) Long storage life	1
II	Overmixing cake batter mainly leads to — a) Dense crumb b) High rise c) Glossy crust d) Uneven colour	1
III	A balanced menu must primarily ensure — a) Repetition of colour b) Dietary variety and nutrition c) Popular dishes only d) Repetition of Texture	1

IV	Which factor is least flexible during institutional menu planning? a) Cost of ingredients b) Seasonal availability c) Nutritional standards d) Cook's preference	1
Q.5	Attempt All	1x4=4
I	If food cost percentage increases while selling price remains constant, what happens to profit? a) Increases b) Decreases c) Unchanged d) Doubles	1
II	Which cost is considered semi-variable in a kitchen setup? a) Gas bill b) Rent c) Labour d) Ingredients	1
III	Which HACCP step identifies specific points where hazards can be controlled? a) Monitoring b) CCP determination c) Verification d) Record keeping	1
IV	Which microorganism is most associated with cross-contamination in poultry? a) Clostridium botulinum b) Salmonella c) E. coli d) Listeria	1

Section B

Subjective Type Questions

Attempt any 5 out of 6 questions.

2x5=10 Marks

Q.6	Write 4 barriers active listening.	2
Q.7	Differentiate between Galavti kebab and Seekh kebab	2
Q.8	Expand MINTS as rule of capitalization.	2
Q.9	Justify: "Regional snacks of India demonstrate innovation through local adaptation.	2
Q.10	Evaluate how scientific control of sugar concentration affects the texture of Indian sweets.	2
Q.11	Write short notes on: a) Wazwan b) Farsan	2

Attempt any 4 out of 5 questions.

4x3=12 Marks

Q.12	Analyse how geography , religion and history together affect regional cooking techniques across India.	3
Q.13	Describe any 3 stages of sugar cookery and their use in preparing Indian sweets. Also mention one example of each.	3
Q.14	Answer in brief: a) Marmalades b) Pickles c) Chutneys	3
Q.15	"Personal hygiene is the first barrier against foodborne hazards." Discuss with examples.	3
Q.16	List all the factors that affects Indian regional cookery.	3

Q.17	a. Calculate the following- i. Food cost; when food cost percentage is 20% and sales is 8000. ii. Sales; when food cost percentage is 30% and food cost is ₹1800. b. Determine the labour cost and its percentage to Net Sales from the following data <table><tr><th>RECEIPTS</th><th>AMOUNT (in ₹)</th></tr><tr><td>Sales</td><td>20,000</td></tr><tr><td>Salary and wages</td><td>1000</td></tr><tr><td>Chef Uniform laundry</td><td>2000</td></tr><tr><td>LTC</td><td>1000</td></tr><tr><td>Employee Provident fund</td><td>600</td></tr><tr><td>Food worth 5000 charged at</td><td>3000</td></tr></table>	RECEIPTS	AMOUNT (in ₹)	Sales	20,000	Salary and wages	1000	Chef Uniform laundry	2000	LTC	1000	Employee Provident fund	600	Food worth 5000 charged at	3000	4
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Q.18	Examine how control of leavening and fat ratios can change the texture of baked goods.	4														
Q.19	Explain cuisine of Maharashtra on the basis of festivities, staple diet, key ingredient and dishes.	4														
