

- a) Food Cost
- b) Under pouring
- c) B.O.T.
- d) P.O.S.
- e) Pilferage
- f) Standard Costing
- g) N.C.R.
- h) Contribution
- i) LIFO
- j) A.S.P.

SECTION-B

2. What is a Budget? What are its different types?
3. Explain the process of bill settlement of a guest in bar.
4. Write a note on Inventory.
5. What is MIS? How is it useful to organization?
6. How as a manager you can control Bar Frauds?

SECTION-C

7. Define various sales concepts in detail.
8. With the help of a neat diagram explain the Break Even Analysis.
9. Describe Variance-Analysis in context to Material, Labour and Overhead variance.

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.