

Bhavan's Tripura Vidyamandir
2nd Periodic Assessment : (2025-2026)

Class:- 10

Time:- 2 Hours

Name of the student :

Subject:- Food Production

Total:- 50 Marks

Roll No: Sec:

General Instructions :-

- This Question paper consists of 21 Questions in two section: Section A and Section B
- Section A has objective type Questions whereas Section B contains subjective type Questions.
- All the Questions are compulsory.

SECTION A

1. Answer any 4 out of the given 6 questions on Employability skills:-

1X4=4

- (i) Which of the following is not an element of communication within the communication process cycle:-
(a) Channel (b) Receiver (c) Sender (d) Time
- (ii) Irritation, impatience, anxiety are sign of ____ stress:-
(a) Mental (b) Physical (c) Emotional (d) Fundamental
- (iii) stress is identified as a Condition in which a person is:-
(a) Worried (b) Tensed (c) Relaxed (d) Both a and b
- (iv) A ____ is a device used to type text, numbers and command into the computer:-
(a) Mouse (b) Keyboard (c) Joystick (d) speakers
- (v) Which of these is not a function of an Entrepreneur:-
(a) Risk taking (b) Innovation (c) Organization building (d) Imbalance
- (vi) Our Indian tradition has long ago relied and survived on the concept of ____
(a) Management (b) Maintainability (c) Sustainability (d) Supportability

2. Answer any 5 out of the given 6 questions:-

1X5=5

- (i) Which of the following food components give energy to our body:-
(a) Proteins (b) Vitamins (c) Minerals (d) Carbohydrates
- (ii) ____ is the process of heat transference directly on to the food being cooked
(a) Radiation (b) conduction (c) convection (d) Roasting
- (iii) Which is an example of a Bulb vegetable:-
(a) Garlic (b) Lettuce (c) Beetroot (d) Potato
- (iv) ____ Spread is used for sandwich
(a) Tomato (b) Mayonnaise (c) Vinegar (d) Carrot
- (v) What is a bag of herbs called:-
(a) Bouquet garni (b) Mirepoix (c) Sachet depices (d) Demi-glance
- (vi) Oriental salad is an example of:-
(a) Simple salad (b) Composite salad (c) Both a and b (d) Pasta salad

3. Answer any 5 out of given 6 questions:-

1X5=5

- (i) Which of the following foo items is the best source of plant protein:-
(a) Milk (b) Egg (c) Legumes (d) Cheese
- (ii) Method of cooking by conduction include:-
(a) Stir-frying (b) Soaking (c) freezing (d) Cutting
- (iii) Grape fruit, oranges and lemons are in what category of fruit:-
(a) Tropical (b) Citrus (c) Pomes (d) Melons
- (iv) ____ Spread is used for tomato sandwiches: -
(a) Lemon (b) Onion (c) paprika (d) Sardine
- (v) Which is a highly flavoured type of stock made with fish bones:-
(a) Fumet (b) consomme (c) Broth (d) Puree
- (vi) It is important that an appetizer Should be:-
(a) dull (b) well presented (c) faded (d) disorganized

4. Answer any 5 out of the given 6 questions:-

1X5=5

- (i) Poaching is a _____ Cooking process
(a) Dry (b) Moist (c) Both a and b (d) Wet
- (ii) _____ is to grind or wash cooked fruits or vegetables until they are smooth:-
(a) Puree (b) Mash (c) Crush (d) Sieve
- (iii) What is the effect of heat on food:-
(a) Breaks down the cellulose and starch (b) Makes the flavors worse
(c) Increase bacteria (d) No effect on food
- (iv) Which is usually a main ingredient in bisque:-
(a) Potato (b) Shellfish (c) Chicken (d) Butter
- (v) Which part of the salad enhances its appearance and compliments the overall taste:-
(a) Body (b) Garnish (c) Perizer (d) Base
- (vi) Which of the following is not an objective of cooking food:-
(a) To make the food palatable
(b) it kills the bacteria and keeps the food sterile
(c) it deteriorate the eye appeal of the food
(d) Cooking helps to make food more digestible

5. Answer any 5 out of the given 6 questions:-

1X5=5

- (i) The heat transfer in roasting and stewing occurs through:-
(a) conduction (b) Radiation (c) convection (d) freezing
- (ii) In _____ method the food is continuously tossed in a pan:-
(a) sauteing (b) Baking (c) Grilling (d) Frying
- (iii) Organic acid used in food preservation include:-
(a) Sulphuric acid (b) sorbic acid (c) Hydrochloric acid (d) Boric acid
- (iv) The term Asepsis means:-
(a) Process of adding chemicals
(b) Process of keeping microorganisms out
(c) Process of maintaining anaerobic Condition
(d) Process of adding microorganisms
- (v) Stock, broths and *consommés* are all _____ soups
(a) clear (b) thick (c) puree (d) bisque
- (vi) In Double decker sandwich how many slices of bread are used:-
(a) Two slices (b) three slices (c) four slices (d) single slice

SECTION B

Answer any 3 out of the given 5 Questions on Employability skills:-

2X3=6

6. Explain the importance of feedback in communication process?
7. Mention different ways by which stress can be managed?
8. Mention the differences between verbal and non-verbal communication?
9. What is the short cut command for Undo?
10. What are all myths associated with entrepreneurship?

Answer any 4 out of the given 6 questions:-

2X4=8

11. Explain different moist heat methods of cooking?
12. What are main objectives of cooking food?
13. Mention the importance of dressing salad?
14. What do you understand by the term International soup?
15. Give any 2 examples of stone fruit?
16. Write the differences between steaming and stewing?

Answer any 3 out of the given 5 Questions:-

3X4=12

17. Classify the soups with the help of a flow chart?
18. What are the effects of heat on carbohydrates and proteins explain?
19. What are the advantages and disadvantages of steaming method of cooking?
20. What are the different types of sandwiches? Explain any four?
21. Mention one common examples of stem and root used as vegetables, mention their quality with uses?