ASSIGNMENT-1 DIPLOMA DEGREE EXAMINATION,

JUNE/JULY - 2020

FOOD PRODUCTION THEORY

Maximum : 30 MARKS Answer ALL Questions

Q1) Describe the installation of catering industry and explain its importance.

- Q2) Write an account on the aims and objectives of Cooking and Bakery industry.
- Q3) Explain the methods of cooking, boiling, roasting and baking.
- Q4) Write an account on the principles and applications of menu planning.
- **Q5)** Explain the definition and classification of stocks and soups.



ASSIGNMENT-2 DIPLOMA DEGREE EXAMINATION, JUNE/JULY - 2020 FOOD PRODUCTION THEORY

Maximum : 30 MARKS Answer ALL Questions

- **Q1**) Write an account on the classification and methods of cooking of vegetables cooking.
- Q2) Write an account on classification and maintenance of kitchen equipment.
- Q3) Describe the functions of ingredients used in cakes and breads.
- Q4) Write an account on no time dough method and straight dough method of making breads.
- **Q5)** Describe the common faults and remedies in cakes and breads.



ASSIGNMENT-1 DIPLOMA DEGREE EXAMINATION, JUNE/JULY - 2020 FOOD PRODUCTION Food Costing Theory Maximum : 30 MARKS Answer ALL Questions

- **Q1**) Describe the importance of costing and cost control.
- **Q2)** Write an account on cost classification in to materials and labour.
- Q3) Explain the methods of materials costing and material cost controlling like purchasing.
- Q4) Describe material costing as an aid to pricing.
- **Q5)** Explain material cost controlling like receiving, storage issues.



ASSIGNMENT-2 DIPLOMA DEGREE EXAMINATION, JUNE/JULY - 2020 FOOD PRODUCTION Food Costing Theory Maximum : 30 MARKS Answer ALL Questions

- **Q1)** Write an account on the control of labour cost, overheads, and periodical percentage analysis.
- **Q2)** Write an account on calculation of overheads and allocation of rates.
- Q3) Describe the cost behaviour in to variables and its impact on unit cost.
- Q4) Write an account on daily and monthly cost reporting system.
- **Q5)** Describe material costing, sales and accounting.



ASSIGNMENT-1 DIPLOMA DEGREE EXAMINATION, JUNE/JULY - 2020 FOOD PRODUCTION Hygiene & Nutrition Theory Maximum : 30 MARKS Answer ALL Questions

- **Q1**) Describe what is hygiene and also the importance of hygiene in catering industry.
- Q2) Explain the personal hygiene in caring of feet, hair and cosmetics.
- **Q3)** Describe the personal hygiene of, teeth and skin.
- Q4) Describe the food borne diseases and causative organisms.
- Q5) Explain, what is contamination and methods of control the contamination.

ASSIGNMENT-2 DIPLOMA DEGREE EXAMINATION, JUNE/JULY - 2020 FOOD PRODUCTION Hygiene & Nutrition Theory Maximum : 30 MARKS Answer ALL Questions

- **Q1**) Write an account on the methods of safe and correct disposal of garbage.
- **Q2)** Explain the methods of pest control and what are the pests used to control.
- Q3) Describe the methods of storage of foods.
- **Q4)** Describe the correct handling and storage of temperatures of different commodities to prevent spoilage.
- **Q5)** Describe the different nutrients like proteins, vitamins and minerals to be taken for good health.

ASSIGNMENT-1 DIPLOMA DEGREE EXAMINATION, JUNE/JULY - 2020

FOOD PRODUCTION

Communication Theory

Maximum : 30 MARKS Answer ALL Questions

Q1) Describe the various types of communications.

Q2) Explain the fundamentals of communications.

Q3) Describe the procedures for conducting seminars and their importance.

Q4) Describe the techniques of effective speech and its significance.

Q5) Explain how to write dialogues and its importance in meetings?



ASSIGNMENT-2 DIPLOMA DEGREE EXAMINATION, JUNE/JULY - 2020

FOOD PRODUCTION

Communication Theory

Maximum : 30 MARKS Answer ALL Questions

- **Q1)** Write an account on the procedures to be followed to conduct conferences and their importance.
- **Q2)** Define sentence and how to make sentences to communicate properly with others.
- **Q3)** Describe how to make complex sentences and how they are useful to make a dialogue with your colleagues.
- Q4) Explain, how to write a letter and style of writing and also cultivating written communication.
- **Q5)** Describe the Resume preparation and do's and dont's in writing a resume.

