Marking Scheme **Strictly Confidential** **(For Internal and Restricted use only)** **Senior Secondary School Examination, 2026 (XIIth)** **SUBJECT NAME: - Food Production (Q.P. CODE 809/333)**	
General Instructions: -	
1	You are aware that evaluation is the most important process in the actual and correct assessment of the candidates. A small mistake in evaluation may lead to serious problems which may affect the future of the candidates, education system and teaching profession. To avoid mistakes, it is requested that before starting evaluation, you must read and understand the spot evaluation guidelines carefully.
2	**"Evaluation policy is a confidential policy as it is related to the confidentiality of the examinations conducted, evaluation done and several other aspects. Its leakage to public in any manner could lead to derailment of the examination system and affect the life and future of millions of candidates. Sharing this policy/document to anyone, publishing in any magazine and printing in Newspaper/Website, etc. may invite action under various rules of the Board and IPC."**
3	Evaluation is to be done as per instructions provided in the Marking Scheme. It should not be done according to one's own interpretation or any other consideration. Marking Scheme should be strictly adhered to and religiously followed. **However, while evaluating, answers which are based on latest information or knowledge and/or are innovative, they may be assessed for their correctness otherwise and due marks be awarded to them. In Class-XII, while evaluating two competency-based questions, please try to understand given answer and even if reply is not from marking scheme but correct competency is enumerated by the candidate, due marks should be awarded.**
4	The Marking scheme carries only suggested value points for the answers. These are in the nature of Guidelines only and do not constitute the complete answer. The students can have their own expression and if the expression is correct, the due marks should be awarded accordingly.
5	The Head-Examiner must go through the first five answer books evaluated by each evaluator on the first day, to ensure that evaluation has been carried out as per the instructions given in the Marking Scheme. If there is any variation, the same should be zero after deliberation and discussion. The remaining answer books meant for evaluation shall be given only after ensuring that there is no significant variation in the marking of individual evaluators.
6	Evaluators will mark (√) wherever answer is correct. For wrong answer CROSS 'X' be marked. Evaluators will not put right (✓) while evaluating which gives an impression that answer is correct and no marks are awarded. **This is most common mistake which evaluators are committing.**
7	If a question has parts, please award marks on the right-hand side for each part. Marks awarded for different parts of the question should then be totalled up and written in the left hand margin and encircled. This may be followed strictly.
8	If a question does not have any parts, marks must be awarded in the left-hand margin and encircled. This may also be followed strictly.

9	If a student has attempted an extra question, answer of the question deserving more marks should be retained and the other answer scored out with a note **"Extra Question"**
10	No marks to be deducted for the cumulative effect of an error. It should be penalized only once.
11	A full scale of marks _____ (example 0 to 80/70/60/50/40/30 marks as given in Question Paper) has to be used. Please do not hesitate to award full marks if the answer deserves it.
12	Every examiner has to necessarily do evaluation work for full working hours i.e., 8 hours every day and evaluate 20 answer books per day in main subjects and 25 answer books per day in other subjects (Details are given in Spot Guidelines).This is in view of the reduced syllabus and number of questions in question paper.
13	Ensure that you do not make the following common types of errors committed by the Examiner in the past :- • Leaving answer or part thereof unassessed in an answer book. • Giving more marks for an answer than assigned to it. • Wrong totalling or marks awarded on an answer. • Wrong transfer of marks from the inside pages of the answer book to the title page. • Wrong question wise totalling on the title page. • Wrong totalling of marks of the two columns on the title page. • Wrong grand total. • Marks in words and figures not tallying/not same. • Wrong transfer of marks from the answer book to online award list. • Answers marked as correct, but marks not awarded. (Ensure that the right tick mark is correctly and clearly indicated. It should merely be a line. Same is with the X for incorrect answer.) • Half or a part of answer marked correct and the rest as wrong, but no marks awarded.
14	While evaluating the answer books if the answer is found to be totally incorrect, it should be marked as cross (X) and awarded zero (0) Marks.
15	Any unassessed portion, non-carrying over of marks to the title page, or totalling error detected by the candidate shall damage the prestige of all the personnel engaged in the evaluation work as also as the Board. Hence, in order to upload the prestige of all concerned, it is again reiterated that the instructions be followed meticulously and judiciously.
16	The Examiners should acquaint themselves with the guidelines given in the "**Guidelines for Spot Evaluation**" before starting the actual evaluation.
17	Every examiner shall also ensure that all the answers are evaluated, marks carried over to the title page, correctly totalled and written in figures and words.
18	The candidates are entitled to obtain photocopy of the Answer Book on request on payment of the prescribed processing fee. All Examiners/Additional Head Examiners/Head Examiners are once again reminded that they must ensure that evaluation is carried out strictly as per value points for each answer as given in the Marking Scheme.

