

Class 12 Home Science PYQ

HE2: Food Processing and Technology

CLASS 12 | HOME SCIENCE

CHAPTER 15 | PYQ

Food Processing and Technology

Board-style chapterwise practice for 2026-27
Preservation, packaging, labelling and food safety

FOOD
TECH

SAFE
PACK

PYQ
REVISION

PDF
FREE

PYQ PDF | FOOD PROCESSING REVISION

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Chapter-wise board-style practice for the 2026-27 syllabus. This pack is prepared from NCERT themes because the local chapterwise PYQ sheet has no Class 12 Home Science worksheet.

Source note: This is not a reproduced board-paper extract. It is a transparent NCERT-theme-based practice set covering food processing, preservation, packaging, labelling, hygiene, shelf life, quality control and consumer safety.

Section	Marks	Count
Very Short Answer	1 mark	8
Short Answer	2 marks	6
Three-Mark Questions	3 marks	6
Long Answer	5 marks	4
Case-Based Practice	4 marks	3

Very Short Answer

1 mark

- 1 Define food processing.
- 2 What is food preservation?
- 3 Name one method used to extend the shelf life of food.

- 4 What is meant by packaging in food technology?
- 5 State one reason why processed foods need quality control.
- 6 Name one traditional method of preserving food at home.
- 7 What is food adulteration?
- 8 State one use of food labelling.

Short Answer

2 marks

- 1 Write two differences between food processing and food preservation.
- 2 Mention two objectives of food processing.
- 3 Why is hygiene important during food processing?
- 4 Write two points that should be checked on a packaged food label.
- 5 Mention two factors that can spoil food during storage.
- 6 How does packaging protect processed food?

Three-Mark Questions

3 marks

- 1 Explain three advantages of food processing for consumers.
- 2 Describe three common methods of food preservation.
- 3 How do temperature, moisture and microorganisms affect food spoilage?
- 4 Explain the importance of quality control and food safety in processing units.
- 5 Describe three ways in which packaging, labelling and storage support consumer safety.
- 6 Why should food processing balance convenience, nutrition, cost and safety?

Long Answer

5 marks

- 1 Discuss the meaning, scope and importance of food processing and technology.
- 2 Explain the main steps in converting raw food material into a safe processed product.
- 3 Describe how preservation, packaging, labelling, hygiene and quality control are connected in food technology.
- 4 Analyse the role of food processing in reducing wastage, improving shelf life and creating employment.

Case-Based Practice

4 marks

- 1** A small enterprise wants to sell bottled fruit squash. Suggest four food safety and packaging points it should follow.
- 2** A family wants to store seasonal vegetables for later use. Mention four suitable preservation precautions.
- 3** A student finds a packaged snack without clear date and ingredient information. Explain four label details that should be checked before buying.

Quick Revision Grid

Use before attempting the PDF

Food Processing Flow

Use this sequence to organise food technology answers

Select

raw material quality, freshness, grading and cleaning

Process

heat, drying, freezing, fermentation or other methods

Protect

packaging, labelling, hygiene and safe storage

Deliver

shelf life, quality control, consumer safety and value addition

Strong answers connect shelf life with safety, nutrition and value addition.

Topic	Must revise	Common error to avoid
Food processing	conversion of raw food into safer, usable and value-added products	Writing only cooking steps
Preservation	control of microbes, moisture, temperature, enzymes and oxygen	Naming methods without explaining spoilage control
Packaging	protection, hygiene, transport, label space and shelf-life support	Ignoring label and storage information
Food safety	clean handling, safe water, quality control and date checking	Separating processing from hygiene
Enterprise scope	reduced wastage, convenience, employment and consumer protection	Writing only factory examples

Answer Writing Map

For 3 and 5 mark questions

Food Technology Answer Map**1****Start with the food problem: spoilage, shelf life, safety or convenience****2****Mention the method: drying, heating, freezing, fermentation or packaging****3****Add control points: hygiene, label, storage, date and quality check****4****Close with outcome: safe food, less wastage, value addition or employment****Avoid listing recipes. Explain how technology protects food quality.**

- Start with the exact term: food processing, preservation, packaging, labelling or quality control.
- Add the science point, such as spoilage control, shelf life, safety, hygiene or consumer information.
- Use examples such as drying, freezing, heating, fermentation, bottled products or packaged snacks.
- Close with the outcome: safe food, less wastage, convenience, employment or consumer protection.