

CATERING AND FOOD TECHNOLOGY GROUP

**FOOD PRODUCTS TECHNOLOGY
(SA, SB, SC)**

PRACTICAL

Std.XII

FOOD PRODUCTS TECHNOLOGY (SA, SB, SC)

Instructions to the Head of the Institution

- 1) Candidates should be issued a copy of the set recipe and list of instructions 3 days prior to the examinations. The head of the institution should intimate in advance their students to collect the copy of the recipe and instructions.
- 2) Instruction in regard to the conducting of the practical examination will be sent to the institute 8 days prior to the commencement of the examination, to facilitate the head of the Institution to make arrangements in consultation with the internal examiner.
- 3) The number of candidates appearing in each batch should be decided, on the basis of laboratory facilities.
- 4) The programme of the practical examination should be formulated by the Head of the Institution such that it does not clash with any other practicals of the students.
- 5) The head of the institution should ensure that the required quantities of ingredients are available and that the standard recipes should be followed, substitutes should be avoided.
- 6) Expenditure for candidate should not exceed Rs. 300/-, subject to the finalization of the expenditure on production of the voucher of actual expenditure.
- 7) Additional material should be provided by the head of the institution if necessary.
- 8) The head of the Institution should ensure that the answer books are available to the students at the time of examination.
- 9) The external examiner is required to report to Head of the Institution one day prior, if not the head of the institution will make alternative arrangement from the neighbouring institution.
- 10) Scheme of marking should be opened at the time of starting of practicals in presence of External Examiner.
- 11) The examination should commence in time.
- 12) Students should not be permitted to wear synthetic clothes in the kitchen, they should be in proper uniform, apron and head wear.
- 13) Talking and borrowing is strictly prohibited.
- 14) Sealed packets & the assessed answer books along with the mark list should be submitted to the Board Office.
- 15) Question paper should be ready two months prior to examination and sealed. It should be open with the permission of external examiner.

Instructions to the Examiners

- 1) The total marks for the practical examination of three hours duration will be 120.
- 2) The question paper (For viva-voce) should be set jointly by internal and external examiners.
- 3) The external examiner should check that all required apparatus are provided to the students.
- 4) In case any dispute between two examiners, the decision of the external examiner will be final.
- 5) The external examiner should report to head of the Institute, if not the head of Institute, will make alternative arrangement after consulting the Board.
- 6) Both the examiners will jointly assess the journals, projects and practical papers (answer books). The marks-sheet will be filled and signed by both the examiners and handed over to the Head of the Institution.
- 7) The candidate's reports and journals should be previously signed and stamped only then they may be assessed.
- 8) Substitute should not be allowed.
- 9) Candidates should not be allowed to borrow or communicate with each other nor are they allowed to take in with them any books or papers.

Instructions to the Candidates

- 1) Students should come 30 minutes before the commencement of the examination.
- 2) Term work should be completed and signed by the Head of the Institution.
- 3) Hall ticket must be brought and kept with them.
- 4) All necessary instruments should be brought. (eg. Pen, Pencil, ruler)
- 5) Students should bring the project report and Journal with them.
- 6) Term work should be completed and signed by the Head of the Institution.
- 7) Use of calculator is strictly prohibited
- 8) Talking and consulting is strictly prohibited.

PROJECTS (SA, SB, SC)

Projects should be planned by the subject Teacher.

Depending on batch students may be made into groups.

Project should be based on activity relevant to the vocation.

Evaluation would be for each student on the basis of criteria noted below.

The project should ensure that all aspects of the training relevant to SA, SB, SC are organized, conducted and evaluated.

Marks Allotted

(By subject teacher prior to annual exam.) SA ----- 10 Marks

SB ----- 10 Marks

SC ----- 10 Marks

Suggested Activities

- | | |
|-----------------------------------|---------------------------------------|
| 1. Regional Food Festival | 7. Contract catering |
| 2. Theme Parties | 8. Any other relevant activity |
| 3. Fun Fair | 9. World Food Day |
| 4. Mini Food Festival | 10. Christmas and New Year Activities |
| 5. Celebration of Indian Festival | 11. Birth Day Parties |
| 6. Canteen Operations for 1 week | 12. Special occasions |

Report

A report on the project must be submitted by a group leader with a report on the contribution of each member.

