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Total No. of Questions: 09

B.Sc.(Catering and Culinary Arts) (2015 & Onwards) (Sem.-2) MENU PLANNING AND COST CONTROL - I

> Subject Code: BSCCA-205 M.Code: 74053

Max. Marks: 60 Time: 3 Hrs.

### **INSTRUCTIONS TO CANDIDATES:**

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- 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) Menu Planning
- b) Table d'hote
- c) Menu Engineering
- nd First Ranker com d) Layout of menu card
- e) Cost Control
- f) Menu structure
- g) Entre
- h) Standard recipe
- i) Menu merchandising
- j) Dessert



# **SECTION-B**

- 2. Explain different types of menu.
- 3. List the advantages of Menu engineering.
- 4. What are the basic principles of Menu planning?
- 5. How menu can be used as an effective marketing tool?
- 6. Describe the constraints of Menu Planning.

# **SECTION-C**

- 7. Explain general considerations while planning for menus.
- 8. Write an essay on Menu control and menu structure.
- 9. List the French classical menu with examples from each course.

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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