

FOOD PRODUCTION(809)

QP CODE:809/333

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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	The CBSE has decided to introduce On Screen Marking (OSM) for the evaluation of Class XII answer Book with the 2026 Examination.
2	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.
3	“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.”
4	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.
5	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.
6	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.
7	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.
8	If a question has parts, please award marks on the right-hand side for each part in the OSM Portal. Marks awarded for different parts of the question will be totaled up by the OSM System.
9	If a question does not have any parts, marks must be awarded in the left-hand margin in the OSM Portal. This may also be followed strictly.

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 :- <ul style="list-style-type: none"> • 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	The Examiners should acquaint themselves with the guidelines given in the "Guidelines for Spot Evaluation" before starting the actual evaluation.
16	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.
17	If a candidate attempts both alternatives/options in a question where only one option/ alternative is required to be attempted, the Evaluator shall award marks in both the options. The system will take the higher of two scores and disregard the other response.
18	In a question having two options/alternatives, if a candidate has attempted only one, then the evaluator shall mark "NA" (Not attempted) against the option that has not been attempted by the candidate.

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MARKING SCHEME
Food Production (Subject Code- 809)
(PAPER CODE: 333) (P3330809)

Q.No.	EXPECTED OUTCOMES/VALUE POINTS	Marks
SECTION – A (Objective Type Questions)		
1.	Answer any 4 out of the given 6 questions on Employability Skills.	4x1 = 4
(i)	(C) and (Unit-1, Pg no. 13)	1
(ii)	(A) Narcissistic personality disorder (Unit-2, Pg no. 38)	1
(iii)	(B) Specific (Unit-2, Pg no. 30)	1
(iv)	(D) Ctrl + M (Unit-3, Pg no. 70)	1
(v)	(C) Non-technical (Unit-4, Pg no. 83)	1
(vi)	(C) Krishi Vigyan Kendres (Unit-5, Pg no. 115)	1
2.	Answer any 5 out of the given 7 questions.	5x1=5
(i)	(C) Mustard seeds	1
(ii)	(B) Lazzat e taam	1
(iii)	(D) Xa Cuti	1
(iv)	(B) Canned	1
(v)	(A) Gluten	1
(vi)	(D) A-iii, B-iv, C-i, D-ii	1
(vii)	(A) Fixed menu	1
3.	Answer any 6 out of the given 7 questions.	6x1=6
(i)	(B) Pork	1
(ii)	(C) A la carte	1
(iii)	(A) Tamarind	1
(iv)	(D) Makhni	1
(v)	(B) Sugarcane	1
(vi)	(C) Chives	1
(vii)	(A) Indirect labour	1
4.	Answer any 5 out of the given 6 questions.	5x1=5
(i)	(D) Mustard oil	1
(ii)	(C) Overhead cost	1
(iii)	(C) Red	1
(iv)	(D) Gawar ki phalli	1
(v)	(A) Shrikhand	1
(vi)	(B) 2 to 3%	1
5.	Answer any 5 out of the given 6 questions.	5x1=5
(i)	(A) Misal Paw : Moth beans	1
(ii)	(C) Clostridium perfringens	1
(iii)	(A) Gavalaychi kheer	1
(iv)	(D) Phirni	1
(v)	(B) Tamarind	1
(vi)	(C) Rara gosht	1