The project report must contain.

Purpose/Objectives of Project.

Learning Outcome

Limitations/Constraints.

ON JOB TRAINING - SA, SB, SC

Implant Training must be organised for each student for a period of minimum 60 hours. It is compulsory that each student undergo training in a food production unit during the course of the training year.

Any one of the food production outlets could be considered for training

- Restaurant
- Dhaba
- Hotel (any star category)
- Kiosk
- Snack bar
- Fast-Food outlet
- Residential School
- Bakery Units
- Confectionery Units
- International Cuisine Centres

Each student will be required to submit a report on completion of training. The report must be certified by an authorised departmental head of the organisation.

Evaluation on the basis of :

- 1) General information w. r. t. type clientele, location, menus/recipes, hygiene 2 Marks
- 2) Performance review of student from departmental head 5 Marks
- 3) Daily diary 3 Marks

The performance review should be obtained in the prescribed format (overleaf) by the institute/School/College from the training organisation.

The Daily Diary should be recorded and signed by the supervisor (Format overleaf)

PERFORMANCE REVIEW

Name of Organisation

Period of Training

Employee Name

Manager's Name

	Superior	Satisfactory	Unsatisfactory
i) ATTENDANCE - Daily missed - Notified/ Not Notified			
ii) APPEARANCE			
iii) COURTESY			
iv) ABILITY - Rate of Learning - Initiative - Judgement - Job knowledge - Follows Instructions			
v) ATTITUDE TOWARDS JOB - Interest - Co-operation - Work habits - Responsibility - Dependability			
vi) JOB PERFORMANCE - Accuracy - Neatness - Productivity - Amount of supervision required			

Manager's Signature

Date

Criteria for Evaluation of Project

(SA, SB, SC)

1) Selection of recipe	01
2) Indent and work plan	02
3) Product Presentation	02
4) Portion Size and Standard Yield	01
5) Calculation of Cost and Selling Price	03
6) Sales analysis	01

Total	10
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Note:- Marks to be given separately for SA, SB and SC based on above criteria.

Criteria for evaluation of industrial visit

Visit should be based on activity related to the food production.

Suggested food product Unit.

- 1) Restaurant
- 2) Hotel (any star category)
- 3) Bakery Unit
- 4) Confectionery Unit
- 5) Snack bar/ Dhaba
- 6) Fast food outlet
- 7) International Cuisine Centres.

Each student will be required to submit report on visit.

Marks are to be allotted as follows

i) Purpose of Visit	1 Marks
ii) Location of Organization	1 Marks
iii) Information about Organisation and facilities provided	2 Marks
iv) Organisation chart	3 Marks
v) Layout of production area	2 Marks
vi) Hygienic environment and practice followed by personal	1 Marks

Total	10 Marks
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Std XII

FOOD PRODUCTS TECHNOLOGY

Paper I: Advanced Bakery Technology (SA)

Scheme of Practical Examination

Time - 3 Hours

Max. Marks - 80

Q. No.1	25
Q. No.2	15
Q.No.3	15
Q.No.4 Presentation	05
Q.No.5 Recipe of Q.No1 & 2	10
Q.No.6 Viva	05
Q.No.7 Journal	05
	<hr/>
Total	80
Term Work	10
Project Work	10
O J T	10
Industrial Visit	10
	<hr/>
Total	120

Paper I - Advanced Bakery Technology (SA)

Q.1. Prepare any one product from the following list

Marks 25

- a) Sweet dough rich
- b) Orange muffins with glaze icing
- c) Christmas cake.
- d) Dundee cake
- e) Pineapple upside down cake.
- f) Date & Walnut cake.
- g) Eggless cake with butter icing
- h) Black forest gateaux using chocolate genoeze sponge.
- i) Pineapple gateaux using plain genoeze sponge.
- j) Chocolate swiss roll with truffle icing.

