

ASSIGNMENT – 1
DIPLOMA / CERTIFICATE EXAMINATION, FEB-2024.

DIPLOMA IN FOOD PRODUCTION

Paper - I : FOOD PRODUCTION THEORY

Maximum : 30 MARKS

Answer ALL questions.

All questions carry equal marks.

- 1)** Describe the preparation of ingredients.
 - 2)** What are the terms used in culinary and bakery?
 - 3)** Discuss the significance and growth of catering industry.
 - 4)** Explain boiling, roasting and grilling of cooking.
 - 5)** Describe the methods of cooking meat, fish and chicken.
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ASSIGNMENT – 2
DIPLOMA / CERTIFICATE EXAMINATION, FEB-2024.

DIPLOMA IN FOOD PRODUCTION

Paper - I : FOOD PRODUCTION THEORY

Maximum : 30 MARKS

Answer ALL questions.

All questions carry equal marks.

- 1)** What are the considerations in drawing kitchen organization?
 - 2)** State different types of sauces cooking.
 - 3)** Describe flour batter method of making cakes.
 - 4)** Enumerate various methods of making breads.
 - 5)** What are tests employed to judge the quality of cakes?
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Paper - II : FOOD COSTING THEORY

Maximum : 30 MARKS

Answer ALL questions.

All questions carry equal marks.

- 1) Explain the importance of cost control in food production.
 - 2) State the relative share of labour and overheads in selling price.
 - 3) What are the controls used while receiving materials?
 - 4) How are materials priced while issue?
 - 5) Describe costing of materials as an aid to pricing.
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ASSIGNMENT – 2
DIPLOMA / CERTIFICATE EXAMINATION, FEB-2024.

DIPLOMA IN FOOD PRODUCTION

Paper - II : FOOD COSTING THEORY

Maximum : 30 MARKS

Answer ALL questions.

All questions carry equal marks.

- 1)** Discuss the computation of overhead allocation rates.
 - 2)** What is the impact of semi-variable cost on unit cost.
 - 3)** Examine the behavioural classification of cost.
 - 4)** State the purposes of monthly reporting of cost.
 - 5)** Describe use of cost reports in managerial decision making.
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Paper - III : HYGIENE & NUTRITION THEORY

Maximum : 30 MARKS

Answer ALL questions.

All questions carry equal marks.

- 1) State the significance of hygiene in catering industry.
 - 2) Describe the use of cosmetics for personal hygiene.
 - 3) Suggest measures to control food borne diseases.
 - 4) Examine the impact of contamination. State the precautions to be taken by food handlers.
 - 5) Give an account of storage of food.
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ASSIGNMENT – 2
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DIPLOMA IN FOOD PRODUCTION

Paper - III : HYGIENE & NUTRITION THEORY

Maximum : 30 MARKS

Answer ALL questions.

All questions carry equal marks.

- 1) What are the considerations in menu planning.
 - 2) Explain the contribution of proteins and minerals.
 - 3) Elucidate the temperature required to prevent spoilage of commodities.
 - 4) Give an account of availability of pest control.
 - 5) What are different methods employed to dispose garbage?
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Paper - IV : COMMUNICATION THEORY

Maximum : 30 MARKS

Answer ALL questions.

All questions carry equal marks.

- 1) What are the factors that influence communication?
 - 2) Describe the process of communication.
 - 3) State the arrangements required to organize meetings.
 - 4) Bring out the techniques employed for effective speech.
 - 5) Trace out the process of completing dialogue delivery.
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DIPLOMA IN FOOD PRODUCTION

Paper - IV : COMMUNICATION THEORY

Maximum : 30 MARKS

Answer ALL questions.

All questions carry equal marks.

- 1) How do you make combination of sentences?
 - 2) Bring out the format letter writing.
 - 3) What are the considerations in writing resume?
 - 4) State the essentials of written communication.
 - 5) Explain the fundamentals of communication.
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