

Printing Pages : 2

Paper Code: DCC - 205

A) (SVSU) : 2024-2025/R

Enrollment No.

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**Diploma in Food Production & Bakery (DFPB)****2<sup>nd</sup> Semester / 1<sup>st</sup> Year Examination****Subject Code: DCC 205****Subject Name: Managing Human Resources****[Time : 03:00 Hours ]****[Max. Marks : 70]**

Note : Attempt all the questions as per given instructions.

1. Write whether the following statements are true or false. [01×15=15]
- I Human Resource Management is only concerned with hiring employees.
  - II Training and development are not part of HRM.
  - III Job analysis helps in creating job descriptions.
  - IV Performance appraisal is a one-time process.
  - V HR policies should align with company goals.
  - VI Employee motivation has no impact on productivity.
  - VII Grievance handling is an important HR function.
  - VIII The recruitment process includes selection and placement.
  - IX Compensation management is only about salaries.
  - X Employee retention strategies improve job satisfaction.
  - XI Leadership styles do not affect organizational culture.
  - XII Strategic HRM focuses on long-term planning.
  - XIII Industrial relations refer to employer-employee relationships.
  - XIV Job satisfaction does not influence employee performance.
  - XV A diverse workforce enhances creativity in an organization.

**(P.T.O.)**

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

- I Explain the importance of Human Resource Planning in an organization.**
- II Describe various methods of performance appraisal.**
- III Discuss the process and importance of employee training and development.**
- IV Explain different types of recruitment strategies with examples.**
- V What are the steps involved in grievance handling? Explain.**

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

- I Define Human Resource Management.**
- II What are the key functions of HRM?**
- III What do you mean by employee retention?**
- IV What are the advantages of internal recruitment?**
- V Define employee turnover and mention its causes.**
- VI Explain the difference between job analysis and job evaluation.**
- VII Explain the concept of compensation management.**

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**Printing Pages : 2      Paper Code: DFPB – 202      A) (SVSU) : 2024-2025/R**

[illegible]

**Diploma in Food Production & Bakery (DFPB)**  
**2<sup>nd</sup> Semester / 1<sup>st</sup> Year Examination**  
**Confectionery**

**[Time : 03:00 Hours ]**

**[Max. Marks : 70]**

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

- I. Write whether the following statements are true or false. [01×15=15]**
- I** Cake flour has lots of protein, so cakes become heavy.
- II** Mixing sugar with butter traps air and makes cakes fluffy.
- III** Baking soda needs something sour, like lemon juice, to work.
- IV** In the sugar batter method, you mix fat and flour first.
- V** Puff pastry gets big because butter makes steam when baked.
- VI** Tempering chocolate makes it shiny and stops white streaks.
- VII** Soft ball stage sugar is best for making hard candies like lollipops.
- VIII** Royal icing dries hard and is good for fancy designs.
- IX** Drop cookies have lots of liquid, so they turn out crispy.
- X** Crackers are light and crunchy biscuits according to BIS rules.
- XI** Mixing dough too much makes pastries and cookies hard.
- XII** Ice cream needs at least 10% fat, says the FDA.
- XIII** A bombe is a frozen dessert shaped like a ball.
- XIV** Short crust pastry is super light and flaky.
- XV** Cocoa powder comes from cocoa liquor after taking out the butter.

**(P.T.O.)**

**2. Answer in long (any three)**

**[ 10×3=30]**

- I Explain the various ingredients used in cake making. How they affect its shape, softness, and taste?**
- II Describe the sugar batter method and flour batter method for making cakes. What are the steps, and how are they different?**
- III What is chocolate tempering? Why do we do it?**
- IV What are the stages of cooking sugar? Give their temperatures and use.**
- V What are the basic rules for making pastry? Write about short crust and puff pastry.**

**3. Answer in short (any five)**

**[5×5=25]**

- I Why do we use leavening agents in cakes?**
- II What happens to pastries and cookies if you mix them too much?**
- III How is couverture chocolate different from plain chocolate?**
- IV What is the creaming method for making cookies?**
- V What are the common faults in pastry making? Explain their remedies.**
- VI How do you make and serve a bombe dessert?**
- VII What eggs do in cookies dough?**

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Printing Pages : 1

Paper Code: DFPB- 201

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

ENROLLMENT NO

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**Diploma in Food Production and Bakery (DFPB)**  
**2<sup>nd</sup> Semester / 1<sup>st</sup> Year Examination**  
**Subject Name: LARDER**

[Time : 3:00 Hours ]

[Max. Marks : 70]

Note: Attempt all the questions as per given instructions.

**SECTION – A: STATE TRUE/FALSE**

(1×15 = 15 Marks)

Write True or False for the following statements:

1. Larder kitchen is used for cold food preparation.
2. Meat cuts are same for beef and pork.
3. Salads are served only with mayonnaise.
4. Fish must be sealed before cutting.
5. Carvings are used for food garnishing and display.
6. Canapés are not a part of larder kitchen.
7. Poultry includes animals like rabbit and hare.
8. Leftover food can be stored without refrigeration.
9. Sandwiches are served in both hot and cold styles.
10. Furred game refers to animals with feathers.
11. The larder department needs special equipment.
12. Cleaning and maintenance of tools is part of larder work.
13. Cold buffet setup requires planning and creativity.
14. Force meat is made from a mixture of meats and seasoning.
15. Butchery focuses only on poultry preparation.

**SECTION – B: ANSWER IN SHORT**

(5×5 = 25 Marks)

(Attempt any five out of the following seven questions)

1. What are the features of good larder layout and design?
2. Write a short note on Cold Kitchen.
3. Explain the fish cuts and their culinary uses.
4. What is hors d'oeuvre? Mention two examples.
5. Describe the classification and preparation of sandwiches.
6. What are the safety precautions for storing leftovers food?
7. Describe the uses of different types of force meat in the kitchen.

**SECTION – C: ANSWER IN LONG**

(10×3 = 30 Marks)

(Attempt any three out of the following five questions)

1. Explain in detail the process of butchery and its relevance in modern kitchens.
2. Describe the classification, cleaning, preparation, and storage of poultry.
3. Discuss how decorative work enhances buffet presentation with examples.
4. Write a detailed note on the preparation and uses of force meat.
5. What is a cold buffet? Describe its planning and assembling procedure.

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