Distribution of marks

SCORE CARD

Characteristics	Maximum score
Appearance	05
Texture	08
Taste	07
Overall acceptability	05
Total	25

Characteristics of a Standard Product

Appearance:- A well risen product with good eye appeal. It should have a thin coating of icing which is free from crumbs. The design should be evenly piped. The inscription should be clear and of fancy design.

Texture :- Product should have an even crumb colour, small and uniform grain with a velvety texture. Product should not crumble when sliced.

Taste :- Pleasing aroma and sweet taste.

Overall acceptability:- Cumulative acceptability on the basis of sensory quality parameters.

Q. 2 Prepare one batch of any one product from the following recipes

Marks 15

- a. Doughnuts.
- b. Chelsea buns.
- c. Crescent rolls.
- d. Cinnamon rolls.
- e. Ragi biscuits
- f. Multigrain biscuits.
- g. Bajra biscuits
- h. Peanut biscuits
- i. Whole Wheat biscuits
- j. Ladi pav
- k. Bran biscuits.

Distribution of marks

SCORE CARD

Characteristics	Maximum score
Appearance	03
Texture	03
Taste	05
Overall acceptability	04
Total	15

Characteristics of a Standard Product

Appearance : A well risen, of uniform size and shape, evenly baked crust with golden brown colour and uniformly glazed.

Texture: Short/ crisp/ soft texture of curst and crumb depending on product.

Taste: Depends on product

Overall Acceptability: Cumulative acceptability on the basis of the sensory quality parameters.

Q. 3 Write ingredients, amount and procedure for any one of the following recipes & nutritional importance. Marks 15

- a. Bran Muffins
- b. Bajra buns
- c. Bran bread rolls
- d. Bran biscuits
- e. Fatless sponge muffins
- f. Sugar free biscuits.
- g. Whole Wheat bread.
- h. Sugar free cake
- i. Peanut, wheat & soya biscuits
- j. Soya, wheat & rice cake.
- k. Multigrain bread.
- l. Ragi & wheat cake.

Distribution of Marks

Ingredients & amount	05
Procedure	05

Nutritional Importance	05
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Q. No. 4 Presentation -

Marks - 05

Distribution of Marks

1. Appropriate selection of presentation material such as table cloth, flower vases, flowers, crockery, cutlery etc. 02
2. Arrangement, placing & spacing of above items should be in such a manner so that products to be examined are emphasised 02
3. Overall presentation & display of name of recipes. 01

Q. No. 5 Indenting and plan of work.

Marks 10

Distribution of Marks

Indenting should include the following table

INDENT

Marks 05

Sr.No.	Ingredient	Q.No. 1 Amount (gm)	Q.No. 2 Amount (gm)	Total amount (gm)

Note:- Amount along with the unit should be specified in each columns of Q. No. 1 and Q. No. 2 and total amount

1. Selection of the ingredients 01
2. Indenting of standard recipe with accurate amounts of ingredients 03
3. Calculation of total amount 01

Total 05

Plan of work

Marks 05

1. Steps of recipe/procedure should be written in sequence 03
2. Temperature and time required for baking should be mentioned. 01
3. Laboratory disciplines should be followed. 01

Q. No. 6 Viva

Marks 5

Questions pertaining to syllabus should be asked

Q. No.7 Journal

Marks 5

Overall neatness and presentation.

TERM WORK

Marks 10

Conduct one test in each term to evaluate production skill.

Term 1: Prepare any two Products : 20 Marks

Term 2: Prepare any two Products : 20 Marks

Total 40 Marks

Calculate an aggregate of term 1 & term 2 and allot marks out of 10.

