

(DFP01)

ASSIGNMENT - 1

DIPLOMA EXAMINATION, SEP 2024.

DIPLOMA IN FOOD PRODUCTION PROGRAMME

FOOD PRODUCTION

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. Discuss the brief history of Catering Industry in India.
2. What are the various methods available for mixing foods?
3. What method of cooking is your most favourite? Give reasons.
4. Briefly explain about methods of cooking Chicken.
5. What are the issues involved in organisation of Kitchen?

ASSIGNMENT - 2

DIPLOMA EXAMINATION, SEP 2024.

DIPLOMA IN FOOD PRODUCTION PROGRAMME

FOOD PRODUCTION

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. Give a classification of Sauces.
2. "Vegetable cooking is relatively easier than Non-vegetarian cooking". Do you agree or not? Give reasons.
3. What are the functions of ingredients used in Cakes and Breads?
4. What are objectives of No time dough method of making bread?
5. How do you judge the quality of cakes and breads? Explain.

(DFP02)

ASSIGNMENT - 1
DIPLOMA EXAMINATION, SEP 2024.
DIPLOMA IN FOOD PRODUCTION PROGRAMME

FOOD COSTING
MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS

1. Explain the importance of Food Costing.
2. Explain about cost classification of overheads.
3. What is Materials costing? Explain in detail.
4. What measures are required to Control Labour Costs?
5. Enumerate the material cost controlling measures.

(DFP02)

ASSIGNMENT - 2
DIPLOMA EXAMINATION, SEP 2024.
DIPLOMA IN FOOD PRODUCTION PROGRAMME

FOOD COSTING
MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS

1. Justify material costing as an aid to pricing.
 2. How the control of overheads is ensured? Discuss.
 3. Explain the steps in calculation of overheads.
 4. What are the variables reflecting cost behaviour?
 5. Give an overview on Cost reporting system.
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(DFP03)

ASSIGNMENT - 1

DIPLOMA EXAMINATION, SEP 2024.

DIPLOMA IN FOOD PRODUCTION PROGRAMME

HYGIENE AND NUTRITION

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. Define Hygiene. Explain the need for hygiene in catering industry.
2. What is Personal Hygiene? Explain why it is important.
3. Write about food borne diseases.
4. What are the various precautions to be taken by the food handlers?
5. What are Food Borne diseases? Explain with examples.

(DFP03)

ASSIGNMENT - 2

DIPLOMA EXAMINATION, SEP 2024.

DIPLOMA IN FOOD PRODUCTION PROGRAMME

HYGIENE AND NUTRITION

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. How the pest control is ensured? Discuss.
 2. What are hygienic practices to be followed in taking care of the premises?
 3. How to store the food hygienically? Explain.
 4. Explain the various nutrients in detail.
 5. What is Balanced diet? How the menu planning is done? Explain.
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(DFP04)

ASSIGNMENT - 1

DIPLOMA EXAMINATION, SEP 2024.

DIPLOMA IN FOOD PRODUCTION PROGRAMME

COMMUNICATION THEORY

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. What do you understand by the concept of communication? Describe its importance.
2. Evaluate the process involved in communication.
3. Explain the technologies of effective speech. How is it useful in communication? Explain.
4. What are the purposes and procedure involved in conducting conference?
5. Discuss how Dialogue writing is useful in proper communication.

ASSIGNMENT - 2

DIPLOMA EXAMINATION, SEP 2024.

DIPLOMA IN FOOD PRODUCTION PROGRAMME

COMMUNICATION THEORY

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. What factors are influencing effective dialogue making?
2. "Sentence making needs utmost care". Discuss.
3. Examine the advantages of written communication.
4. What precautions are required while writing essay?
5. Write a format of a Business Letter of your choice.
