

Total No. of Questions : 10]

(DFP01)
[Total No. of Pages : 01

DIPLOMA DEGREE EXAMINATION, DECEMBER – 2016

FOOD PRODUCTION

Food Production Theory

(Paper – I)

Time : 3 Hours

Maximum Marks:70

Answer any Five questions.

All questions carry equal marks.

(5×14=70)

- Q1)** Explain the classification of Cooking and Baking methods giving suitable examples.
- Q2)** Describe the methods of cooking by grilling and roasting.
- Q3)** Explain the methods of cutting fish and their cooking methods.
- Q4)** What the important tips to be followed in the organization of kitchen.
- Q5)** What are Sauces? Explain their classification and preparation.
- Q6)** Write about the classification and methods of cooking vegetable foods.
- Q7)** Write in detail about the ingredients used in cakes and breads. How do you check the quality of flour?
- Q8)** Explain the methods of Preparation of cakes by flour butter method.
- Q9)** How do you judge the quality of breads and cakes?
- Q10)** Explain the methods of cutting of chicken and cooking of chicken.



Total No. of Questions : 10]

(DFP02)
[Total No. of Pages : 01

DIPLOMA DEGREE EXAMINATION, DECEMBER – 2016

FOOD PRODUCTION

Food Costing Theory

(Paper – II)

Time : 3 Hours

Maximum Marks:70

Answer any Five questions.

All questions carry equal marks.

- Q1)** Discuss the cost effective methods in the purchase of food materials.
- Q2)** Explain the cost procefcation into labour and overheads.
- Q3)** Discuss the percentage analysis on sales related to materials and overheads.
- Q4)** Suggest material cost control methods in food items.
- Q5)** Write about the storage and issues related to food material.
- Q6)** Discuss the sales and Accounting of food costs.
- Q7)** Explain about the pricing of food item with respect to materials.
- Q8)** How do you control labour costs and overheads.
- Q9)** Write about calculation of overheads and allocation rates.
- Q10)** Explain daily and monthly cost reporting system.



(DFP03)

Total No. of Questions : 10]

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DIPLOMA DEGREE EXAMINATION, DECEMBER – 2016

FOOD PRODUCT

Hygiene & Nutrition Theory

(Paper – III)

Time : 3 Hours

Maximum Marks:70

Answer any Five questions

All questions carry equal marks

(5×14=70

- Q1)** What is hygiene? How do you achieve better hygienic conditions in catering industry.
- Q2)** Explain the personal care of catering employees with regard to hands and feet.
- Q3)** Explain food borne diseases arises due to contamination of food.
- Q4)** Explain control measures for hygienic conditions in catering industry.
- Q5)** Write about the correct disposal of garbage in catering industry.
- Q6)** Explain the care of equipment for the maintenance of hygienic atmosphere in cooking industry.
- Q7)** How do you maintain Temperature condition for the preservation of vegetable and non- vegetarian foods.
- Q8)** How care of cooking equipment helps to maintain hygiene condition.
- Q9)** How do you achieve vitamins and minerals by maintaining hygienic condition in cooking industry.
- Q10)**What is a balanced diet? How do you achieve the balanced diet from hygienic food.



Total No. of Questions : 10]

(DFP04)
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DIPLOMA DEGREE EXAMINATION, DECEMBER – 2016

FOOD PRODUCTION

Communication Theory

(Paper – IV)

Time : 3 Hours

Maximum Marks:70

Answer any Five questions.

All questions carry equal marks. (5×14=70)

- Q1)** Explain the factors effecting communication process.
- Q2)** Explain the nature and importance of communication.
- Q3)** Describe the advantages of seminar meetings in communication.
- Q4)** Explain conducting procedure of conferences .
- Q5)** Write the steps involved in dialogue writing.
- Q6)** How do you prepare a comprehensive speech? Discuss its merits and demerits.
- Q7)** Explain the usage of simple sentences and combination of sentences in communication.
- Q8)** Explain the form of a structure of a letter.
- Q9)** Explain the steps involved in essay writing.
- Q10)**How do you prepare paragraph writing what are the advantages of writing text in paragraphs.

