

Marking Scheme
Strictly Confidential
(For Internal and Restricted use only)
Secondary School Examination, 2026 (Xth)
SUBJECT NAME :Food Production (Q.P. CODE /Set No.409/96set-4)

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-X, while evaluating two competency-based questions, please try to understand the given answer and even if reply is not from the 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 the answer is correct. For wrong answers 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 totaled 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	<p>Ensure that you do not make the following common types of errors committed by the Examiner in the past :-</p> <ul style="list-style-type: none"> • Leaving answer or part thereof unassessed in an answer book. • Giving more marks for an answer than assigned to it. • Wrong totaling of marks awarded on an answer. • Wrong transfer of marks from the inside pages of the answer book to the title page. • Wrong question wise totaling on the title page. • Wrong totaling 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 totaling error detected by the candidate shall damage the prestige of all the personnel engaged in the evaluation work as also of the Board. Hence, in order to uphold 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 totaled 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-409)

Q.No	EXPECTED OUTCOMES/VALUE POINTS	Marks
	SECTION-A	24 Marks
	(Objective Type Questions)	
1	Answer any 4 out of given 6 questions on employability skill	4X1=4
(i)	(A) Specific feedback	1
(ii)	(B) Realistic	1
(iii)	(B) Ability	1
(iv)	(D) Check for expiry of antivirus software and renew.	1
(v)	(D) Fostering innovation and economic growth	1
(vi)	(D) Space Research	1
2	Answer any 5 out of the given 6 questions	5x1=5
(i)	(B) Cooking	1
(ii)	(A) Blanching	1
(iii)	(D) French Beans	1
(iv)	(B) Bisque	1
(v)	(D) Garnish	1
(vi)	(B) Bread	1
3.	Answer any 5 out of the given 6 questions	5x1=5
(i)	(C) Nutrients	1
(ii)	(D) Induction	1
(iii)	(A) Cherry	1
(iv)	(A) Thick Soup	1
(v)	(D) Protein Salad	1
(vi)	(A) Eye Appealing	1

4.	Answer any 5 out of the given 6 questions	5x1=5
(i)	(D) Protein	1
(ii)	(A) Convection	1
(iii)	(C) Julienne	1
(iv)	(C) Gazpacho	1
(v)	(C) Leaf	1
(vi)	(D) Caesar	1
5	Answer any 5 out of the given 6 questions	5x1=5
(i)	(B) Carbohydrates	1
(ii)	(A) Hot Steam	1
(iii)	(D) Using baking soda for cooking vegetables	1
(iv)	(C) Minestrone	1
(v)	(A) Simple Salad	1
(vi)	(D) Canapes	1
	SECTION-B (Subjective Type Questions)	26 Marks
	Answer any 3 out of the given 5 questions on Employability Skills. Answer each question in 20-30 words.	3x2=6
6	<u>Importance of clear and concise communication in work and business environment</u> (i) be clear about what you want to say (ii) use simple words (say only what is needed) (iii) reducing error (iv) preventing misunderstanding (v) foster efficiency (vi) builds trust (Any other) (Any four)	½x4=2

7	<p><u>Four skills to succeed in life</u></p> <ul style="list-style-type: none"> ● Self-awareness ● Communication ● Decision Making ● Creative Thinking ● Coping with emotions ● Empathy ● Interpersonal relationship ● Problem solving ● Critical thinking ● Coping with stress ● Time Management ● Self-motivation ● Adaptability ● Responsibility <p>(Any other)</p> <p>(Any four)</p>	$\frac{1}{2} \times 4 = 2$
8	<p><u>Actions performed by mouse</u></p> <ol style="list-style-type: none"> Roll over or Hover Point and click Drag and Drop Double click <p>(Any other)</p>	$\frac{1}{2} \times 4 = 2$
9	<p>(a) Career means the work or profession a person chooses to do in life for a long time. It is driven by the desire to excel and strong passion to achieve goals.</p> <p>(Any Other)</p> <p>(b)</p> <p>(i) Self-employment avenues</p> <p>(ii) Wage employment avenues</p> <p>(Any relevant example can be given)</p>	<p>1</p> <p>$\frac{1}{2} + \frac{1}{2} = 1$</p>
10	<p><u>To reduce inequality we can :-</u></p> <p>(1) be helpful to one another</p> <p>(2) be friendly with everyone</p> <p>(3) include everyone while working or playing</p>	$\frac{1}{2} \times 4 = 2$

	<p>(4) Help others by including everyone whether they are small or big, boy or girl, belong to any class or caste.</p> <p>(5) Providing equal opportunities</p> <p>(6) Equal remuneration</p> <p>(7) Reducing Gender bias</p> <p>(8) Creating job opportunities for all</p> <p>(Any other)</p> <p>(Any four)</p>	
	Answer any 4 out of the given 6 questions in 20-30 words each.	(4x2=8)
11	<p><u>(1) Soft and Tender texture</u></p> <p>Food becomes soft, easy to chew and digest due to moist cooking methods like steaming and boiling.</p> <p>Examples- boiling, steaming, poaching , adding baking soda makes the vegetable soften quickly, sugar strengthens the fibre and retains shape.</p> <p><u>(2) Crisp and hard texture</u></p> <p>Food becomes firm or crispy due to dry heat cooking methods like frying or baking</p> <p>Examples- Roasting, frying, Caramelization</p> <p>(Any other)</p>	1+1=2
12	<p>Reheating is the process of heating previously cooked and stored food again to a safe temperature before serving. It is commonly used for leftovers, pre-cooked meals and frozen or chilled food. Reheating ensures food safety and palatability.</p> <p>Temperature 74°C or 165°F to destroy harmful bacteria (Students may or may not write temperature)</p> <p>(Marks can be awarded to suitable answers.)</p>	2
13	<p><u>Types of vegetable cuts</u></p> <ol style="list-style-type: none"> Slice Wedge Slit Chunks Chop Baton Dice Julienne 	½x4=2

