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Roll No. 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.
- 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 3. have to attempt any TWO questions.

SECTION-A

O1. Define the term :

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



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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?