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Total No. of Questions: 09

B.Sc. (Catering and Culinary Arts) (2015 & Onwards) (Sem.-4)

**COST CONTROL-2** 

Subject Code: BSCCA-405 M.Code: 74364

Time: 3 Hrs. Max. Marks: 60

## **INSTRUCTIONS TO CANDIDATES:**

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

## **SECTION-A**

#### 1. Write briefly:

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

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