

(DFP01)

ASSIGNMENT - 1

DIPLOMA EXAMINATION, MARCH, 2023.

Food Production

**FOOD PRODUCTION THEORY
MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS**

1. “Catering industry plays a vital role in Indian food Industry” Discuss.
2. What precautions are required in the preparation of ingredients of used in Bakery items?
3. Briefly write about different methods of cooking.
4. Suggest measures for the proper organisation of a kitchen of your choice.
5. “Selection of quality eggs is a different task”. Discuss.

(DFP01)

ASSIGNMENT - 2

DIPLOMA EXAMINATION, MARCH, 2023.

Food Production

**FOOD PRODUCTION THEORY
MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS**

1. Give a classification of kitchen equipment.
 2. What are the functions of ingredients used in cakes and breads?
 3. Briefly write about the methods of making cakes.
 4. How do you judge the quality of cakes and breads? Explain.
 5. Write short notes on :
 - (a) Menu planning
 - (b) Objectives of cooking.
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(DFP02)

ASSIGNMENT - 1

DIPLOMA EXAMINATION, MARCH, 2023.

Food Production

**FOOD COSTING THEORY
MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS**

1. What is Cost Control? Discuss its need and importance.
2. Define 'Cost'. Give a classification of Costs.
3. Outline the process involved in analysis of sales.
4. Suggest measures for material cost control.
5. What precautions are required at the time of storage of inventory?

(DFP02)

ASSIGNMENT - 2

DIPLOMA EXAMINATION, MARCH, 2023.

Food Production

FOOD COSTING THEORY
MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS

1. "Material costing plays a vital role in product pricing". Discuss.
 2. What is meant by Labour Cost? Explain the need and importance of controlling labour cost.
 3. Briefly write about the procedure involved in calculation of overheads.
 4. What are fixed costs and variable costs? Explain with some numerical examples.
 5. Outline the issues involved in Cost Reporting System.
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(DFP03)

ASSIGNMENT - 1

DIPLOMA EXAMINATION, MARCH, 2023.

Food Production

HYGIENE AND NUTRITION THEORY

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. Define 'Hygiene'. Discuss the importance of Hygiene in Catering Industry.
2. What are the advantages and disadvantages of use of cosmetics?
3. Suggest measures for proper care of skin.
4. What is Contamination? Suggest measures to control it.
5. What factors are responsible for safe and correct disposal of garbage?

(DFP03)

ASSIGNMENT - 2

DIPLOMA EXAMINATION, MARCH, 2023.

Food Production

HYGIENE AND NUTRITION THEORY

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. Examine the need and importance of Pest Control.
 2. What measures are required for proper care of cooking equipment?
 3. "Storage of Food requires lot of care". Discuss.
 4. What is meant by Spoilage? How do you prevent it? Explain.
 5. "Teeth Plays a vital role in Human body". Discuss.
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(DFP04)

ASSIGNMENT - 1

DIPLOMA EXAMINATION, MARCH 2023.

Food Production

COMMUNICATION THEORY
MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS

1. Define 'Communication'? Outline the different fundamentals of communication.
2. Briefly write about nature, scope and importance of communication.
3. "Conducting meeting is a different task". Discuss.
4. Discuss the important techniques of effective speech.
5. What are the steps involved in Dialogue Writing?

(DFP04)

ASSIGNMENT - 2

DIPLOMA EXAMINATION, MARCH 2023.

Food Production

COMMUNICATION THEORY
MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS

1. What skills are required by a Dialogue writer?
 2. Outline the procedure involved in sentence making.
 3. Define 'Comprehension'. Outline its objectives.
 4. Write the structure of a Business Letter of your choice.
 5. "Resume Writing is an Act". Discuss.
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