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

Q.2. Recipe for four portion Bread Pudding.  

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

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

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

OR  
Mention various methods of costing and their application.  

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

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  

OR  
How costing methodology can be applied for catering industry?
Q.6. With the format mention the use of followings (any two):
(a) Purchase order
(b) Purchase specification
(c) Bin card
(d) Stores requisition

OR
How does cost behave differently in marginal costing?

Q.7. Explain the following (any two):
(a) Yield test
(b) Allocation of overhead
(c) Standard recipe card
(d) Food cost

OR
Define costing. What is the importance of costing?

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.

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