Specimen Question Paper

Paper I -Advanced Bakery Technology (SA)

	Max. Marks
Q. 1 Prepare Black Forest gateaux using chocolate genoeze sponge.	25
Q. 2 Prepare one batch of Chelsea buns.	15
Q. 3 Write ingredients, amount & procedure for Multigrain biscuits & its nutritional importance	15
Q. 4 Presentation	05
Q. 5 Indent & procedure of recipes	10
Q. 6 Viva	05
Q. 7 Journal	05

Total	80
Term Work	10
Project Work	10
On Job Training	10
Industrial Visit	10

Total	40

Grand Total	120

Food Product Technology

Paper II : Advanced Cookery Technology (SB)

Time : 3 Hours

Marks 80

Scheme of markings

Q.No.1.	10
Q.No.2.	15
Q.No.3.	10
Q.No.4.	15
Q.No.5.	05
Q.No.6.	15
Q.No.7.	05
Q.No.8.	05

Total	80

Term Work	10
Project Work	10
O J T	10
Industrial Visit	10

Total	40

Grand Total	120

Paper II : Advanced Cookery Technology (SB)

Q. No. 1 Write ingredients, amount and procedure for any one of the sauces of following

Marks 10

- a) White Sauce
- b) Brown Sauce
- c) Veloute Sauce
- d) Tomato Sauce
- e) Hollandise Sauce
- f) Mayonnaise.

Distribution of Marks

Ingredients and amount : 05

Procedure : 05

Q.No.2 Prepare any one of the following

Marks 15

- a) Cream of tomato soup
- b) Melon cocktail
- c) Spinach soup
- d) Grape fruit cocktails
- e) Cabbage chowder
- f) Mixed fruit cocktail
- g) Minestrone soup
- h) Orange and Florida cocktail

Distribution of Marks

Appearance	Colour	Consistency/Texture	Taste	Total
03	03	03	06	15

Q. No. 3 Prepare any one of the following

Marks 10

- a) Coleslaw Salad
- b) Vegetable Sandwich
- c) Mixed Vegetable Salad
- d) Vegetable Burger
- e) Pasta Salad
- f) Canapes
- g) Green Salad
- h) Club Sandwich
- i) Tossed Salad

Distribution of Marks

Appearance	Colour	Consistency/Texture	Taste	Total
02	02	02	04	10

Q. No. 4 Prepare any one of the following food product

Marks 15

- a) Mutton Curry e) Ragda Patties
b) Chicken Curry f) Fish Curry
c) Egg Curry g) Shammi Kabab
d) Sammosa h) Vegetable cutlet

Distribution of Marks

Appearance	Colour	Consistency/Texture	Taste	Total
03	03	03	06	15

Q. No. 5 Presentation

Marks 05

While allotting marks for presentation the following points should be consider

Prepared recipes presented with a proper table cloth,
Cutlery & Crockery. Table napkin, flower pot & name of the recipe.

Q. No. 6 Indent and procedure of recipes

Marks 15

Distribution of Marks

Sr.No.	Ingredient	Q.No. 2 Amount (g/ml)	Q.No. 3 Amount (g/ml)	Q.No. 4 Amount (g/ml)	Total amount (g/ml)

Each question should be allotted 5 marks

Q. No. 7 Viva

Marks 05

Questions pertaining to syllabus should be asked

Q.No. 8 Journal

Marks 05

Marks to be given on the basis of overall neatness and presentation.

Specimen Question Paper
Paper II -Advanced Cookery Technology (SB)

	Marks
Q.1. Write ingredient, amount and procedure for preparation of tomato sauce.	10
Q. 2. Prepare Spinach Soup	15
Q. 3. Prepare Mixed Vegetable Salad	10
Q. 4. Prepare Egg Curry	15
Q. 5. Presentation	05
Q. 6. Indent and procedure of Recipes	15
Q. 7. Viva	05
Q. 8. Journal	05

Total	80

Term Work	10
Project Work	10
OJT	10
Industrial Visit	10

Total	40

Grand Total	120

Term Work: 10 marks

Students must be given one test in each term for production skills.

Term I Prepare any 2 products 20 marks

Term II Prepare any 2 products 20 marks

Total 40 marks

Obtain an aggregate and allot term marks out of 10.

