

FOOD PRODUCTION IV (735)

Sample Question Paper

Class XII - 2018-19

Time: 3 Hours

Max. Marks: 60

General Instructions:

1. Question paper is divided into two sections: Section-A and Section- B.
2. **Section–A:**
 - i. Multiple choice question/Fill in the blanks/Direct Questions of 1 mark each. Answer any 10 questions out of the given 12 questions.
 - ii. Very Short Answer of 2 marks each. Answer any 5 questions from the given 7 questions.
 - iii. Short Answer of 3 marks each. Answer any 5 questions from the given 7 questions.
3. **Section–B:** Long/Essay type questions of 5 marks each. Answer any 5 questions from the given 7 questions.
4. All questions of a particular section must be attempted in the correct order.
5. Please check that this question paper contains 33 questions out of which 25 questions are to be attempted.
6. The maximum time allowed is 3 hrs.

SECTION –A

Answer any 10 questions out of the given 12 questions:

1. What is tilting pan? (1)
2. How many poories can be prepared by 1 Kg atta? (1)
3. Suggest the desired temperature at which meats and tomatoes should be stored. (1)
4. Define food cost. (1)
5. Mention two popular dishes of Bengali Cuisine. (1)
6. List two popular spices used in Kashmiri Cuisine. (1)
7. Name one each staple food of Punjabi and Gujarati cuisines. (1)
8. What do you mean by E-Indent? (1)
9. State two festival dishes of South Indian cuisine. (1)
10. What is Nahari? (1)
11. Indicate two salient features of bulk food production. (1)
12. What is formal buying? (1)

Very Short Questions: (2 marks each).

Answer any 5 questions out of the given 7 questions:

13. Enlist four factors affecting quality and quantity of food. (2)
14. Give four essentials of menu compilation. (2)
15. Present any four ways of creating balance in a menu. (2)
16. Draw a format of indent sheet. (2)
17. Suggest four ways to control labour cost. (2)
18. Tell four objectives of Institutional Catering. (2)
19. Differentiate between the following dishes- (2)
 - i) Xacuti and Bibinka
 - ii) Dhokla and Dhansak

Short Questions: (3 marks each).**Answer any 5 questions out of the given 7 questions:**

20. In order to make optimum utilization of the food, what six points you should consider? (3)
21. Briefly explain two features and any three dishes of Dum cuisine. (3)
22. Present any six features of Maharashtrian cuisine. (3)
23. What are the six limitations of food cost control? (3)
24. Calculate the following: (3)
- Sale, when cost percentage is 25% and cost is Rs.750.
 - Gross profit percentage, when total sale is Rs.5000 and Food cost is Rs.3000.
 - Net profit percentage when total sale is Rs.6000, Food cost and labour cost is Rs.3000 and overhead cost is Rs.1000.
25. Distinguish between table d'hote and ala carte menu. (3)
26. List six reasons of preparing standard recipes. (3)

SECTION –B**Long/Essay type questions (5 marks each).****Answer any 5 questions out of the given 7 questions:**

27. Briefly explain five Indian breads along with their methods of cooking. (5)
28. Explain the objective of food cost accounting. (5)
29. Discuss six principles and four factors affecting indenting. (5)
30. i) What do you mean by SPS? (2+3) (5)
ii) Differentiate between contract, cash and centralized purchases.
31. Describe any five ways to control food cost. (5)
32. Draw the format of purchase order and tell any six principles of storage. (5)
33. The following information has been extracted from the books of ABC hotel. Calculate the food and overhead costs with their percentage to sales: (5)

RECEIPTS	AMOUNT(in Rs)
Sales	90,000/-
Opening stock	20,000/-
Closing stock	10,000/-
Fresh purchases	25,000/-
Wages and salaries	15,000/-
Electricity	800/-
Rent	12,000/-
Telephone	500/-
LTC paid to staff	1,000/-
Printing	200/-
Food consumed by staff worth	2,500/- but charges 1,000/-
Complimentary food	1,200/-
Medical Re-imburement	800/-
Laundry	2,000/- out of which staff uniform 1,000/-
Gas and fuel	2,000/-
Contribution towards EPF	1,200/-
Interest Subsidy	300/-
Miscellaneous	700/-