

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(Catering and Culinary Arts) (2015 & Onwards) (Sem.-3)

COST CONTROL-I

Subject Code : BSCCA-303

M.Code : 74228

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

1. Define the following terms :

- a) Standard Portion Size
- b) Food cost
- c) Receiving frauds
- d) E.O.Q.
- e) Indent
- f) Ordering cost
- g) Direct stores
- h) Meat tag
- i) Delivery note
- j) Blind receiving

SECTION-B

2. Write the Job description of a receiving clerk.
3. What is yield? What are its advantages?
4. Why it is important to maintain hygiene of storing area?
5. What are the different ways of settling a bill?
6. How should food stores be arranged and where should it be located?

SECTION-C

7. Describe various styles of costing staff meals.
8. What are the various methods of food purchasing? Explain.
9. Explain Inventory. What are its different types?

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.