

(DFP01)

ASSIGNMENT-1

P.G. DIPLOMA EXAMINATION, DEC 2025

Food Production

FOOD PRODUCTION THEORY

MAXIMUM MARKS :30

ANSWER ALL QUESTIONS

1. What are the different aims and objectives of cooking and bakery?
2. What are the problems faced by catering industry in India? Suggest remedial measures.
3. What are the advantages and disadvantages of microwave cooking?
4. Explain the precautions while cutting meat and chicken.
5. Discuss the various issues involved in Kitchen organization.

ASSIGNMENT-2

P.G. DIPLOMA EXAMINATION, DEC 2025

Food Production

FOOD PRODUCTION THEORY

MAXIMUM MARKS :30

ANSWER ALL QUESTIONS

1. Give a classification of soups.
 2. Examine the factors which are influencing the selection of eggs.
 3. Suggest measures for the proper maintenance of kitchen equipment.
 4. What are the different methods available for making cakes?
 5. Briefly write about the common faults and remedies found in cakes and breads.
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(DFP02)

ASSIGNMENT-1

P.G. DIPLOMA EXAMINATION, DEC 2025

Food Production

FOOD COSTING THEORY

MAXIMUM MARKS :30

ANSWER ALL QUESTIONS

1. What measures are required to control costs in food production?
2. Define 'Cost'. Give a classification of costs.
3. What precautions are required while storage of materials?
4. Outline the factors which are influencing pricing of products.
5. Evaluate the process involved in calculation of overheads.

ASSIGNMENT-2

P.G. DIPLOMA EXAMINATION, DEC 2025

Food Production

FOOD COSTING THEORY

MAXIMUM MARKS :30

ANSWER ALL QUESTIONS

1. Suggest measures to reduce labour costs in the process of food production.
 2. Explain in detail about various cost behaviours.
 3. What are the objectives of daily cost reporting system?
 4. What are the factors which are influencing material cost control?
 5. Outline the objectives of sales analysis.
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(DFP03)

ASSIGNMENT-1

P.G. DIPLOMA EXAMINATION, DEC 2025

Food Production

HYGIENE AND NUTRITION THEORY

MAXIMUM MARKS :30

ANSWER ALL QUESTIONS

1. “Hygiene plays a vital role in the success of catering industry”. Discuss.
2. Explain about various factors which are covered under personal hygiene.
3. What are the problems associated with contamination of food?
4. What are the different methods available for safe disposal of garbage?
5. Discuss the need and importance of pest control in the present day environment.

ASSIGNMENT-2

P.G. DIPLOMA EXAMINATION, DEC 2025

Food Production

HYGIENE AND NUTRITION THEORY

MAXIMUM MARKS :30

ANSWER ALL QUESTIONS

1. What precautions are required while keeping the premises neat and clean?
 2. Outline the need and importance of proper storage of food.
 3. Examine the role of correct temperature in the prevention of spoil of food.
 4. Briefly write about different food borne diseases.
 5. What are the advantages of nutrition food?
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(DFP04)

ASSIGNMENT-1

P.G. DIPLOMA EXAMINATION, DEC 2025

COMMUNICATION THEORY

MAXIMUM MARKS :30

ANSWER ALL QUESTIONS

1. Define 'Communication'. What are the different fundamentals of communication?
2. Briefly explain about the process and importance of communication.
3. What steps are involved in conducting a seminar?
4. How do you make speech more effective? Explain.
5. What are the problems involved in effective Dialogue Writing?

ASSIGNMENT-2

P.G. DIPLOMA EXAMINATION, DEC 2025

COMMUNICATION THEORY

MAXIMUM MARKS :30

ANSWER ALL QUESTIONS

1. What precautions are required while making and completing dialogue?
 2. How do you make combination of sentences? Explain.
 3. What steps are involved in writing an effective letter of your choice?
 4. Give a structure of a business letter.
 5. "Resume Writing is an Art". How do you make it more effective? Explain.
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