

23/12/24

Printing Pages : 2

Paper Code: DCC-104

(C) (SVSU) : 2024-2025/R

Enrollment No.

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(DFPB)

1st YEAR, 1st SEMESTER EXAMINATION

INTRODUCTION TO INFORMATION TECHNOLOGIES

[Time : 03:00 Hours]

[Max. Marks : 70]

SECTION-A

1. Answer all

(1X15=15)

I. What are the features of a computer system?

- A. Hardware only B. Software only
C. Both hardware and software D. Neither hardware nor software

II. Which component is known as the "brain" of the computer system?

- A. RAM B. CPU C. ROM D. Monitor

What is the function of an inkjet printer?

- III. A. Produces high-quality text B. Creates images by spraying ink onto paper
C. Uses a laser to print documents D. Prints using dots of ink

IV. What is the purpose of ERP (Enterprise Resource Planning) software?

- A. Managing financial transactions only B. Integrating business processes and data
C. Creating graphical presentations D. Controlling external communication

V. What type of software controls the basic operations of a computer system?

- A. System software B. Application software C. Utility software D. Hardware software

VI. In E-Commerce, what does B-to-C stand for?

- A. Business-to-Consumer B. Business-to-Corporate
C. Buyer-to-Customer D. Business-to-Client

VII. What is the purpose of a broadband connection?

- A. Slower internet speed B. Limited data transfer
C. Faster internet speed D. Dial-up connection

VIII. What does URL stand for?

- A. Uniform Resource Locator B. Universal Remote Link
C. Unified Resource Listing D. User Registration Link

IX. What is the main disadvantage of spam in the context of the internet?

- A. It consumes a lot of bandwidth B. It increases email efficiency
C. It improves communication D. It contains useful information

X. What is the purpose of social media?

- A. Sending emails B. Sharing information and connecting with others online
C. Playing video games D. Writing computer programs

XI. What is the main function of search engines on the internet?

- A. Sending emails B. Browsing websites
C. Indexing and retrieving information D. Playing online games

XII. What is the purpose of the Windows Explorer?

- A. To browse the internet B. To manage files and folders
C. To create documents D. To play games

[P.T.O]

- XIII. **In Windows, what is the function of the desktop?**
A. A physical piece of furniture B. A background image
C. The top surface of a desk D. An application
- XIV. **What is SAP in the context of ERP?**
A. Software Application Platform B. System Analysis Process
C. Systems, Applications, and Products in Data Processing
D. Structured Analysis Protocol
- XV. **What is the main function of search engines on the internet?**
A) Sending emails B) Browsing websites
C) Indexing and retrieving information D) Playing online games.

SECTION-B

2. Answer in long (any three)

[10×3=30]

- I. What is computer? Write down the usage of computer in hotel
- II. What is internet? Write down the advantage and disadvantage of it
- III. What is Viruses? Explain its types
- IV. What is software? Difference between hardware & software.

SECTION-C

3. Attempt any five questions.

(5×5= 25)

- I. What are input device explain with example
- II. What is the topology?
- III. Explain different types of networks.
- IV. Write down the steps to open power point.
- V. Write down the usages of MS Word.
- VI. How ERP is helpful for any organization.
- VII. Describe the purpose and functions of an operating system. Give examples of different types of operating systems.

I What can be a barrier to good communication?

- a) Giving feedback b) Clear speaking
- c) Background noise d) Good listening

I Which is an example of formal communication?

- a) Talking to a friend b) Chatting in a group
- c) Sending a work email d) Telling a joke

What does "feedback" mean in communication?

- a) Ignoring the message b) Repeating the message
- c) Responding to the message
- d) Making a new message

What is a sign of active listening?

- a) Looking away b) Asking questions
- c) Interrupting the speaker d) Doing other tasks

Which is an informal way to communicate?

- a) Emailing your teacher b) Writing a report c) Talking casually with friends d) Presenting in a meeting

Which one is an example of body language?

- a) Talking on the phone b) Writing a letter c) Smiling d) Listening to music

A good presentation usually needs:

- a) No preparation b) An organized plan
- c) Random topics d) Short sentences only

What is important in active listening?

- a) Interrupting b) Being open-minded
- c) Looking away d) Speaking over the person

People who communicate well often:

- a) Avoid others b) Speak without thinking
- c) Adapt to their audience d) Use fancy words

2. Answer in long (any three) [10×3=30]

I Explain the steps in the communication process with a simple diagram.

II What is the difference between verbal and non-verbal communication? Give examples.

III List and describe some common barriers to communication.

IV Describe the main objectives of communication with examples.

3. Answer in short (any five) [5×5=25]

I What are the benefits of written communication?

II Explain the difference between one-way and two-way communication.

III What is the difference between formal and informal communication?

IV Why is active listening important in communication?

V Define encoding and decoding in communication.

VI Briefly explain the 7 Cs of communication.

VII Why is mass communication important?

Printing Pages :2

Paper Code: DFPB-101

(C) (SVSU): 2024-2025/R

Enrollment No.

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DIPLOMA IN FOOD PRODUCTION
1STYEAR / 1ST SEMESTER EXAMINATION
FOOD PRODUCTION

[Time : 03:00 Hours]

[Max. Marks : 70]

Note : 1. Attempt all the questions as per given instructions.

SECTION-A

Multiple Choice Questions (MCQs)

[01×15=15]

Which cooking method uses steam to cook food?

