

Name of Course: XII Catering And Food Products Technology (SA, SB, SC)

Paper I Advanced Bakery Technology (SA)

Blue Print

Sr. No.	Contents	Objectives												Total	Total Marks With option
		Knowledge			Understanding			Application			Skill				
		O	S	L	O	S	L	O	S	L	O	S	L		
01	Improvers used in bakery	1	-	8	1	-	-	2	4	-	-	4	-		20
02	Cake making technology	1	-	-	1	6	-	-	7	-	1	4	-		20
03	Cake decoration	-	4	-	-	4	-	-	-	8	1	3			20
04	Pastry making	1	4	-	-	6	8	-	6	-	1	4	-		30
05	Special bakery products	1	-	-	1	-	8	2	6	-	2	-	-		20
	Total	4	8	8	3	16	16	4	23	8	5	15	-		110

Name of Course: XII Catering And Food Products Technology (SA, SB, SC)

Paper II Advanced Cookery Technology (SB)

Blue Print

Sr. No.	Contents	Objectives												Total	Total Marks With option
		Knowledge			Understanding			Application			Skill				
		O	S	L	O	S	L	O	S	L	O	S	L		
01	Stocks and soups	1	4	-	-	3	8	1	-	-	-	3	-		20
02	Sauces	-	3	-	1	6	-	-	6	-	1	3	-		20
03	Appetizers, accompaniments and salads	1	-	-	1	4	-	1	3	-	1	4	-		15
04	Sandwiches	1	-	-	-	3	-	-	-	8	-	3	-		15
05	Meat, seafood and poultry	1	4	-	1	-	-	1	6	8	1	3	-		25
06	Ice-cream and chocolates	1	4	-	-	-	8	1	-	-	1	-	-		15
	Total	5	15	-	3	16	16	4	15	16	4	16	-		110

Name of Course: XII Catering And Food Products Technology (SA, SB, SC)

Paper III Food Costing and International Cuisines (SC)

Blue Print

Sr. No.	Contents	Objectives												Total	Total Marks With option
		Knowledge			Understanding			Application			Skill				
		O	S	L	O	S	L	O	S	L	O	S	L		
01	Costing in Food establishment	-	4	-	2	4	-	2	4	-	-	4	-		20
02	Cost control system	-	4	8	1	-	8	1	4	-	1	3	-		30
03	Budget and unit cost	1	-	-	2	4	-	-	4	-	-	4			15
04	Book Keeping	-	4	-	2	-	8	-	8	-	-	3	-		25
05	International Cuisines	1	-	-	1	-	8	1	8	-	1	-	-		20
	Total	2	12	8	8	8	24	4	28	-	2	14	-		110

Name of Course: XII Catering And Food Products Technology (SA, SB, SC)**Paper I: Advanced Bakery Technology (SA)**

Time: 3.00 Hrs.

Marks-80

A) Unitwise Distribution of Marks:

Sr. No.	Units	Marks	Percentage	Marks with Option
1	Improvers used in Bakery	15	18.75	20
2	Cake making Technology	15	18.75	20
3	Cake Decoration	15	18.75	20
4	Pastry Making	20	25.00	30
5	Special Bakery products	15	18.75	20
	Total:	80	100.00	110

B) Objectivewise Distribution of Marks:

Sr. No.	Units	Marks	Percentage	Marks with Option
1	Knowledge	15	18.75	20
2	Understanding	25	31.25	35
3	Application	25	31.25	35
4	Skill	15	18.75	20
	Total:	80	100.00	110

C) Questionwise Distribution of Marks:

Sr. No.	Units	Marks	Percentage	Marks with Option
1	Objective (O)	16	20.00	16
2	Short Answer (SA)	48	60.00	62
3	Long Answer (LA)	16	20.00	32
	Total:	80	100.00	110

Name of Course: XII Catering And Food Products Technology (SA, SB, SC)

Paper II: Advanced Cookery Technology (SB)

Time: 3.00 Hrs.

