# (DFP01)

## ASSIGNMENT - 1 DIPLOMA DEGREE EXAMINATION, NOV-2022 FOOD PRODUCTION Food Production Theory MAXIMUM : 30 MARKS ANSWER ALL QUESTIONS

- **Q1)** Write the need and importance of catering industry. What are the problems encountered in catering industry.
- **Q2)** What are the basic ingredients of bread and cake? Explain the methods of mixing ingredients in the preparation of bakery products.
- **Q3)** Write the methods of cooking of foods by boiling, grilling and frying.
- **Q4)** Explain the cuts of chicken and methods of cooking chicken by various procedures.
- Q5) Write the principles and applications of menu planning.

# (DFP01)

## ASSIGNMENT - 2 DIPLOMA DEGREE EXAMINATION, NOV-2022 FOOD PRODUCTION Food Production Theory MAXIMUM : 30 MARKS ANSWER ALL QUESTIONS

- **Q1)** Explain the classification and cooking of various types of soups by giving examples.
- **Q2)** Describe the classification and cooking of vegetable items.
- **Q3)** Explain the functions of ingredients used in cakes and breads. How do you test the quality of breads?
- Q4) Write the methods of making cakes by sugar butter method and the composition of ingredients used.
- **Q5)** What are sauces? Give examples write the cooking of various types of sauces.



# (DFP02)

## ASSIGNMENT - 1 DIPLOMA DEGREE EXAMINATION, NOV-2022 FOOD PRODUCTION Food Costing Theory MAXIMUM : 30 MARKS ANSWER ALL QUESTIONS

- **Q1**) Distinguish between fixed and variable costs.
- **Q2)** Write about different cost reporting systems in food production.
- **Q3)** What are variable and semi-variable costs? Give some examples.
- Q4) What is labour costs? Suggest measures to reduce it?
- **Q5)** Examine the need and importance of material costing as an aid to pricing.

# (DFP02)

## ASSIGNMENT - 2 DIPLOMA DEGREE EXAMINATION, NOV-2022 FOOD PRODUCTION Food Costing Theory MAXIMUM : 30 MARKS ANSWER ALL QUESTIONS

- Q1) Discuss the need for material cost control in food production.
- **Q2)** Write about storage process of materials in food production.
- Q3) Describe briefly about classification of costs.
- **Q4)** Write in brief about costing methodology in food production.
- **Q5)** Discuss the importance of costing and control.



## (DFP03)

## ASSIGNMENT - 1 DIPLOMA DEGREE EXAMINATION, NOV-2022 FOOD PRODUCTION Hygiene & Nutrition Theory MAXIMUM : 30 MARKS ANSWER ALL QUESTIONS

- **Q1)** What is personal hygiene? Explain the care of skin and hair working in catering sector.
- **Q2**) Explain the importance of personal care in catering with regard to feet and teeth.
- **Q3)** What are water borne diseases? How do you control water borne diseases in catering industry?
- Q4) How causative organisms cause food borne diseases? Suggest remedies for these diseases.
- Q5) Explain the hygiene of kitchen equipment in catering industry.

# (DFP03)

## ASSIGNMENT - 2 DIPLOMA DEGREE EXAMINATION, NOV-2022 FOOD PRODUCTION Hygiene & Nutrition Theory MAXIMUM : 30 MARKS ANSWER ALL QUESTIONS

- **Q1)** Write the safe and proper methods for the waste disposal from the catering industry.
- **Q2)** How do you maintain the nutritional values in food for different aged people in catering.
- **Q3)** Explain the importance of temperature in cooking food items? How it maintains the nutritional values.
- Q4) How minerals and fats are accumulated in body through foods?
- **Q5)** What is balanced diet? Explain balanced diet requirements for old aged people.

## (DFP04)

## ASSIGNMENT - 1 DIPLOMA DEGREE EXAMINATION, NOV-2022 FOOD PRODUCTION Communication Theory MAXIMUM : 30 MARKS ANSWER ALL QUESTIONS

- **Q1)** Discuss the importance of communication. How do you take steps for improving good communication?.
- **Q2)** Explain various forms of communication.
- **Q3)** What is the purpose of a meeting? Explain the advantages and outcome of meetings.
- Q4) Give an account on the conducting procedure of conferences.
- **Q5)** Write the protocol of dialogue writing by taking examples.

# (DFP04)

## ASSIGNMENT -2 DIPLOMA DEGREE EXAMINATION, NOV-2022 FOOD PRODUCTION Communication Theory MAXIMUM : 30 MARKS ANSWER ALL QUESTIONS

- **Q1)** What is a complex sentence? How complex sentences are useful in communication? Mention its limitations.
- **Q2)** What is a comprehensive passage? Explain the uses of comprehensive sentences.

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- **Q3)** Write about the style of written English by taking few cases.
- Q4) Explain the important steps followed in essay writing.
- **Q5)** How do you prepare a resume? Give some examples.