

**(DFP01)**

DIPLOMA DEGREE EXAMINATION, OCTOBER/NOVEMBER 2024.

Food Production

**FOOD PRODUCTION THEORY**

Time : Three hours

Maximum : 70 marks

Answer any FIVE questions.

All questions carry equal marks.

1. “Catering Industry play a vital role in Indian Economy”. Discuss.
  2. Briefly explain about different methods of cooking.
  3. What precautions are required while cutting meat and fish?
  4. “Menu planning is an Act”. Discuss.
  5. Give a classification of Sauces.
  6. What are the different methods of vegetables cooking?
  7. Discuss the process involved in testing the quality of Flour.
  8. Briefly write about methods of making cakes.
  9. How do you judge the quality of cakes and breads? Explain.
  10. What are the objectives of kitchen organisation?
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**(DFP02)**

DIPLOMA DEGREE EXAMINATION, OCTOBER/NOVEMBER 2024.

Food Production

**FOOD COSTING**

Time : Three hours

Maximum : 70 marks

Answer any FIVE questions.

All questions carry equal marks.

1. What do you understand by costing and cost control? Discuss their importance.
  2. Describe about costing methodology in brief.
  3. What are the different types of costs? Explain with relevant examples.
  4. What measures are required to control material cost?
  5. What are the methods available for Issue of materials in a manufacturing organisation?
  6. Discuss the impact of material costing on pricing of products.
  7. Outline the problems involved in calculation of overheads.
  8. What are the factors which are influencing Rates allocation?
  9. Explain in detail about cost Behaviours.
  10. What are the objectives of monthly cost Reporting system?
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HYGIENE AND NUTRITION

Time : Three hours

Maximum : 70 marks

Answer any FIVE questions.

All questions carry equal marks.

1. Define 'Hygiene'. Examine the importance of Hygiene in Catering Industry.
  2. What are the precautions required while using different cosmetics?
  3. What are Food Borne Diseases? Explain with some examples.
  4. "Disposal of Garbage needs lot of attention". Discuss.
  5. What are the objectives of Pest Control?
  6. What measures are required for proper care of premises?
  7. "Storage of Food is a difficult problem". Discuss the precautions required in this regard.
  8. What measures are required to prevent spoilage of food due to temperature?
  9. What are the hygienic measures required for care of skin?
  10. Describe measures to Prevent Food Contamination.
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OCTOBER / NOVEMBER 2024.**

**Food Production**

**COMMUNICATION THEORY**

**Time : Three hours**

**Maximum : 70 marks**

**Answer any FIVE questions.**

**All questions carry equal marks.**

1. What are the different forms of Communication?
  2. Explain the natural, scope and importance of Communication.
  3. What is the procedure involved in conducting conference?
  4. What are the techniques available for effective speech?
  5. Explain the need and importance of Dialogue Writing.
  6. Outline the problems involved in making and completion of Dialogue Writing.
  7. What is meant by Comprehension? What are the objectives of Comprehension?
  8. "Sentence Making is an Art". Discuss.
  9. What Precautions are required while preparing a Resume?
  10. Outline the need and importance of written communication.
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