Paper III: Food costing and International Cuisines (SC)

Scheme of Examination

Time : 3 Hours

Marks 80

Q.1.	05
Q. 2.	05
Q. 3.	05
Q. 4.	05
Q. 5.	10
Q. 6.	20
Q. 7.	10
Q. 8.	10
Q. 9. Viva	05
Q.10. Journal	05

Total 80

Term Work	10
Project Work	10
O J T	10
Industrial Visit	10

Total 40

Grand Total 120

Paper III: Food costing and International Cuisines (SC)

Q.1 Enter the information collected during your market visit for _____category of items in the format given below : Marks 05

Sr.No.	Ingredient	Local Name	Variety/Brand	Rate /Unit in Rs.		
				Suppl.1	Suppl.2	Suppl.3
1						
2						
3						
4						
5						

Name and Address of :

Supplier 1:

Supplier 2 :

Supplier 3 :

Note : Any one of the categories of items given below should be used in the question paper.

- 1 Cereals, cereal flours and processed cereals.
- 2 Legumes, pulses and their flours.
3. Nuts & oil seeds
- 4 Meat, Poultry and their products.
- 5 Sea food
6. Vegetables
7. Fruits
8. Fats and Oils
9. Milk and Dairy products
10. Frozen and Refrigerated items
11. Herbs, spices and condiments
12. Sugar, types of sugar, chocolate and coffee

13.Canned and Bottled items.

14. Food Additives- colours, flavours, preservatives and improvers

Distribution of Marks

Variety / Brand	01
Rate per unit (Up to 5% variation of actual prices to be considered)	01
Name and address of suppliers	03

Total	05

Q.No 2 Invite quotations for the items recorded in the market information sheet Marks 05

OR

Q.No. 2 Prepare the comparative statement for the information collected during market visit
Marks 05

OR

Q.No. 2 Prepare purchase order Marks 05

Distribution of Marks

Q.No. 2 should include the following table : Marks 05

Inviting quotations

Name of the Organisation			
To, Name and Address of Supplier			Ref:
			Date:
Sub : Sealed quotations for supplying -----items for the year / month -----			
Sr.No.	Item	Quantity(unit)	Remarks
Terms and Conditions			Signature (Purchasing Officer)

Note : Relevant information should be entered in the above table.

OR

Q.No. 2. Prepare a comparative statement in respect of the quotations received (Assume data from three suppliers) Marks 05

Distribution of Marks

Q.No. 2. should include the following table : Marks 05

Market Quotation sheet					
Name of Organisation					
					Ref:
					Date:
Sr.No.	Item	Quantity(unit)	Rate quoted in Rs/unit		
			Suppl.1	Suppl.2	Suppl. 3

Name and Address :

Supplier 1:

Supplier 2:

Supplier 3 :

Comment : (To justify the choice of the supplier)

OR

Q.No. 2 Prepare purchase order based on the quotation which is accepted. Marks 05

Distribution of Marks

Q.No. 2 should be include the following table

Purchase Order

Name and address of Organisation					
					No:
					Ref:
					Date:
To,					
Name and					
Address of Supplier					
Please supply the following items as per the instructions, terms and conditions given below.					
Sr.No.	Item	Quantity Unit	Rate (Rs./unit)	Amount (Rs.)	Remarks

Instructions, Terms and Conditions Signature

(Purchasing Officer)

Note : Relevant information should be entered in the above table.

Q.No. 3 Prepare a Delivery challan for these items mentioned in Q.no. 2 Marks 05

Distribution of Marks

Q.No. 3 Should include the following table

Delivery Challan Name of Supplier				
To, Name and Address of Organisation Please receive the following and acknowledge receipt of the same.		D.C. No:		
		Date:		
		Ref:		
Sr.No.	Item	Quantity Unit	Rate (Rs./unit)	Remarks
				Signature (Proprietor)

Note : Relevant information should be entered in the above table

Q. No. 4 Prepare standard purchase specification for Marks 05

Distribution of Mark

Format for S.P.S.

Name of Item :
Unit of Purchase :
Size :
Brand / Variety / Grade :
Quality Characteristics :
Delivery :

Note:

- 1) Two main ingredients from the menu items are to be identified by the examiners.
- 2) Each S.P.S. carries 2.5 marks.