	ix. Scoop x. Turned vegetables xi. Fancy shapes (Any other) (Any four)	
14	<u>Consommé</u> <ul style="list-style-type: none"> • Clear soup is known by French name consommé. • These are prepared by cooking leftover bones and vegetables to prepare thin liquid stock and then clearing the stock with the help of meat and eggs. • They are transparent when poured in a soup bowl, light and very nutritious with a strong meaty flavour (Any other) (Any two)	2
15	<u>Parts of salad</u> <p>Base- The base of a salad is generally made up of leafy greens. The leafy greens help to cover the base of the platter, which gives contrast in colour too. The base bound the salad and the salad looks more appealing when made with the base or under liner. The lettuces used are-red leaf ,radicchio,iceberg,arugula,frisee etc .</p> <p>Body-This is the main part of the salad. It gives the body to the salad. It will give the name to the salad and the main taste is dependent on the body of the salad. For the body ingredients used are chicken, fruits, vegetables etc.</p> <p>Dressing-It is a kind of sauce which must be served on the salad or with the salad. It is a very necessary part of the salad which develops the taste in the salad. We can say that without the dressing the salad is not complete. It provides tartness, spiciness, and moisture.</p> <p>Granish-It is the optional part of the salad which when added enhances the value of salad. The main purpose of adding the dressing is to add the eye appeal. It can be simple or composite too. If the garnish is elaborated than it will dominate the salad. Few garnishes used are cherry, mint sprigs, coriander green sprigs, lemon wedges etc.</p> (Any two)	1+1=2
16	<u>Canapes-</u> <ul style="list-style-type: none"> • One bite size of the decorated bread slice. • Crispy base ,can be crispy toast or similar item • A piece of biscuit can be used as base of canapes • Served during cocktail hours • Topping of fish, chicken, ham, fruits and vegetables 	1x2=2

	<ul style="list-style-type: none"> Served on canape salver and eaten from small canape plate <p>(Any other)</p> <p>(Any two)</p>																			
	Answer any 3 out of the given 5 questions in 50-80 words each.	3x4=12																		
17	<table border="1"> <thead> <tr> <th></th><th>BOILING</th><th>SIMMERING</th></tr> </thead> <tbody> <tr> <td>1</td><td>Liquid is bubbling rapidly.</td><td>Liquid is bubbling gently.</td></tr> <tr> <td>2</td><td>Temperature of 100° C. or 212°F</td><td>Temperature of about 85°C to 96°C</td></tr> <tr> <td>3</td><td>Texture becomes mushy</td><td>Texture-remains same</td></tr> <tr> <td>4</td><td>Loss of nutrients is high</td><td>Gentle bubbling allow to retain some nutrients and develops flavor</td></tr> <tr> <td>5</td><td>Example- boiling of rice, potato, vegetables</td><td>Making a stock or gravies</td></tr> </tbody> </table> <p>(Any other)</p> <p>(Any four points of difference)</p>		BOILING	SIMMERING	1	Liquid is bubbling rapidly.	Liquid is bubbling gently.	2	Temperature of 100° C. or 212°F	Temperature of about 85°C to 96°C	3	Texture becomes mushy	Texture-remains same	4	Loss of nutrients is high	Gentle bubbling allow to retain some nutrients and develops flavor	5	Example- boiling of rice, potato, vegetables	Making a stock or gravies	1x4=4
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18	<p><u>Benefits of fruits</u></p> <ol style="list-style-type: none"> Boost immunity Provides Mineral-Iron and calcium and Vitamins (vitamin C, vitamin B-complex and Vitamin -A) High in fibre- Insoluble dietary fibre known as non-starch polysaccharides. Antioxidants Fights cancer Natural sugar, providing energy Provides hydration as they have high water content <p>(Any other)</p> <p>(Any four)</p>	1x4=4																		
19	<p><u>Role of garnishes in soup</u></p> <ul style="list-style-type: none"> Enhance appearance Improve flavour and taste Add texture Provides colour contrast (cream in tomato soup) Add variety and creativity in serving Increase nutritional value when fresh herbs or vegetables are used 	1x4=4																		

	<ul style="list-style-type: none"> Improves aroma <p>(Any other)</p> <p>(Any four)</p>	
20	<p><u>Role of Salad dressing</u></p> <ul style="list-style-type: none"> Provides taste and flavour Provide tartness Provides spiciness Provides moistness Binds Ingredients Improves appearance Provides aroma Avoid dryness <p>(Any other)</p> <p>(Any four)</p>	1x4=4
21	<p><u>Points to be considered while choosing breads for making sandwiches</u></p> <ul style="list-style-type: none"> Very fresh bread Not more than 12 hours old Bread should not be too dry or soggy Stored at room temperature away from heat or sunlight Slices should be even Flavour should complement the filling Crust should not be too hard or too thick No mould or fungi contamination No foul odour <p>(Any other)</p> <p>(Any four)</p>	1x4=4