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Total No. of Questions: 09

B.Sc. (Catering and Culinary Arts) (2015 & Onwards) (Sem.-4)

COST CONTROL-2

Subject Code: BSCCA-405 M.Code: 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

1. Define the term:

- a. Perpetual Inventory
- b. P.O.S.
- c. Break Even
- d. Material Variance
- e. Sales Mix
- f. Standard Recipe
- g. Revenue Reports
- h. Physical Inventory
- i. Standard Portion Size
- j. Monthly Food Cost

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SECTION-B

- 2. What do you understand by Variance Analysis? Briefly explain four variances.
- 3. Enlist and explain Sales Concepts.
- 4. Draw a diagram of Break Even chart and explain Marginal cost.
- 5. Name and describe the books maintained for Beverage Control.
- 6. Enlist 10 Bar Frauds.

SECTION-C

- 7. Define Budget. What are its objectives and types?
- 8. What is Cost? What are its various elements?
- 9. Describe the Beverage Control cycle.

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.

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