

**Total No. of Pages : 02**

**Total No. of Questions : 09**

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

## COST CONTROL-I

**Subject Code : BSCCA-303**

**Paper ID : [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

**Q1) Answer briefly :**

- (a) Define Yield.
- (b) What is centralised purchasing?
- (c) What is ordering cost?
- (d) What is basic costing?
- (e) What is EOQ?
- (f) What are delivery notes?
- (g) What are credit notes?
- (h) What is blind receiving?
- (i) What is forecasting?
- (j) What are transfer notes?

### SECTION-B

- Q2) What are the advantages of Standard Yield and Standard Purchase specification?
- Q3) Discuss the process of maintaining the hygiene and cleanliness of area.
- Q4) What are the aims and objectives of production control?
- Q5) Discuss the job description of receiving clerk and process of maintaining the records in the receiving department.
- Q6) Discuss the billing procedure of cash and credit sales.

### SECTION-C

- Q7) Discuss the various methods of purchasing in hotels.
- Q8) What do you mean by quality purchasing? Discuss the various types of food purchase and the food quality factors for the different commodities.
- Q9) Discuss the various ways of expressing selling. How the sales price is determined? Pen down the various factors to be considered while fixing selling price.