

ASSIGNMENT SET - IV

Department of Nutrition

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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. Define software and distinguish between system software and application software.
2. What is an operating system, and what are its main functions in a computer?

Unit-2

1. Explain the role of references and citations in a food industry research report, and how can you insert them using Word's referencing tools?
2. Describe the importance of consistent formatting styles in a cookbook. How can you apply a predefined style to recipe titles and instructions in Microsoft Word?

Unit -3

1. Why is sorting data essential in a list of food products for a restaurant's inventory? Explain the difference between ascending and descending sorting.

2. How can the filter function in Excel be used to display only the vegetarian dishes from a menu list?
3. What is the advantage of using cell references in Excel formulas when creating a pricing sheet for a food catering service? Provide an example of an absolute and relative cell reference.

Unit-4

1. Why might it be important to use slide transitions in a presentation for a food business pitch? What are some effective slide transition effects you can use, and when is it appropriate to do so?
2. How can animation be used to highlight specific elements on a menu slide during a presentation? Provide examples of animations that can make food items more engaging for the audience.
3. Explain how narration can enhance a PowerPoint presentation for a food industry training program. What are the steps to add and synchronize narration with slides in PowerPoint?
4. When preparing to print handouts for a cooking class presentation, what print setup options should you consider, and how can you configure them in PowerPoint?
5. In the context of a food safety training session, how can PowerPoint be used to educate restaurant staff on health and safety regulations, including food handling and sanitation practices?

Unit -5

1. Discuss the significance of online reviews on platforms like Yelp and Trip Advisor for restaurants. How can a food establishment manage its online reputation effectively?
2. When using food delivery platforms or apps, what security concerns should customers be aware of, and how can they protect their personal and payment

information online?

Unit -6

1. In the food industry, how can businesses leverage email marketing to engage with customers, promote special offers, and build customer loyalty? Provide examples of effective email marketing campaigns.
2. How does Gmail's email organization and search features help individuals and businesses manage their email communications more effectively? What are the advantages of using Gmail over other email services?

Unit -7

1. Describe the concepts of kurtosis and skewness in statistical distributions. How do positive and negative skewness and different kurtosis values indicate the shape of data distributions?
2. Explain the difference between categorical and numerical data. Provide examples of each and discuss the measurement scales associated with numerical data.
3. What is the importance of understanding the level of measurement (nominal, ordinal, interval, ratio) when working with data in statistical analysis? How does it affect the choice of statistical tests?
4. Define and differentiate between the mean, median, and mode. How can each of these measures be used to describe the central tendency of a dataset, and in what situations are they most useful?

END