MARKING SCHEME
Food Production (Subject Code - 812)
(PAPER CODE: 336) (P3360812)

Q.No.	EXPECTED OUTCOMES/VALUE POINTS	Marks
	SECTION – A	
1.	Answer **any 4** out of **6** questions on employability skills.	**4x1=4**
	(i) (b) A group of words that communicates a complete thought or meaning. U-1 Pg-9	**1**
	(ii) Stress is a state of feeling upset, annoyed and hopeless. U-2 Pg-26	**1**
	(iii) (a) Suspicious U-2 Pg-34	**1**
	(iv) (b) Information and Communication Technology U-3 Pg-39	**1**
	(v) (d) Workarea U-4 Pg-42	**1**
	(vi) 'Startup India'	**1**
2.	Answer **any 5** out of the given **7** questions.	**5x1=5**
	(i) (b) Yellow gravy	**1**
	(ii) (c) Luchi	**1**
	(iii) (a) Drumstick	**1**
	(iv) (d) Dehydrated	**1**
	(v) (b) Low fat and low sugar	**1**
	(vi) (c) Besan	**1**
	(vii) (b) Cyclic menu	**1**
3.	Answer **any 6** out of the given **7** questions.	**6x1=6**
	(i) (d) Kuzhi Paniyaram	**1**
	(ii) (c) Low	**1**
	(iii) (b) Gushtaba	**1**
	(iv) (c) Yellow gravy : Mustard seeds	**1**
	(v) (d) Guchhi	**1**
	(vi) (c) Tamarind	**1**
	(vii) (a) Decision making	**1**
4.	Answer **any 5** out of the given **6** questions.	**5x1=5**
	(i) (c) Singhara	**1**
	(ii) (d) Fixed cost	**1**
	(iii) (b) Cobalt	**1**
	(iv) (a) Chokha	**1**
	(v) (d) Imarti : Moong dal	**1**
	(vi) (c) Protein	**1**
5.	Answer **any 5** out of the given **6** questions.	**5x1=5**
	(i) (b) Raj Kachori	**1**
	(ii) (d) A-iii, B-i, C-iv, D-ii	**1**
	(iii) (c) Kosha mangsho	**1**
	(iv) (a) Shrikhand	**1**
	(v) (c) Microgreens	**1**
	(vi) (b) Mustard	**1**

