

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2017-2018

COURSE : 1 ½ Year Diploma in
Food Production / Bakery & Confectionery
SUBJECT : Food Costing
TIME ALLOWED : 02 HRS. MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. What is menu pricing? Explain different methods of pricing a menu. (10)

Q.2. What is Yield? Discuss the role/purpose of calculating a standard yield.

OR

Explain the term standard recipe alongwith its importance. Draw the format of a standard recipe card used in kitchen.

(6+4=10)

Q.3. Write short notes on **any five**:

- | | |
|----------------------------------|----------------------------------|
| (a) Steps to control food cost | (b) Steps to control labour cost |
| (c) Different purchasing methods | (d) Per portion cost |
| (e) Receiving control | (f) Methods of food costing |
| (g) Production control | |

(5x2=10)

Q.4. Define the terms:

- | | |
|---------------------|--------------------|
| (a) Portion control | (b) Cooking yield |
| (c) Overhead cost | (d) Butchers yield |
| (e) Fixed cost | |

(5x4=20)

OR

What is Standard Food Cost? Write the steps to calculate standard food cost.

(10+10=20)
