

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Sc.(Catering and Culinary Arts) (2015 & Onwards) (Sem.-3)**

## COST CONTROL-I

**Subject Code : BSCCA-303**

**M.Code : 74228**

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

## SECTION-A

- 1. Define the following terms :**

- a) Standard Portion Size
- b) Food cost
- c) Receiving frauds
- d) E.O.Q.
- e) Indent
- f) Ordering cost
- g) Direct stores
- h) Meat tag
- i) Delivery note
- j) Blind receiving

### SECTION-B

2. Write the Job description of a receiving clerk.
3. What is yield? What are its advantages?
4. Why it is important to maintain hygiene of storing area?
5. What are the different ways of settling a bill?
6. How should food stores be arranged and where should it be located?

### SECTION-C

7. Describe various styles of costing staff meals.
8. What are the various methods of food purchasing? Explain.
9. Explain Inventory. What are its different types?

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**