Q.No.5 Calculate the selling price of one portion of any one recipe of the above indent. The

Gross Profit to be achieved is

Marks 10

1 70%

2 65%

3 60%

Note: Any one gross profit percentage given above should be used in the question paper.

Distribution of marks

Calculation of total food cost	05
Calculation of food cost per portion	02
Calculation of gross profit	02
Calculation of selling price per portion	<u>01</u>
Total	<u>10</u>

Note : The Examiner should provide the following :

- 1) The name of the item to be costed
- 2) The price list of the ingredient

Q. No. 6 Write ingredients, amount and procedure and prepare any one recipe from the following. Marks 20

- 1) Hot and Sour soup
- 2) Hakka Noodles
- 3) American Chopsuey
- 4) Vegetable fried rice
- 5) Chicken fried rice
- 6) Chilly chicken
- 7) Chicken Manchurian

Distribution of marks

Name of ingredient and quantity	05
Procedure	05
Organoleptic evaluation	10
Total	<u>20</u>

Q. No. 7 Write ingredients, amount and procedure for any one recipe of the following Marks 10

- 1) Pad Thai Noodle
- 2) Thai rice
- 3) Momo
- 4) Mexican rice
- 5) Tacos
- 6) Fajitas
- 7) Nachos and Salsa

Distribution of marks :

Ingredients and amount	05
Procedure	05
Total	----- 10 -----

Q.No. 8 Write ingredients, amount and procedure for any one recipe of the following.

Marks 10

- | | |
|-----------------------------|-------------------------|
| 1) Spaghetti carbonara | 6) Garlic Artichoke Dip |
| 2) Pasta with Salad | 7) Bara Sushi |
| 3) Spaghetti frutii Di mari | 8) Sushi rice |
| 4) French Onion soup | 9) Tamago suimoud |
| 5) Lemon souffle | |

Distribution of Marks

Ingredients and amount	05
Procedure	05
Total	----- 10 -----

Q. No. 9 Viva

Marks 05

Viva should include at least five questions pertaining to the syllabus.

Marks 05

Q. No. 10 Journal

Marks to be given on the basis of neatness and overall presentation.

TERM WORK

Marks 10

Term 1: Report of market survey on food ingredients, quality and cost 20 marks

Term 2: Prepare any two products from international cuisine 20 marks

Total	40 marks

Calculate an aggregate and allot marks out of 10.

Speciman Question Paper
Paper III - Food costing and International Cuisines (sc)

Q. 1 Enter the information collected during your market visit for pulses in the format given below. Marks 05

Sr. No.	Ingredient	Local Name	Variety/Brand	Rate per unit (Rs)		
				Suppl. 1	Suppl. 2	Suppl. 3
1	Green gram dhal					
2	Red gram dhal					
3	Bengal gram dhal					
4	Black gram dhal					
5	Lentil dhal					

Name and address of:

Supplier 1:

Supplier 2:

Supplier 3:

Q. 2 Prepare the comparative statement for the information collected during market visit (as per Q. No.1) Marks 05

Q. 3. Prepare delivery challan for above items. Marks 05

Q. 4. Prepare standard purchase specifications for green gram dhal and red gram dhal. Marks 05

Q. 5. Calculate the selling price of one potato wada. The gross profit to be achieved is 70%. Marks 10

The ingredients required for the preparation of potato wada is given below.

Sr.No.	Ingredients	Quantity (gm.)	Rate (Rs./Kg.)	Amount (Rs.)
1	Potato	1000	10.0	
2	Green chilli	100	40.0	
3	Corriander leaves	200	10/100g	
4	Onion	250	15	
5	Garlic	50	10/100g	
6	Salt	50	15.0	
7	Turmeric Powder	20	200.0	
8	Oil	1000	100.00	
9	Besan	300	180	

Total number of potato wada prepared from above material is 40.

Q. 6 Prepare and write ingredients, amount and procedure for Hakka noodles Marks 20

Q.7 Write ingredients, amount and procedure for Thai rice. Marks 10

Q.8. Write ingredients, amount and procedure for Pasta with Salad. Marks 10

Q.9 Viva Marks 05
