

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2013-2014**

COURSE : Diploma in Bakery & Confectionery  
SUBJECT : Commodities & Costing  
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Answer the following (**any three**):

- (a) Explain types of sugar and their uses in bakery.
- (b) Explain the process of issuing any item from hotel stores.
- (c) Explain the manufacturing of cocoa.
- (d) Explain the various types of cream used in cooking.

(3x7=21)

Q.2. Answer the following (**any four**):

- (a) Explain the various types of chocolate.
- (b) List the dry fruits used in bakery & confectionery.
- (c) Explain the various elements of cost.
- (d) Bin card.
- (e) Variable cost.

(4x4=16)

Q.3. Explain the following terms (**any four**):

- (a) Overhead                      (b) Fixed cost      (c) Net profit
- (d) Blind receiving              (e) Semi variable cost

(4x2=8)

Q.4. State True or False:

- (a) Journal is also called day book.
- (b) Cost which keeps on changing is called raw material cost.
- (c) When we return goods back to the supplier is called return outward.
- (d) When goods returned back to us from customer is called sales return.
- (e) On bin card, we mention the details of damaged goods.

(5x1=5)

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