ASSIGNMENT SET - II

Department of Nutrition

Mugberia Gangadhar Mahavidyalaya



Subject- B.Voc. in Food Processing

Semester-II

Paper Code: BVFPS204T

[INTRODUCTION TO COMPUTER APPLICATION AND STATISTICS THEORY]

Answer all the questions

Unit-1

- 1. How do outputs devices function in a computer system, and can you provide examples of output devices?
- 2. Draw a basic block diagram of a computer system and label the major hardware components.

Unit-2

- 1. How can you change the font style and size for a restaurant menu in Microsoft Word to make it more visually appealing?
- 2. Describe the steps to create a bulleted list for listing ingredients in a recipe using Word's paragraph formatting tools.
- 3. Why might a catering service use mail merge in Word to create personalized event invitations? Explain the steps involved in setting up a mail merge for this purpose.

Unit -3

- 1. When printing a profit and loss statement for a food business, why might you want to adjust the margins, and how can you do this in Excel?
- 2. Explain how the Page Break Preview function in Excel can be used to control where page breaks occur when printing a large menu for a restaurant. Why is this important for formatting?

Unit-4

- 1. In a presentation for a restaurant's menu, how can you create a unique design theme that reflects the restaurant's brand and style in PowerPoint? What design elements would you consider?
- 2. Explain the importance of consistent formatting, such as fonts and colors, when creating a PowerPoint presentation for showcasing food dishes. How can you format text and objects for visual consistency?
- 3. Why might a restaurant or food business use PowerPoint to create presentations? What are the benefits of using this software for visual storytelling in the food industry?
- 4. Describe the importance of slide design in a PowerPoint presentation for a food industry event. What principles should be considered when choosing colors and fonts for slides?

Unit -5

- 1. Explain how digital menus and websites with detailed ingredient information can benefit individuals with food allergies. How can the internet play a role in improving food safety for this group?
- 2. If you were advising a small local restaurant on its online marketing strategy, what web-based tools and techniques would you recommend to reach a wider

audience and increase customer engagement?

Unit -6

- 1. Explain the importance of search engine optimization (SEO) for businesses, including those in the food industry. How can they improve their online visibility through Google search?
- 2. What are the key factors to consider when choosing an email service provider for a business? Compare the benefits and limitations of using a hosted email service versus a free service like Gmail.

Unit -7

- 1. When is a chi-square test typically used in statistics? Provide an example of a research question where a chi-square test would be applicable.
- 2. Define standard error. How is it calculated, and what is its significance in statistics, particularly in the context of hypothesis testing and estimating population parameters?
- 3. What is the Student's t-test, and how does it compare two means? Describe a situation in the food industry where the t-test can be applied to make an inference.
- 4. When conducting a t-test in a food quality control study, what is the null hypothesis, and what is the alternative hypothesis? How can the results of the t-test influence product quality decisions?