First Year

HIV/AIDS Counseling

FOOD PRODUCTION THEORY

Time: Three hours

Maximum: 70 marks

Answer any FIVE questions.

All questions carry equal marks.

- 1. Write an account on the Aims and Objectives of cooking and Bakery.
- 2. Explain the culinary and Bakery terms and their significance.
- 3. Explain the process of cutting the chicken and Fish and methods of cooking.
- 4. Describe the methods of preparation of ingredients.
- 5. Describe the methods of cooking, boiling, roasting, grilling, baking and frying.
- 6. Write an account on the principles and applications of Menu planning.
- 7. Describe kitchen planning and organisation.
- 8. Write an account on sauces cooking and definitions and classification.
- 9. Explain the methods of making cakes and testing the quality of flour.
- 10. Describe the common faults and remedies in cakes and breads.

First Year

Food Production

FOOD COSTING THEORY

Time: Three hours

Maximum: 70 marks

Answer any FIVE questions.

All questions carry equal marks.

- 1. Explain costing and cost control and their relation.
- 2. Write an account on the cost classification in to materials, labour and overheads.
- 3. Describe the material cost control like purchasing, receiving and storage.
- 4. Explain the percentage analysis of sales of materials, labour and overheads.
- 5. Describe the material costing as an aid to pricing.
- 6. Explain how to control labour cost, overheads etc.
- 7. Enumerate the periodical percentage analysis, calculation of overheads and allocation rates.
- 8. Explain the issues, production, sales and accounting in materials purchasing.
- 9. Describe the cost behaviours in to variable, fixed and semi-variable and their impact on unit cost.
- 10. Give an account on cost reporting system, daily, monthly and for special managerial decision.

First Year

Food Production

HYGIENE AND NUTRITION THEORY

Time: Three hours

Maximum: 70 marks

Answer any FIVE questions.

All questions carry equal marks.

- 1. Explain Hygiene and describe the importance of Hygiene in catering Industry.
- 2. Describe the personal Hygiene like feet, teeth, hair and use of cosmetics.
- 3. Explain the food borne diseases causing organisms and their control.
- 4. Describe the mode of contamination of foods and the precautions to be taken by food handlers.
- 5. Write an account on the safe and correct methods of disposal of garbage.
- 6. Give an account on Pest control of on various foods.
- 7. Write an account on the care of premises and equipment to be taken.
- 8. Describe the methods of storage of various foods and food products.
- 9. Explain the importance of temperature on different commodities to prevent contamination and spoilage.
- 10. Write an account on the significance of different nutrients such as Proteins, Vitamins, minerals and water in the foods.

First Year

Food Production

COMMUNICATION THEORY

Time: Three hours Maximum: 70 marks

Answer any FIVE questions.

All questions carry equal marks.

- 1. Explain the objectives to improve the communication skills of the students.
- 2. Describe the importance of improving both oral and written communications of students.
- 3. Describe the different factors affecting fundamentals of communication.
- 4. Explain the process, nature and scope of in the importance of improving communications.
- 5. Describe the procedures and techniques in conducting seminars and meetings.
- 6. Explain the purpose, techniques and procedures in conducting conferences and also techniques of improving effective speech.
- 7. Describe the methods of improving dialogue writing /making and completion.
- 8. Explain sentence and making combination of sentences and comprehension.
- 9. Describe how to write letter, style of writing and how to cultivate written communication in English.
- 10. Explain the methods to improve essay writing, paragraph writing and Resume writing and DO,s and Don't,,s in writing a Resume.