

(DFP01)

ASSIGNMENT-1
DIPLOMA DEGREE EXAMINATION, APRIL / MAY- 2025

Food Production

FOOD PRODUCTION THEORY

Maximum: 30 marks

ANSWER ALL QUESTIONS

1. "Catering Industry play a vital role in Indian Economy". Discuss.
2. Briefly explain about different methods of cooking.
3. What precautions are required while cutting meat and fish?
4. "Menu planning is an Act". Discuss.
5. Give a classification of Sauces.

(DFP01)

ASSIGNMENT-2
DIPLOMA DEGREE EXAMINATION, APRIL / MAY- 2025

Food Production

FOOD PRODUCTION THEORY

Maximum: 30 marks

ANSWER ALL QUESTIONS

1. What are the different methods of vegetables cooking?
 2. Discuss the process involved in testing the quality of Flour.
 3. Briefly write about methods of making cakes.
 4. How do you judge the quality of cakes and breads? Explain.
 5. What are the objectives of kitchen organisation?
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(DFP02)

ASSIGNMENT-1
DIPLOMA DEGREE EXAMINATION, APRIL / MAY- 2025

Food Production

FOOD COSTING

Maximum: 30 marks

ANSWER ALL QUESTIONS

1. What do you understand by costing and cost control? Discuss their importance.
2. Describe about costing methodology in brief.
3. What are the different types of costs? Explain with relevant examples.
4. What measures are required to control material cost?
5. What are the methods available for Issue of materials in a manufacturing organisation?

ASSIGNMENT-2
DIPLOMA DEGREE EXAMINATION, APRIL / MAY- 2025

Food Production

FOOD COSTING

Maximum: 30 marks

ANSWER ALL QUESTIONS

1. Discuss the impact of material costing on pricing of products.
 2. Outline the problems involved in calculation of overheads.
 3. What are the factors which are influencing Rates allocation?
 4. Explain in detail about cost Behaviours.
 5. What are the objectives of monthly cost Reporting system?
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(DFP03)

ASSIGNMENT-1
DIPLOMA DEGREE EXAMINATION, APRIL / MAY- 2025

Food Production

HYGIENE AND NUTRITION

Maximum: 30 marks

ANSWER ALL QUESTIONS

1. Define 'Hygiene'. Examine the importance of Hygiene in Catering Industry.
2. What are the precautions required while using different cosmetics?
3. What are Food Borne Diseases? Explain with some examples.
4. "Disposal of Garbage needs lot of attention". Discuss.
5. What are the objectives of Pest Control?

ASSIGNMENT-2
DIPLOMA DEGREE EXAMINATION, APRIL / MAY- 2025

Food Production

HYGIENE AND NUTRITION

Maximum: 30 marks

ANSWER ALL QUESTIONS

1. What measures are required for proper case of premises?
 2. "Storage of Food is a difficult problem". Discuss the precautions required in this regard.
 3. What measures are required to prevent spoilage of food due to temperature?
 4. What are the hygienic measures required for care of skin?
 5. Describe measures to Prevent Food Contamination.
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(DFP04)

ASSIGNMENT-1
DIPLOMA DEGREE EXAMINATION, APRIL / MAY- 2025

Food Production

COMMUNICATION THEORY

Maximum: 30 marks

ANSWER ALL QUESTIONS

1. What are the different forms of Communication?
2. Explain the natural, scope and importance of Communication.
3. What is the procedure involved in conducting conference?
4. What are the techniques available for effective speech?
5. Explain the need and importance of Dialogue Writing.

ASSIGNMENT-2
DIPLOMA DEGREE EXAMINATION, APRIL / MAY- 2025

Food Production

COMMUNICATION THEORY

Maximum: 30 marks

ANSWER ALL QUESTIONS

1. Outline the problems involved in making and completion of Dialogue Writing.
 2. What is meant by Comprehension? What are the objectives of Comprehension?
 3. "Sentence Making is an Art". Discuss.
 4. What Precautions are required while preparing a Resume?
 5. Outline the need and importance of written communication.
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