6.	Answer **any 5** out of the given **6** questions. (i) (c) Pressed (ii) (d) Grab and Go (iii) (a) Amti (iv) (c) Wet waste (v) (b) Bread (vi) (d) Marmalade	**5x1=5** **1** **1** **1** **1** **1** **1**
	SECTION – B **Subjective Type Questions**	
	Answer **any 3** out of the given **5** questions on Employability Skills in **20-30** words each.	**3x2=6**
7.	Communication is a two-way process through which information or message is exchanged between individuals using language, symbols, signs or behaviour. Speaking, listening, reading and writing are the parts of communication. U-1 Pg-1	**2**
8.	(1) Openness - Individuals are Creative, curious, active, flexible and adventurous. (2) Consciousness - Self disciplined, work on time, take care of others. (3) Extraversion - Love to interact with people. (4) Agreeableness - Kind, sympathetic, cooperative, considerate and warm. (5) Neuroticism - Tendency towards anxiety, self doubt, depression, Shyness. U-2 Pg-33	**0.5x4=2** **any four**
9.	(1) Sorting Data in IT refers to the process of arranging data elements in a specific order such as ascending or descending based on pre - defined criterion. (2) It helps in data organisation, making it easier to search, analyze and process information efficiently. U-3 Pg-58	**1x2=2**
10.	Environmental barriers :- (1) Lack of adequate resources or raw material (2) Non - availability of skilled labour (3) Lack of requisite machinery and infrastructure (4) Unavailability of monetary resources on time. U-4 Pg-	**2**
11.	According to UNEP - United Nations Environment Program, green jobs or green collar jobs are works in agricultural, administrative, research and development, manufacturing and service activities that contribute substantially to preserving or restoring environment quality. U-5, Pg-112	**2**
	Answer **any 3** out of the given 5 questions in 20-30 words each.	**3x2=6**
12.	Fafda - It is a fried crunchy tasty snack made with gram flour, laced with carom seeds and black pepper. It is usually served with sambhar and chutney. Khakra- Round, very thin and crispy in texture, khakras are commonly eaten in the morning with breakfast. They are made of wheat flour, oil and salt.	**2**
13.	Optional ingredient – Rose water, Pinch of sugar (any one) Two dishes – base of kormas, safed maans, Shahi paneer (any one)	**½x2=1**
14.	Two sweets 1. Sohan halwa – It is made by boiling a mixture of water, sugar, milk and cornflour until it becomes solid. Saffron is used for	**1+1=2**

	flavouring. Ghee is used to prevent it from sticking to the pan. Almonds, Pistachios and cardamom are added. 2. Kulfi falooda – The falooda is prepared using cooked cornflour batter, passing it through mould and making it in long noodle like shape.	
15.	Four methods of menu planning to save time energy and money – 1. Once the meals are planned for a day or week then list of items can be prepared and can be procured all at once on time. 2. Foods can be purchased at reasonable prices when bought in advance. 3. Ingredients in bulk quantities cost less. 4. Purchasing should be made at time periods when the markets are not very crowded. 5. Kitchen items should be arranged properly. 6. Time and labour saving devices should be used. 7. Meal planning helps in preparation and planning (any four)	**½x4=2**
16.	Kitchen waste can be categorise as : 1. Organic or Biodegradable waste : It is biodegradable and can be processed in the presence of oxygen by composting or in the absence of oxygen using anaerobic digestion Examples – Fruit peels, pulps etc. 2. Inorganic or non-biodegradable waste : It is non-biodegradable which can not be processed for composting Examples – glass, plastic etc.	**1x2=2**
	Answer **any 2** out of the given 3 questions in 30-50 words each.	**2x3=6**
17.	Importance of cost accounting – 1. Control of Direct and Indirect cost 2. Measuring efficiency and fixing responsibility 3. Budgeting 4. Price determination 5. Curtailment of loss during the off season 6. Expansion 7. Arriving at decisions (Any Six)	**½x3=6**
18.	(a) Khar – The main ingredients of this unique dish are raw papaya and pulses. Pork is added that has a crisp outer and soft inside. Bamboo shoots are also added. It is eaten with steamed rice. (b) Gatte – These are made by kneading gram flour with curd, mustard oil, dry fenugreek leaves, turmeric and salt into a dough. The dough is shaped into long cylinders and poached in salted water. The gattas are then cut into lunch long pieces and cooked in a curry. (c) Zunka Bhakar – Zunka is made with gram flour, onions, salt and tempered with chillies and garlic. Bhakar is a bread made from dough of jawar flour and water baked on charcoal.	**1x3=3**
19.	Three conditions necessary for bacterial growth : 1. Warmth 2. Food 3. Moisture 4. Time (Any 3)	**1x3=3**
20.	Answer **any three** out of the given **5** questions in **50-80** words each. **(3x4=12)** Four advantages of Convenience foods : 1. Reduces meal preparation time 2. No need to plan, buy and store ingredients separately 3. Less wastage 4. Cost efficient for mass production and preparation	**½x4=2**

