

Total No. of Questions : 10]

DFP01

**DIPLOMA DEGREE EXAMINATION,
JUNE/JULY - 2019
FOOD PRODUCTION THEORY**

Time : 3 Hours

Maximum Marks : 70

Answer any Five questions

All questions carry equal marks

- Q1)* Describe the installation of catering industry and explain its importance.
- Q2)* Write an account on the aims and objectives of Cooking and Bakery industry.
- Q3)* Explain the methods of cooking, boiling, roasting and baking.
- Q4)* Write an account on the principles and applications of menu planning.
- Q5)* Explain the definition and classification of stocks and soups.
- Q6)* Write an account on the classification and methods of cooking of vegetables cooking.
- Q7)* Write an account on classification and maintenance of kitchen equipment.
- Q8)* Describe the functions of ingredients used in cakes and breads.
- Q9)* Write an account on no time dough method and straight dough method of making breads.
- Q10)* Describe the common faults and remedies in cakes and breads.



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DFP02

**DIPLOMA DEGREE EXAMINATION,
JUNE/JULY - 2019
FOOD PRODUCTION
Food Costing Theory**

Time : 3 Hours

Maximum Marks : 70

Answer any Five questions

All questions carry equal marks

- Q1)* Describe the importance of costing and cost control.
- Q2)* Write an account on cost classification in to materials and labour.
- Q3)* Explain the methods of materials costing and material cost controlling like purchasing.
- Q4)* Describe material costing as an aid to pricing.
- Q5)* Explain material cost controlling like receiving, storage issues.
- Q6)* Write an account on the control of labour cost, overheads, and periodical percentage analysis.
- Q7)* Write an account on calculation of overheads and allocation of rates.
- Q8)* Describe the cost behaviour in to variables and its impact on unit cost.
- Q9)* Write an account on daily and monthly cost reporting system.

Q10) Describe material costing, sales and accounting.



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DFP03

**DIPLOMA DEGREE EXAMINATION,
JUNE/JULY - 2019
FOOD PRODUCTION
Hygiene & Nutrition Theory**

Time : 3 Hours

Maximum Marks : 70

Answer any Five questions

All questions carry equal marks

- Q1)* Describe what is hygiene and also the importance of hygiene in catering industry.
- Q2)* Explain the personal hygiene in caring of feet, hair and cosmetics.
- Q3)* Describe the personal hygiene of, teeth and skin.
- Q4)* Describe the food borne diseases and causative organisms.
- Q5)* Explain, what is contamination and methods of control the contamination.
- Q6)* Write an account on the methods of safe and correct disposal of garbage.
- Q7)* Explain the methods of pest control and what are the pests used to control.
- Q8)* Describe the methods of storage of foods.
- Q9)* Describe the correct handling and storage of temperatures of different commodities to prevent spoilage.
- Q10)* Describe the different nutrients like proteins, vitamins and minerals to be taken for good health.

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DFP04

DIPLOMA DEGREE EXAMINATION, JUNE/JULY - 2019

FOOD PRODUCTION

Communication Theory

Time : 3 Hours

Maximum Marks : 70

Answer any Five questions

All questions carry equal marks

- Q1)* Describe the various types of communications.
- Q2)* Explain the fundamentals of communications.
- Q3)* Describe the procedures for conducting seminars and their importance.
- Q4)* Describe the techniques of effective speech and its significance.
- Q5)* Explain how to write dialogues and its importance in meetings?
- Q6)* Write an account on the procedures to be followed to conduct conferences and their importance.
- Q7)* Define sentence and how to make sentences to communicate properly with others.
- Q8)* Describe how to make complex sentences and how they are useful to make a dialogue with your colleagues.
- Q9)* Explain, how to write a letter and style of writing and also cultivating written communication.

Q10) Describe the Resume preparation and do's and dont's in writing a resume.

