

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2018-2019

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. Explain the various methods of costing. (10)
- OR**
- Explain the various styles of menu pricing. (10)
- Q.2. Explain the various ways to control food cost, labour cost and overhead cost. (10)
- Q.3. Explain 'butcher's yield' and 'cooking yield' process in detail. (10)
- Q.4. Briefly explain the various types of menu. (5)
- Q.5. Define food cost and explain the importance of food costing. (5)
- OR**
- Calculate the food cost from the following information:
- (i) Opening stock in the kitchen was Rs. 3,000/-;
(ii) Kitchen received ingredients worth Rs.1,40,000/- from the stores during the month and consumed material worth Rs.45,000/- for staff meals;
(iii) Good received from the bar was Rs.2,000/-;
(iv) Materials issued to other departments was Rs.1,800/-;
(v) Value of complimentary dishes served during the month was Rs.4,000/-;
(vi) Stock in hand at the end of the month was Rs.3,500/-. (5)
- Q.6. Define standard recipe. List the steps involved in developing a standard recipe. (5)
- OR**
- How does improper receiving affect cost of material? (5)
- Q.7. Choose the correct option.
- (a) À la carte and table d' hôte are:
- | | |
|--------------------------|-----------------------|
| (i) Pricing methods | (ii) Types of menu |
| (iii) Costing techniques | (iv) Standard recipes |
- (b) Scoops, spoons and ladles are used:
- | | |
|-----------------------|---------------------------|
| (i) Costing | (ii) Recipe adjustment |
| (iii) Portion control | (iv) Calculation of yield |
- (c) A standard recipe mentions:
- | | |
|----------------------|--------------------------|
| (i) Name of the dish | (ii) List of ingredients |
| (iii) Portion size | (iv) All of these |
- (d) Portion control and standard recipe helps in controlling:
- | | |
|---------------------|-------------------------|
| (i) Food cost | (ii) Labour cost |
| (iii) Overhead cost | (iv) Miscellaneous cost |
- (e) Which of the following is carried out under the supervision of Food & Beverage Manager and F&B controller?
- | | |
|-----------------------|---------------------------|
| (i) Menu analysis | (ii) Butcher's yield test |
| (iii) Portion control | (iv) None of these |

(5x1=5)
