Food Production

FOOD PRODUCTION THEORY

Time: Three hours Maximum: 70 marks

Answer any FIVE 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.
- 6. Give a classification of soups.
- 7. Examine the factors which are influencing the selection of eggs.
- 8. Suggest measures for the proper maintenance of kitchen equipment.
- 9. What are the different methods available for making cakes?
- 10. Briefly write about the common faults and remedies found in cakes and breads.

Food Production

FOOD COSTING THEORY

Time: Three hours Maximum: 70 marks

Answer any FIVE 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.
- 6. Suggest measures to reduce labour costs in the process of food production.
- 7. Explain in detail about various cost behaviours.
- 8. What are the objectives of daily cost reporting system?
- 9. What are the factors which are influencing material cost control?
- 10. Outline the objectives of sales analysis.

Food Production

HYGIENE AND NUTRITION THEORY

Time: Three hours Maximum: 70 marks

Answer any FIVE 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.
- 6. What precautions are required while keeping the premises neat and clean?
- 7. Outline the need and importance of proper storage of food.
- 8. Examine the role of correct temperature in the prevention of spoil of food.
- 9. Briefly write about different food borne diseases.
- 10. What are the advantages of nutrition food?

COMMUNICATION THEORY

Time: Three hours Maximum: 70 marks

Answer any FIVE 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?
- 6. What precautions are required while making and completing dialogue?
- 7. How do you make combination of sentences? Explain.
- 8. What steps are involved in writing an effective letter of your choice?
- 9. Give a structure of a business letter.
- 10. "Resume Writing is an Art". How do you make it more effective? Explain.