

[illegible]

- a) PV ratio
- b) Master budget
- c) NCR
- d) Purchasing control
- e) Bar fraud
- f) Menu engineering
- g) Marginal cost
- h) Sales mix
- i) Labour budget
- j) Monthly food cost

SECTION-B

- Q2. Classify the term Cost.
- Q3. What do you mean by beverage control? Draw any one format.
- Q4. What is contribution margin ratio?
- Q5. What is the food costing? How is food cost calculated?
- Q6. What are the points need to be considered in Beverage and Food pairing?

SECTION-C

- Q7. What do you understand by Cost? What are the various types of cost?
- Q8. Differentiate between Periodical and perpetual inventory system.
- Q9. What are the various budgets in food and beverage?