

Q.1 a) Define the terms.

(5 Marks)

1. Food cost control
2. Direct cost
3. LIFO
4. Purchase order
5. Butchery test

b) Fill in the blanks

(5 Marks)

1. Food cost = opening stock + _____ - closing stock.
2. The cost of wages paid to the workers during an accounting period is known as _____.
3. Good _____ system can help you achieve and maintain the level of profit.
4. _____ inventory procedure is done on the last day of the trading period.
5. The amount of control is related to _____.

c) Match the columns.

(5 Marks)

Sr. no	Column A	Column B
1	Eggs	Receiving area
2	Ladle	Should sink in water
3	Elevated slope	Count and weigh
4	Fruits and vegetables	Butchery test
5	Meat products	Portion control

Q.2 Attempt any three

(15 Marks)

1. Write down meaning of food cost? Write advantages of food cost control.
2. Define food cost. Write in detail limitations of the food cost control.
3. Write detailed methodology and phases of cost control.
4. Explain the importance of forecasting during production.
5. Difference between direct and indirect cost.
6. Explain essentials of cost control.

Q.3 Attempt any three.

(15 Marks)

1. What do you mean by purchase specification?
2. Describe the various methods of purchasing used by hotels.
3. Draw purchase order form.
4. Describe standard order quantity.
5. What is blind receiving?
6. What are the objectives of storing control?

Q.4 Attempt any three

(15 Marks)

1. Write a short note on Standard portion size.
2. What is Yield test?
3. What is portion control?
4. Write a short note on importance of menu pricing
5. List down methods and tools of portion control.
6. How to keep record of daily consumption record.

Q.5 Attempt any three.

(15 Marks)

1. Design standard purchase specification for any 2 Dairy products.
2. What is material cost?
3. Explain what is standard recipe. Write a short note on benefits
4. Objectives of Stores control.

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