	5. Faster presentation and easier clean up (Any four) Four disadvantages of Convenience foods : 1. Cooking time is sometimes increased for thawing or baking 2. Lack of freshness in vegetables and fruits 3. Typically high in calories, fats, sugar and salt 4. Cost per serving may be higher 5. Harder to control fat, salt and sugar levels (Any four)	**½x4=2**
21.	Four factors contribute to crisp cookies : 1. Low proportion of the liquid in the mix. 2. High sugar and fat content 3. Baking long enough to evaporate moisture 4. Small size or thin shape 5. Proper storage (Any four) Four factors contribute to soft cookies : 1. High proportion of liquid in the mix 2. Low sugar and fat 3. Under baking 4. Large size or thick shape 5. Proper storage (Any four)	**½x4=2** **½x4=2**
22.	Four factors that to be considered while planning menu during occassions. 1. Nutritional Adequacy : This is the most important factors which means that the nutritional requirements of all the members attending the function are fulfilled. 2. Age factor : Diet requirement of various members of different age groups differ in quantity as well as in nutrition. 3. Gender : Gender is the another major factor which determines the dietary nutrition intake. Dietary requirement of males and females are not the same. 4. Economic Considerations : Budget available to be spent on food in another major factor. Thus the planned menu must suit the budget proposed. 5. Time, energy and skill considerations : While planning a menu, one should consider the resources like time, energy and skill available to the family. 6. Seasonal availability : Some foods are available only in summer season and some in winter. The off season foods are expensive and low in quality. 7. Religion, Region, Cultural patterns and Traditions : These are some major factors affecting menu and cooking styles. 8. Variety in color and texture. 9. Likes and dislikes of individuals : The food you serve should be flexible with likes and dislikes of the individuals. (any four)	**1x4=4**
23.	Gujarati cuisine – 1. Snack - **Khandvi**- Small rolled crepes made with cooked batter of besan, curd, ginger and green chillies served topped with chutney. 2. Vegetable dish – **Oondhiya** – A delicious blend of vegetables cooked in oil Potato, sweet potatoes, gam, brinjals etc. with a mixture of coconut, green chillies, lime, sugar, garlic and coriander cooked on slow flame. 3. Non-Vegetarian dish – **Salli Jardaloo Murgi** – Chicken cooked in spicy gravy with apricots and garnished with potato straws.	**1x4=4**

	4. Dessert – **Malai nu Khaja** – Rounds of flaky pastry sweetened and stuffed with malai	
24.	Food cost ∏ Opening stock + Purchase – Closing stock – Free food to staff – Complementary food to guest ∏ 1000 + 22000 – 1500 – 1000 – 500 ∏ 23000 – 3000 ∏ ` 20000/-  Labour cost ∏ wages and salaries + ESI + Free food to staff ∏ 8500 + 500 + 1000 ∏ ` 10,000/- Overhead cost ∏ Gas and electricity + Office expense + Insurance premium + Telephone and internet + Printing and Stationery + Postage + Depreciation + Light and fuel + Complementary food to guest : ∏ 2000 + 2000 + 1000 + 800 + 700 + 500 + 5000 + 2500 + 500 ∏ ` 15000/-	½
	Gross Profit ∏ Total sale – Food cost ∏ 50000 – 20000 ∏ ` 30000/-	½
	Gross Profit Percentage ∏ ∏ $\frac{\text{Gross Profit}}{\text{Total sale}}$3 100 ∏ $\frac{30000}{50000}$3 100 ∏ 60%	½
	Net Profit ∏ Total Sale – Total cost ∏ 50000 – (20000 + 10000 + 15000) ∏ 50000 – 45000 ∏ ` 5000	½
	Net Profit Percentage ∏ $\frac{\text{Net Profit}}{\text{Total sale}}$3 100 ∏ $\frac{5000}{50000}$3 100 ∏ 10%	½
	After wage Profit ∏ Total Sale – (Food cost + Labour cost) ∏ 50000 – (20000 + 10000) ∏ 50000 – 30000	½

	Π ` 20000  After wage Profit Percentage $\Pi$ $\frac{\text{After wage Profit}}{\text{Total sale}} 3\ 100$ $\Pi$ $\frac{20000}{50000} 3\ 100$ $\Pi$ 40%  Net Profit Per cover = $\frac{\text{Net Profit}}{\text{No. of covers}}$ $= \frac{5000}{2000}$ = ` 2.5	**1**