

Class-XII
Post-Mid-Term Examination 2025-26
Subject: Food Production (809)
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	_____ 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 not in the sector to provide tangible product. a) Service entrepreneurs b) Business entrepreneurs c) Industrial entrepreneurs d) Agricultural entrepreneurs	1
V	The main objective of sustainable development is to: a) Maximize economic growth only b) Conserve resources for future generations c) Increase industrialization d) Exploit natural resources fully	1
Q.2	Attempt any 4	1x4=4
I	Which factor most strongly determines the staple grain of a region? a) Religion b) Climate and water availability c) Trade d) Festivals	1
II	The Portuguese influence in Indian cuisine is most visible in: a) Goa b) Rajasthan c) Punjab d) Bengal	1
III	Which of the following dishes uses ver as a flavouring agent? a) Murar ke kebab b) Rogan Josh c) Undiya d) Kaliya	1
IV	Which snack best shows cross-regional adaptation? a) Poha b) Samosa c) Murukku d) Paniyaram	1
V	What causes the spongy texture in fermented snacks like Dhokla? a) Baking powder b) Sugar c) Fermentation gases d) High oil absorption	1
Q.3	Attempt All	1x4=4
I	Which gravy uses tomato puree and butter as its key base? a) White gravy b) Hariyali gravy c) Makhani gravy d) Brown gravy	1
II	Why is curd added at the final stage in white gravy? a) To improve aroma b) To prevent curdling c) To deepen colour d) To enhance fat	1
III	Ghevar is associated with which occasion and state? a) Pongal – Tamil Nadu b) Holi – Gujarat c) Saawan – Rajasthan d) Bihu – Assam	1
IV	In a traditional South Indian thali, food is served: a) On a steel plate b) On banana leaf c) In earthen bowls d) On silverware	1
Q.4	Attempt All	1x4=4
I	The popularity of Indian fast food like Vada Pav increased mainly because of: a) Health benefits b) Portability and cost c) Imported flavours d) Luxury branding	1
II	Gluten development mainly depends on: a) Sugar content b) Fat ratio c) Protein and kneading d) Oven humidity	1
III	A balanced meal must ensure: a) Profitability only b) Visual appeal only c) Nutritional balance and variety d) Minimum ingredients	1
IV	Which ingredient helps in shortening gluten strands in bakery doughs? a) Salt b) Butter c) Water d) Yeast	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 among the following is a variable cost? a) Rent b) Ingredients c) Insurance d) Depreciation	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	The “two-hour rule” in food safety refers to: a) Cooling food rapidly b) Serving time after cooking c) Cleaning time d) Cooking duration	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	Compare the use of local ingredients in Kashmiri and Goan cuisines in relation to climate.	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) Dham b) Kachi Rasoi	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) Crips	3
Q.15	“Personal hygiene is the first barrier against foodborne hazards.” Discuss with examples.	3
Q.16	Explain with 3 examples how controlling variable costs helps in maintaining the overall profitability of a food production unit.	3

Q.17	a. Calculate the following- i. Food cost; when food cost percentage is 10% and sales is 8000. ii. Sales; when food cost percentage is 40% 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>2000</td></tr><tr><td>Chef Uniform laundry</td><td>200</td></tr><tr><td>LTC</td><td>100</td></tr><tr><td>Employee Provident fund</td><td>600</td></tr><tr><td>Food worth 5000 charged at</td><td>3500</td></tr></table>	RECEIPTS	AMOUNT (in ₹)	Sales	20,000	Salary and wages	2000	Chef Uniform laundry	200	LTC	100	Employee Provident fund	600	Food worth 5000 charged at	3500	4
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Q.18	“Baking is both a science and an art.” Explain this statement with reference to ingredient roles and precision.	4														
Q.19	Explain cuisine of Maharashtra on the basis of festivities, staple diet, key ingredient and dishes.	4														