Marks-80

A) Unitwise Distribution of Marks:

Sr. No.	Units	Marks	Percentage	Marks with Option
1	Stocks and soups	15	18.75	20
2	Sauces	15	18.75	20
3	Appetizers, accompaniments & salads	15	18.75	20
4	Sandwiches	10	12.50	15
5	Meat, Seafood & Poultry	15	18.75	20
6	Ice-cream and chocolates	10	12.50	15
	Total:	80	100.00	110

B) Objectivewise Distribution of Marks:

Sr. No.	Units	Marks	Percentage	Marks with Option
1	Knowledge	15	18.75	20
2	Understanding	25	31.25	35
3	Application	25	31.25	35
4	Skill	15	18.75	20
	Total:	80	100.00	110

C) Questionwise Distribution of Marks:

Sr. No.	Units	Marks	Percentage	Marks with Option
1	Objective (O)	16	20.00	16
2	Short Answer (SA)	48	60.00	62
3	Long Answer (LA)	16	20.00	32
	Total:	80	100.00	110

Name of Course: XII Catering And Food Products Technology (SA, SB, SC)

Paper III: Food Costing and International Cuisines (SC)

Time: 3.00 Hrs.

Marks-80

A) Unitwise Distribution of Marks:

Sr. No.	Units	Marks	Percentage	Marks with Option
1	Costing in food establishment	15	18.75	20
2	Cost Control system	20	25.00	30
3	Budget and Unit Cost	10	12.50	15
4	Book Keeping	20	25.00	25
5	International Cuisines	15	18.75	20
	Total:	80	100.00	110

B) Objectivewise Distribution of Marks:

Sr. No.	Units	Marks	Percentage	Marks with Option
1	Knowledge	15	18.75	22
2	Understanding	30	31.25	40
3	Application	25	31.25	32
4	Skill	10	12.50	16
	Total:	80	100.00	110

C) Questionwise Distribution of Marks:

Sr. No.	Units	Marks	Percentage	Marks with Option
1	Objective (O)	16	20.00	16
2	Short Answer (SA)	48	60.00	62
3	Long Answer (LA)	16	20.00	32
	Total:	80	100.00	110

Question Paper Pattern for Theory Papers

Name of Course: XII Catering And Food Products Technology (SA, SB, SC)

Time : 3:00 Hrs

(80 Marks)

Q.No.1 Objective type question (Any two of the following) 16 Marks

A) Select Correct alternative and fill in the blanks 08 Marks

- i) (a, b, c, d)
- ii) (a, b, c, d)
- iii) (a, b, c, d)
- iv) (a, b, c, d)
- v) (a, b, c, d)
- vi) (a, b, c, d)
- vii) (a, b, c, d)
- viii) (a, b, c, d)

B) Match the following

08 Marks

Group 'A'

Group 'B'

- | | |
|----|----|
| 1. | a. |
| 2. | b. |
| 3. | c. |
| 4. | d. |
| 5. | e. |
| 6. | f. |
| 7. | g. |
| 8. | h. |
| | i. |

C) State whether the following statements are true or false

08 Marks

- 1)
- 2)
- 3)
- 4)
- 5)
- 6)
- 7)
- 8)

D) Answer in one sentence

08 Marks

- 1)
- 2)
- 3)
- 4)
- 5)
- 6)
- 7)
- 8)

Q.No.2. Attempt any four questions out of five

12 Marks

- a) 3 Marks
- b) 3 Marks
- c) 3 Marks
- d) 3 Marks
- e) 3 Marks

Q.No.3. Attempt any four questions out of five

12 Marks

- a) 3 Marks
- b) 3 Marks
- c) 3 Marks
- d) 3 Marks
- e) 3 Marks

Q.No.4. Attempt any three questions out of four

12 Marks

- a) 4 Marks
- b) 4 Marks
- c) 4 Marks
- d) 4 Marks

Q.No.5. Attempt any three questions out of four

12 Marks

- a) 4 Marks
- b) 4 Marks
- c) 4 Marks
- d) 4 Marks

Q.No.6. Attempt any three questions out of four

16 Marks

- a) 8 Marks
 - b) 8 Marks
- or
- a) 8 Marks
 - b) 8 Marks
