

(DFP01)

Total No. of Questions : 10]

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DIPLOMA DEGREE EXAMINATION, DECEMBER – 2018

FOOD PRODUCTION

Food Production Theory

Time : 3 Hours

Maximum Marks :70

Answer any five questions from the following

Each question carries 14 marks

(5 × 14 = 70)

- Q1)** Describe the aims and objectives of cooking and bakery.
- Q2)** Explain the classification of catering industry. Write the preparation of ingredients in the preparation of cakes.
- Q3)** Write the methods of mixing foods. Explain the principle of roasting and frying.
- Q4)** Write the principle and applications of microwave cooking in the preparation of Bakery items.
- Q5)** Write the cutting process of meat and fish. Explain any two methods of cooking fish.
- Q6)** What are soups. Write the classification of soups with examples. Explain the preparation of soup with its composition.
- Q7)** Describe the structure, selection quality and preparation of egg items.
- Q8)** Discuss the classification and maintenance of large kitchen equipment.
- Q9)** What are the ingredients of bread? Write the making of bread by straight dough method.
- Q10)** Discuss the common faults and remedies in the preparation of cakes and breads.

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(DFP02)

Total No. of Questions : 10]

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DIPLOMA DEGREE EXAMINATION, DECEMBER – 2018

FOOD PRODUCTION

Food Costing Theory

Time : 3 Hours

Maximum Marks :70

Answer any five questions

All questions carry equal marks

- Q1)** Explain the proportion of labour cost in food production.
- Q2)** State different kinds of cost reports prepared for decision – making.
- Q3)** Elucidate the significance of costing in food production.
- Q4)** Give on account of behavioural classification of cost.
- Q5)** What are the cost control techniques employed in the production of food?
- Q6)** State the classification of cost and its uses.
- Q7)** Describe the computation of overheads and its allocation.
- Q8)** Enumerate the procedure followed in purchasing and issuing materials.
- Q9)** Explain the records maintained in the storage of materials.
- Q10)** Discuss the influence of material cost in the pricing of food items.

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(DFP03)

Total No. of Questions : 10]

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DIPLOMA DEGREE EXAMINATION, DECEMBER – 2018

FOOD PRODUCTION

Hygiene & Nutrition Theory

Time : 3 Hours

Maximum Marks :70

Answer any five questions from the following

All questions carry equal marks

(5 × 14 = 70)

- Q1)** What is Hygiene? Explain the importance of hygiene in catering industry.
- Q2)** What are the causes for food contamination? Write about the food borne diseases and their control measures.
- Q3)** Give an account on the safe and proper disposal of garbage.
- Q4)** Explain the importance and uses of pest control chemicals? Write its usage in catering industry.
- Q5)** Write about the equipment used in the case of premises at catering industry.
- Q6)** Explain various methods for the storage of cooked foods.
- Q7)** Discuss the causes for the spoilage of foods and suggest to prevent spoilage of foods.
- Q8)** Explain the uses of carbohydrates and vitamins from food. How do you evaluate their content?
- Q9)** Write the importance of water in human system explain its importance in digestive system and write the adverse effect of less intake of water.
- Q10)** What is meal planning? Write in detail about balanced diet and its importance.

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(DFP04)

Total No. of Questions : 10]

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DIPLOMA DEGREE EXAMINATION, DECEMBER – 2018

FOOD PRODUCTION

Communication Theory

Time : 3 Hours

Maximum Marks :70

Answer any five questions from the following

All questions carry equal marks

(5 × 14 = 70)

- Q1)** Define communication. Explain the need and importance of communication.
- Q2)** Explain various forms of communication. Write about effective communication process.
- Q3)** Discuss the organization and outcome of seminars.
- Q4)** Write in detail about techniques of effective speech.
- Q5)** Explain the protocol of dialogue writing by taking one example.
- Q6)** Explain the procedure for the conclusion of dialogue by taking some examples.
- Q7)** Define sentence. Explain the making of sentences. Give examples.
- Q8)** What is a comprehensive passage? How it is useful in communications.
- Q9)** Explain the steps in writing essay writing by taking two cases.
- Q10)** Write about same Do's and Don'ts in writing a resume by taking a case.

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