Roll No. $\square$ Total No. of Pages : 02
Total No. of Questions : 09
B.Sc. (In Catering and Culinary Arts) (2015 \& Onwards) (Sem.-4)

COST CONTROL-2
Subject Code: BSCCA-405
Paper ID : [74364]
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. Define the term :
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?

