

CBSE Class 12 2026 Food Production Question Paper

Time Allowed :3 Hours

Maximum Marks :60

Total questions :38

General Instructions

Read the following instructions very carefully and strictly follow them:

1. The paper is divided into Section A and Section B.
2. Section A includes objective-type questions.
3. All questions in Section A are compulsory.
4. Section B includes short answer, and long answer type questions.
5. Answers must be written legibly within the word limit.
6. Use of unfair means or electronic devices is prohibited.
7. Follow the correct format and instructions for each section.

Section - A

1. An entrepreneur starts a business, nurtures it and makes it reach a point of self-sustenance and then entrepreneur sells it and starts a new one. Which type of entrepreneur is this?

- (a) Professional
- (b) Non-technical
- (c) Technical
- (d) Industrial

2. Five factor model is applicable for -

- (a) Motivation
- (b) Personality
- (c) Positive Attitude

(d) Stress Management

3. Which of the following is not the stage of active listening?

- (A) Receiving
 - (B) Understanding
 - (C) Remembering
 - (D) Non responding
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4. Robin has feelings of inferiority, rejection and criticism. What type of personality disorder is this?

- (A) Borderline
 - (B) Avoidant
 - (C) Dependent
 - (D) Obsessive
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5. Choose the correct sequence of making melon seed paste.

- (a) Cover with water, Simmer till tender and cool, Wash melon seeds, Grind to smooth paste
 - (b) Wash melon seeds, Grind to smooth paste, Simmer till tender and cool, Cover with water
 - (c) Wash melon seeds, Cover with water, Simmer till tender and cool, Grind to smooth paste
 - (d) Simmer till tender and cool, Wash melon seeds, Cover with water, Grind to smooth paste
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6. The main ingredient used for preparation of Khar is-

- (a) Jack fruit
- (b) Raw papaya
- (c) Yam
- (d) Betel nut

7. Sardines is an example of _____ convenience foods.

- (A) Frozen
 - (B) Dehydrated
 - (C) Hydrated
 - (D) Canned
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8. Your friend has added high concentration of sugar while baking the cookies, what will be its effect on the yeast action?

- (A) Increase the yeast activity
 - (B) Retard the yeast activity
 - (C) Over fermentation
 - (D) Kills the yeast
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9. Which of the following is not the principles of menu planning?

- (a) Appetizers, soups, starters and main courses should be separate groups.
 - (b) In every group, the lighter dishes should be listed before the richer ones.
 - (c) Salads should be highlighted.
 - (d) Dessert section should be listed with bread section.
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10. Which ingredient is used as meat tenderizer?

- (a) Ker
 - (b) Kachri
 - (c) Kokum
 - (d) Ver
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11. Electricity bill is an example of-

- (A) Fixed cost
 - (B) Semi-variable cost
 - (C) Variable cost
 - (D) Constant cost
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12. Which of the following statement is incorrect?

- (A) Always clean raw vegetables and meat in the same bowl.
 - (B) Cover the cooked food and store it away while cleaning the kitchen.
 - (C) Empty dustbins regularly and don't allow them to overflow.
 - (D) Don't allow pets into the kitchen.
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Section - B

13. What four attitudes are required to become an entrepreneur?

14. Give four benefits of green jobs.

15. While planning meals for different occasions, various factors should be considered to make the menu planning effective. Discuss any four such factors.

16. List two precautions for each to be considered while preparing brown and kadhai gravy.

17. Tell about any four sweets prepared using Chenna.
