

- a) Controllable Cost
- b) Seat Turnover
- c) Electronic cash Register
- d) Direct Issues
- e) Objective of Purchasing
- f) NCR
- g) Sales Price Variance
- h) Menu Engineering
- i) Daily cost control
- j) Standard Recipe

SECTION-B

- Q2. Discuss points to be considered while planning a Menu of a restaurant.
- Q3. Write a note on Marginal Cost.
- Q4. What are different types of Bar Fraud practiced in a Hotel?
- Q5. Explain Perpetual Inventory.
- Q6. Discuss the basic approach for recording and controlling F& B Sales.

SECTION-C

- Q7. Discuss Menu Merchandising in details.
- Q8. What are different methods of Inventory Control?
- Q9. Explain in details different types of Cost.