6.	Answer any 5 out of the given 6 questions.	1x5 = 5
(i)	(A) Bikaner	1
(ii)	(B) Dehydrated	1
(iii)	(A) Yam	1
(iv)	(B) Cobalt	1
(v)	(D) Curd	1
(vi)	(D) Fruit Juices	1
SECTION – B (Subjective Type Questions)		
	Answer any 3 out of given 5 questions on Employability Skills. Answer each question in 20-30 words.	3x2 = 6
7.	(i) Simple sentence has one independent clause only. While complex sentence has one independent clause and at least one dependent clause. (ii) Simple sentence does not use subordinating conjunctions. While complex sentence use subordinating conjunctions like because, although, since, if etc. (Unit-1, Pg no. 16)	1+1 = 2
8.	An individual's motivation may come from within Intrinsic and extrinsic motivation. (i) Intrinsic Motivation - It includes activities for which there is no apparent reward but one derives enjoyment and satisfaction in doing them. (ii) Extrinsic Motivation - It arises because of incentives or external rewards. Lack of motivation may lead to frustration. (Unit-2, Pg no. 24)	2 (1x2)
9.	Spreadsheet - It is an electronic document, which has row and columns. It is used to store data in a systematic way and do calculation. • Components of spreadsheet. (1) Row - A row is an arrangement of cells in a horizontal manner. (2) Column - A column is an arrangement of cells in a vertical manner. (3) Cell - A cell is rectangle shaped box where row and column meet. (4) Name box - It shows the location of the selected cell. (5) Worksheet - It is a collection of cells in the form of a grid. (6) Workbook - It is a spreadsheet that has one or more worksheets. (Unit-3, Pg no. 39,41)	1+1=2
10.	Stress management refers to the techniques and strategies to control a person's stress levels. Ways are stress management - Taking a walk in nature, doing physical activities, deep breathing exercises, meditation or yoga. (Unit-4, Pg no. 104)	1+1 = 2
11.	(i) The purchase price of electric vehicles higher than fuel vehicles. (ii) Shorter driving range on a single charge compared to fuel vehicles. (iii) Charging stations is not as widespread as petrol stations.	1+1 = 2
	Answer any 3 out of the given 5 questions in 20-30 words each.	3x2=6
12.	(a) Kothu Parotta - Parotta made from flour, is a flat bread that is a typical household food in North : Kothu Parotta is made from shredded parotta, mixed with either egg, meat or vegetables. (b) Channa Sundal – It is a South Indian recipe of a no onion no garlic stir fried chickpeas with spices and coconut. It is prepared during Vinayaka Chaturthi or Janamashtami puja.	1x2 = 2

13.	Optional ingredients of yellow gravy - Saffron, Rose water, pinch of sugar (Any one) Two care points - (i) Onion should not colour while cooking in ghee/oil (ii) Add curd / milk / cream at the final finishing stage as they tend to deteriorate rapidly	1 $\frac{1}{2} \times 2 = 1$
14.	Petha - It is translucent soft candy from Agra usually rectangular or cylindrical, it is made from the ash gourd vegetable. Peda - A sweet famous from Mathura. The main ingredients are khoya, sugar and flavoured with cardamom seeds. The colour varies from a light brown to a caramel colour.	$1 \times 2 = 2$
15.	(a) Menu - A menu is a list of dishes available to be served as a meal. It is an important management tool since every aspect of the food service operations depends on the menu purchasing, production, costing, kitchen layout and design are all based on the menu. (b) Plat du Jour - Certain catering establishments carry a special item on their a la carte menu each day. This special item is called the plat du jour or dish of the day.	$1 \times 2 = 2$
16.	Colour coding for equipment - Colour code Equipment Red Raw meat & Poultry Green Fruits & vegetables Blue Raw fish Brown Cooked meats White Dairy products	$\frac{1}{2} \times 4 = 2$
	Answer any 2 out of the given 3 questions in 30-50 words each.	$3 \times 2 = 6$
17.	Cost accounting - The process of accounting for Cost which begins with the recording of income and expenditure or the bases on which they are calculated and ends with the preparation of periodical statements and reports for ascertaining and controlling costs. Objectives of cost accounting are – (1) Ascertainment of cost (2) Determination of selling price (3) Cost control (4) Cost reduction (5) Ascertaining the profit of each activity (6) Assisting management in decision making (Any two)	1 $1 \times 2 = 2$
18.	(a) Ghevar - A sweet markedly prepared during the month of Saawan, using a chilled batter of refined flour poured in a mould kept in hot oil. The contact creates a mesh like structure of flour which is the base. It is then dipped in sugar syrup and coated with khoya and nuts. (b) Galavati Kebab - Made so as to melt in mouth these are also popular as tunde ke kebab. Made by keema from breast of lamb and cooked on mahi tawa, the texture is like a paste. (c) Chhena Poda - It literally means burnt cheese. This is known to be Lord Jagannath's favourite sweet and is often offered to him at the Puri Temple. It is prepared with well kneaded Chhena or fresh cottage cheese, sugar and nuts and baked.	$1 \times 3 = 3$