- (a) Boiling
- (b) Baking
- (c) Steaming
- (d) Frying

II. In Indian cuisine, 'Kadhi' is commonly made with:

- (a) Tomatoes
- (b) Gram flour and yogurt
- (c) Spinach
- (d) Rice

III. Which of the following is a popular dish from Kerala?

- (a) Laal Maas
- (b) Pav Bhaji
- (c) Fish Moilee
- (d) Chole Bhature

IV. In which cooking method is food typically placed under high heat for a short period to brown?

- (a) Steaming
- (b) Poaching
- (c) Grilling
- (d) Braising

V. 'Avial' is a mixed vegetable dish originating from which region?

- (a) Gujarat
- (b) Rajasthan
- (c) Kerala
- (d) Punjab

VI. Which ingredient is used in the preparation of a 'rechauffe' dish?

- (a) Uncooked food
- (b) Freshly bought ingredients
- (c) Previously cooked food
- (d) Raw grains

VII. What is the purpose of adding a garnish to a dish?

- (a) To add bulk
- (b) To enhance flavor
- (c) For decorative presentation
- (d) To increase cooking time

IX. What is used to make the Rajasthani dish 'Gatte Ki Sabzi'?

- (a) Chicken (b) Fish (c) Gram flour dumplings (d) Paneer

X. What is the primary flavoring in 'MachherJhol' from Bengali cuisine?

- (a) Coconut milk (b) Mustard oil (c) Cream (d) Butter

XI. Which cooking method is most suitable for delicate foods like fish?

- (a) Deep frying (b) Poaching (c) Grilling (d) Braising

XII. What is the purpose of an egg's chalazae?

- (a) To protect the shell (b) To anchor the yolk in place
(c) To provide additional protein (d) To separate the yolk and white

XIII. Which region of India is known for the dish 'Pesarattu'?

- (a) Andhra Pradesh (b) Maharashtra (c) Gujarat (d) Kerala

XIV. What impact does heat have on the nutrient content of vegetables?

- (a) Increases nutrient density (b) Has no effect
(c) Can reduce water-soluble vitamins (d) Increases carbohydrate content

XV. In sauce preparation, which mother sauce is made with a tomato base?

- (a) Velouté (b) Hollandaise (c) Béchamel (d) Tomato

SECTION-B

2. Answer in long (any three)

[10×3=

- I Explain the process and importance of braising and stewing in cooking. Describe how these methods are suitable for certain types of meat and vegetables, providing specific examples.
- II Discuss the different types of mother sauces and their uses in culinary arts. How can these sauces be adapted to create derivative sauces?
- III Describe the characteristics of Goan and Bengali cuisines, focusing on ingredients, spices, and traditional dishes. What cultural influences shape these cuisines?
- IV Define the concept of 'stocks' in cooking. Explain the preparation, types, and uses of stocks in enhancing flavors in various dishes.

SECTION-C

3. Answer in short (any five)

[5×5=2

- I What is the process of roasting, and which types of foods are best suited for this cooking method?
- II Describe the traditional dish 'Kafuli' from Uttarakhand. What are its main ingredients, and how is it prepared?
- III Explain the purpose of the 'float test' in determining egg freshness. How does this test work?
- IV What are the effects of heat on the color and texture of vegetables during cooking?
- V Briefly describe the process of steaming and its benefits. Why is steaming considered a healthier cooking method?
- VI What role does coconut play in Kerala cuisine? Mention two dishes that prominently feature coconut as an ingredient.
- VII What is 'fast food operations' in the context of non-vegetarian food?

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Printing Pages : 2

Paper Code: DFPB -102
(A) (SVSU) : 2024-2025/R

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Program Name: Diploma Food Production & Bakery
1stYear 1stSemester Year EXAMINATION
BAKERY

[Time : 03:00 Hours]

[Max. Marks : 70]

Note: Attempt all the questions as per given instructions.

1. State True or False & Fill in the Blanks [01×15=15]

- i. Flour is the only raw material needed for bread-making.
- ii. The straight dough method is a quick bread-making process.
- iii. The pH value of flour affects the water absorption rate.
- iv. Confectionery products require the same baking temperature as bread.
- v. Baker's yeast is essential for dough fermentation.
- vi. Diastatic capacity refers to the ability of flour to absorb water.
- vii. Layout design is an essential part of bakery setup.
- viii. The organization chart of a bakery includes management roles.
- ix. Over fermentation has no effect on bread quality.
- x. Bread faults can be identified and corrected with proper knowledge.

- pe/ab
- xi. The _____ capacity of flour affects dough consistency.
 - xii. _____ and _____ are important raw materials in bread-making.
 - xiii. A _____ oven is commonly used in bakeries.
 - xiv. Site selection is part of the _____ of a bakery.
 - xv. _____ controls the fermentation in bread dough.

2. Answer in long (any three): [10×3=30]

- i. Draw the organization chart of a bakery. Write the duties of Pastry Chef.
- ii. Explain the role of water, yeast, and salt in bread-making.
- iii. Discuss the different methods of bread-making and their importance in Bakery.
- iv. Draw the layout of Bakery. Explain the sections of Bakery Layout.

3. Answer in short (any five): [5×5=25]

- i. What are the types of flours used in baking?
- ii. Define the term 'bread improvers' and their role in baking.
- iii. Explain the importance of selecting the right baking temperature.
- iv. What is the role of the quality control process in a bakery?
- v. Describe the delayed salt method of bread-making.
- vi. What is the use of sugar in bakery?
- vii. Explain the sponge and dough method.