

(DFP 01)

DIPLOMA EXAMINATION, DECEMBER 2019.

First Year

Food Production

FOOD PRODUCTION THEORY

Time : Three hours

Maximum : 70 marks

Answer any FIVE questions.

All questions carry equal marks.

1. Describe the preparation of ingredients and methods of mixing foods.
 2. Write an account on the culinary and bakery terms.
 3. Explain the methods of cooking, griling, frying, roasting and baking.
 4. Write an account on the cuts of meat, fish and chicken and also methods of cooking
 5. Describe the definition and classification of sauces and soups.
 6. Write an account on the structure, selection and quality of eggs.
 7. Describe the classification and maintenance of kitchen equipment.
 8. Describe the methods of making cakes, such as sugar butter method and floor butter method.
 9. Write an account on judging the quality of cakes and breads.
 10. Explain the common faults and remedies in cakes and breads.
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(DFP 02)DIPLOMA EXAMINATION,
DECEMBER 2019.

Food Production

FOOD COSTING THEORY

Time : Three hours

Maximum : 70 marks

Answer any FIVE questions.

All questions carry equal marks.

1. Describe the importance of costing methodology.
 2. Describe the cost classification in to materials and labour.
 3. Explain the cost classification of overheads and their percentage analysis on sales.
 4. Explain material costing as an aid to pricing.
 5. Explain material cost controlling like production, sales and accounting
 6. Describe the control of labour cost, overheads, and periodical percentage analysis
 7. Explain the calculation of overheads and allocation of rates.
 8. Write an account on cost behaviour in to variables and its impact on unit cost.
 9. Describe the monthly cost reporting system for special managerial decision
 10. Write an account on material costing, sales and accounting.
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(DFP 03)

P.G. DIPLOMA EXAMINATION,
DECEMBER 2019.

First Year

FM/BFM

HYGIENE AND NUTRITION THEORY

Time : Three hours

Maximum : 70 marks

Answer any FIVE questions.

All questions carry equal marks.

1. Define hygiene and describe the importance of hygiene in catering industry
 2. Describe the personal hygiene in caring of skin and hair.
 3. Write an account on personal hygiene of feet, teeth and use of cosmetics.
 4. Explain food borne diseases and causative organisms.
 5. Write an account on contamination and methods of control the contamination.
 6. Describe the methods of safe and correct disposal of garbage.
 7. Explain the methods of pest control and what are the pests used to control.
 8. Write an account on methods of storage of foods.
 9. Explain the correct handling and storage of temperatures of different commodities to prevent Contamination
 10. Write an account on menu planning and balance diet.
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(DFP 04)DIPLOMA EXAMINATION,
DECEMBER 2019.

First Year

Food Production

COMMUNICATION THEORY

Time : Three hours

Maximum : 70 marks

Answer any FIVE questions.

All questions carry equal marks.

1. Explain the various types of communications and how to improve the communication skills.
2. Describe the fundamentals of communications, both oral and written.
3. Explain the procedures for conducting seminars and their importance and differentiate between seminars and symposia.
4. Explain the techniques of effective speech and its significance in meetings and conferences.
5. Describe how to write dialogues and its importance in conferences and symposia.
6. Describe the procedures to be followed to conduct conferences and their importance.
7. Explain sentence and how to make sentences to communicate properly in meetings.
8. Explain, how to make complex sentences and how they are useful to make dialogue?
9. Explain ,how to write a letter and style of writing and also cultivating written Communication.
10. Describe the form of structure of letter, paragraph and essay writing.