

Roll No. \_\_\_\_\_

**Model Paper “Food Production”  
Matric Vocational in Hotel Operations 9<sup>th</sup> class  
Annual Examinations 2023 & Onward  
PART-A  
OBJECTIVE**

**Time Allowed: 20 Minutes**

**Marks: 08**

Note: This part is compulsory. It should be attempted on the Question Paper & returned to the Supervisory Staff after the prescribed time. Cutting, overwriting and use of lead pencil is not allowed. Supervisory staff is requested to attach it with the answer book.

**Q NO.1 Fill in the blanks. Attempt all questions.**

**(08x01)=8**

- i. The process of removing dirt, dust, and food residue from surfaces is called \_\_\_\_\_.
- ii. Effective \_\_\_\_\_ is essential for ensuring smooth operations in a food service establishment.
- iii. Food safety involves proper handling, preparation, and storage of \_\_\_\_\_ to prevent illness.
- iv. \_\_\_\_\_ are a common problem in food service establishments and must be addressed through pest control measures.
- v. \_\_\_\_\_ refers to the art and science of preparing, cooking, and presenting food.
- vi. Knife skills are important in the kitchen for \_\_\_\_\_ and ensuring uniformity in food preparation.
- vii. Washing and blanching are basic skills used in \_\_\_\_\_ preparation.
- viii. Kitchen \_\_\_\_\_ involves managing staff, inventory, and equipment in a food service establishment.

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**PART-B  
SUBJECTIVE**

**SECTION-I**

**Time Allowed: 1 Hour 10 Minutes**

**Marks:22**

**Q NO.2 Attempt any 6 questions.**

**(06x02)=12**

- i. Name two personal hygiene practices for food handlers.
- ii. What is the purpose of food safety in the kitchen?
- iii. Name three knife skills that are commonly used in the kitchen.
- iv. How should food be stored in the kitchen?
- v. What is pest control in the kitchen?
- vi. What is the process of preparing soap in the kitchen?
- vii. What are some popular dessert dishes?
- viii. Name three health and safety practices in the kitchen.
- ix. What are the steps for closing down the kitchen?

**SECTION – II**

**Q NO.3 Attempt any two questions.**

**(02x05)=10**

- i. Explain the role of pest control in maintaining a hygienic food service environment.
- ii. How would you manage the storage of food items in a kitchen to prevent spoilage and contamination?
- iii. What are the steps involved in preparing a three-course menu for lunch or dinner in a food service establishment?

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**PRACTICAL**

**Time Allowed: 90 Minutes**

**Marks: 12**

**Note: Attempt any 1 question**

- i. Prepare a vegetable salad with at least 5 different vegetables.
- ii. Make a simple chicken stock using chicken bones, vegetables, and water.