<p>19. (a)</p> <p>(b)</p>	<p>The intestines of animals and Poultry frequently carry bacteria that can cause food poisoning. The animals themselves usually appear healthy when they are slaughtered, but in the slaughter house the surface of the raw meat becomes contaminated with bacteria from the animal's intestine.</p> <p>Certain do's and don't's –</p> <ul style="list-style-type: none"> (i) Raw meat should be transported in refrigerated vehicles. (ii) Always store cooked meat above raw meat in a refrigerator (iii) Preparation of raw meat should be done in separate areas. (iv) Different chopping boards and utensils for the preparation of raw meat and high-risk foods should be followed. (v) Washing of hands before and after the handling of meat is essential. <p>(Any four)</p>	<p>1</p> <p>2</p>
	<p>Answer any 3 out of the given 5 questions in 50-80 words each.</p>	<p>3X4=12</p>
<p>20.</p>	<p>Convenience foods – These are processed foods, either they are ready to eat or they require minimum degree of cooking.</p> <p>According to Mr. Sudhir Pai, "Any raw material that is in any way processed to remove one or more steps needed to produce the final dish is convenience food".</p> <p>Convenience food can be categorised into three types.</p> <ul style="list-style-type: none"> (1) Canned - eg. Sardines, fruits, ham (2) Dehydrated - eg. Dry meat, dry fish Spaghetti (3) Frozen - eg. Meat, poultry, Fish 	<p>1</p> <p>1x3 = 3</p>
<p>21.</p>	<p>Lard - It is the rendered fat of hogs is used primarily in bread and pie dough.</p> <p>Functions of fats –</p> <ul style="list-style-type: none"> (1) They increase the tenderness of the product (2) They increase the quality of the product both for keeping and eating (3) They enhance the food value of the product (4) They improve the grain and texture <p>(Any three)</p>	<p>1</p> <p>1x3 = 3</p>
<p>22.</p>	<p>Principles of Menu planning.</p> <ul style="list-style-type: none"> (1) Cold and warm dishes should be listed separately. (2) Appetizers, soups, starters and main course should be separate groups. (3) In every group, the lighter dishes to be listed before the richer ones. (4) Salads should be highlighted. (5) Calorie content of the foods should be specially indicated, and the number of calories should be stated. (6) If foods are prepared with organically grown ingredients, this fact should be highlighted to the discriminating customer. (7) Seasonally available items should correspond to the season and should change periodically. (8) The dessert section should be listed separately on a colourful card. (9) The menu items should be numbered to avoid confusion. <p>(Any eight)</p>	<p>1X4 = 4</p>
<p>23.</p>	<p>(a) Bisi bele huliyaana - Rice cooked with dal, vegetables and spices, like huli with rice but often richer.</p> <p>Chitranna - cooked rice flavoured with spices, particularly oil popped mustard seeds and turmeric</p> <p>(b) Malabari Parantha – Flaky shallow fried paranthas made with a very soft dough which is flattened by flipping on the table, oil is applied and then rolled like laccha parantha.</p> <p>Pathiri - A flat bread made from rice flour. It can be cooked on griddle, deep fried or even steamed.</p>	<p>1x2 = 2</p> <p>1x2 = 2</p>

24.

(1) Food cost = opening stock + Purchases – closing stock –
(staff meal + complementary food to guests)
= 12,000 + 1,00,000 – 12,000 – (2,000 + 2,000)
= 1,12,000 – 12,000 – 4,000
= ` 96000

Food cost percentage = $\frac{\text{Food cost}}{\text{Sale}} \times 100$
= $\frac{96000}{384000} \times 100$
= 25%

(2) Labour cost =

Accommodation (2000-500)	1500
Interest subsidy	500
Wages and salaries	40000
EPF	5000
Medical Reimbursement	4000
LTC	1200
Staff meal	2000

= ` 54,200

Labour cost percentage = $\frac{\text{Labour cost}}{\text{Sale}} \times 100$
= $\frac{54200}{384000} \times 100$
= 14.11%

Overhead cost

Laundry	500
Telephone bills	1000
Rent	12000
Repair and maintenance	2000
Electricity and power	1500
Water charges	500
Gas and fuel	2000
Office expenses	5000
Printing and stationary	1000
Depreciation	1000
Miscellaneous	800
Complementary food	2000

= ` 29300

Overhead percentage = $\frac{\text{Overhead cost}}{\text{Sale}} \times 100$
= $\frac{29300}{384000} \times 100$
= 7.6%

Net profit = Total sale – Total cost
= 384000 – 179500
= ` 204500

1x4 = 4

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	$\begin{aligned}\text{Net profit percentage} &= \frac{\text{Net Profit}}{\text{Sale}} \times 100 \\ &= \frac{204500}{384000} \times 100 \\ &= 53.25\%\end{aligned}$	
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