

ASSIGNMENT SET - V
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. Explain the concept of software compatibility and its importance in computer systems.
2. What is the difference between proprietary software and open-source software?
3. Describe the purpose of device drivers in a computer system.

Unit-2

1. How can the food industry benefit from integrating Microsoft Word with an Access database for managing customer orders and inventory? What is the concept of database integration?
2. Explain the concept of files and folders in the context of organizing digital recipes and food-related documents on a computer. How can you create and manage folders in the file system?

Unit -3

1. In a food industry financial report, why is it important to add headers that display the company name and a footer with page numbers? How can you insert these in Excel?
2. Describe the steps for setting up page orientation in Excel to ensure that a weekly schedule for a restaurant's staff fits well on a printed page.

Unit-4

1. What are the advantages of providing printed handouts to participants at a food industry conference presentation, and how can you format these handouts for printing from PowerPoint?
2. If you were tasked with creating a digital menu for a restaurant using PowerPoint, what elements and information would you include on the slides? How would you organize and format the menu?
3. How can PowerPoint be utilized to create step-by-step recipe demonstrations, complete with visuals, for online cooking classes? What slide layouts and features would you use?
4. When presenting a new food product to potential clients, what should be included in a PowerPoint presentation to make the product appealing? What persuasive techniques could be used?
5. Explain how a PowerPoint presentation can be used to outline a comprehensive marketing plan for a food establishment. What key sections or slides would be essential in such a presentation?
6. If you were preparing a presentation on emerging food industry trends, what strategies would you use to research and present data effectively using PowerPoint?

Unit -5

1. In the context of food safety and compliance training, how can web-based training modules and certification programs help food industry professionals

stay up-to-date with regulations and best practices?

2. What are some emerging trends in online food ordering and delivery, such as ghost kitchens and meal kit subscriptions? How are these trends reshaping the food industry?

Unit -6

1. Describe how customer reviews and feedback, often collected via email surveys, play a role in shaping the customer approach of food establishments. How can businesses use this information to enhance their services?
2. How do businesses in the food industry use online reservation and booking systems to optimize their customer approach? Discuss the benefits of online reservations for restaurants and cafes.

Unit -7

1. Discuss the concept of variance and standard deviation as measures of dispersion. Why are these important in statistical analysis, and how do they help understand data variability?
2. When analyzing data in the food industry, why might it be crucial to calculate the coefficient of variation (CV)? Provide a scenario where CV would be more informative than standard deviation.
3. What is the chi-square test, and how is it used in the context of the food industry? Provide an example of a research question that can be addressed using the chi-square test.
4. Explain the difference between the chi-square goodness-of-fit test and the chi-square test of independence. When would each of these tests be applicable in food-related research?

END