

(DFP01)

Total No. of Questions : 10]

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DIPLOMA DEGREE EXAMINATION, MAY – 2018

FOOD PRODUCTION

Food Production Theory

Time : 3 Hours

Maximum Marks :70

Answer any five of the following questions.

Each question carries 14 marks.

(5 × 14 = 70)

- 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.
- Q6)** Explain the classification and cooking of various types of soups by giving examples.
- Q7)** Describe the classification and cooking of vegetable items.
- Q8)** Explain the functions of ingredients used in cakes and breads. How do you test the quality of breads?
- Q9)** Write the methods of making cakes by sugar – butter method and the composition of ingredients used.
- Q10)** What are sauces? Give examples write the cooking of various types of sauces.



(DFP02)

Total No. of Questions : 10]

[Total No. of Pages : 01

DIPLOMA DEGREE EXAMINATION, MAY – 2018

FOOD PRODUCTION

Food Costing Theory

Time : 3 Hours

Maximum Marks :70

Answer any five questions.

All questions carry equal marks.

- 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.
- Q6)* Discuss the need for material cost control in food production.
- Q7)* Write about storage process of materials in food production.
- Q8)* Describe briefly about classification of costs.
- Q9)* Write in brief about costing methodology in food production.
- Q10)* Discuss the importance of costing and control.



(DFP03)

Total No. of Questions : 10]

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DIPLOMA DEGREE EXAMINATION, MAY – 2018

FOOD PRODUCTION

Hygiene & Nutrition Theory

Time : 3 Hours

Maximum Marks :70

Answer any five of the following questions.

All questions carry equal marks.

(5 × 14 = 70)

- 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.
- Q6)** Write the safe and proper methods for the waste disposal from the catering industry.
- Q7)** How do you maintain the nutritional values in food for different aged people in catering.
- Q8)** Explain the importance of temperature in cooking food items? How it maintains the nutritional values.
- Q9)** How minerals and fats are accumulated in body through foods?
- Q10)** What is balanced diet? Explain balanced diet requirements for old aged people.



(DFP04)

Total No. of Questions : 10]

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DIPLOMA DEGREE EXAMINATION, MAY – 2018

FOOD PRODUCTION

Communication Theory

Time : 3 Hours

Maximum Marks :70

Answer any five questions.

All questions carry equal marks.

- 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.
- Q6)** What is a complex sentence? How complex sentences are useful in communication? Mention its limitations.
- Q7)** What is a comprehensive passage? Explain the uses of comprehensive sentences.
- Q8)** Write about the style of written English by taking few cases.
- Q9)** Explain the important steps followed in essay writing.
- Q10)** How do you prepare a resume? Give some examples.

