

ROLL No.....

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

COURSE : 2<sup>nd</sup> Semester of Craftmanship Certificate Course in  
Food Production & Patisserie  
SUBJECT : Costing  
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. How are cost reports useful for different levels of employees in the Catering Industry?  
(10)

Q.2. Recipe for four portion Bread Pudding.

Ingredients	Quantity	Rate in ₹
Milk	500 ml.	20 per lit.
Castor sugar	100 gm.	60 per kg.
Butter	30 gm.	150 per 500 gm.
Jam	40 gm.	50 per 400 gm.
Bread	12 slices	16 per loaf of 20 slices
Egg	3 nos.	5 per egg

- (a) Find out the cost per portion.  
(b) Find out the selling price when the food cost is 30%.

(5+5=10)

Q.3. As a chef, how would you control material cost?

**OR**

Mention various methods of costing and their application.

(5)

Q.4. Draw a cost sheet and explain each element in it with examples.

(5)

Q.5. Explain in **one or two** lines (**any five**):

- (a) Mark-up pricing      (b) Contribution      (c) Sales mix  
(d) Cost control      (e) Percentage analysis      (f) Meat tag

(5x1=5)

**OR**

How costing methodology can be applied for catering industry?

(5)

Q.6. With the format mention the use of followings (**any two**):

- (a) Purchase order
- (b) Purchase specification
- (c) Bin card
- (d) Stores requisition

(2x 2 ½ =5)

**OR**

How does cost behave differently in marginal costing?

(5)

Q.7. Explain the following (**any two**):

- (a) Yield test
- (b) Allocation of overhead
- (c) Standard recipe card
- (d) Food cost

(2x 2 ½ =5)

**OR**

Define costing. What is the importance of costing?

(5)

Q.8. State True or False:

- (a) Gross profit is different from net profit.
- (b) House rent is added to labour cost.
- (c) Stores requisition is prepared by departmental in charge.
- (d) Purchase order is prepared by Purchase Officer.
- (e) A la carte menu means according to order.

(5x1=5)

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