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Roll No.	Total No. of Pages : 02
Total No. of Questions : 09	
B.Sc.(In Catering and Culinary Arts) (2015 & O MENU PLANNING AND COST CO Subject Code : BSCCA-20 Paper ID : [74053]	NTROL – I
Time : 3 Hrs.	Max. Marks:60

### **INSTRUCTIONS TO CANDIDATES :**

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks 1. each.
- SECTION-B contains FIVE questions carrying FIVE marks each and students 2. 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 Write briefly :

- a. Menu History
- b. Standard costing
- c. Menu structure
- d. Poisson course
- FirstRanker.com e. Classical Horsd' oeuvre
- f. Standard purchase specification
- g. Self service
- h. Entremet course
- i. Beverages
- j. Standard portion



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# **SECTION-B**

- Q2 What are the different types of menu?
- Q3 How can all pricing of menus be done?
- Q4 Explain the objectives of a menu.
- Q5 Describe the various Cost and Profit concepts.
- Q6 Do you think menu can be used as good marketing tool? Explain.

# **SECTION-C**

- Q7 What are the objectives and advantages of Menu Engineering?
- Q8 Describe the constraints of menu planning.
- Q9 Draw the format of Standard recipe card & explain its use.