Q.1. Classify cost with examples. (10)

Q.2. Write in detail various pricing methods of menu.  
OR  
Explain how menu acts as a marketing tool for a restaurant. (10)

Q.3. Explain any two:  
(a) ABC analysis  
(b) EOQ  
(c) Margin of safety  

(2x5=10)

Q.4. Differentiate between any two:  
(a) Perpetual inventory and Physical inventory  
(b) Controllable cost and uncontrollable cost  
(c) Overhead variance and food cost variance  

(2x5=10)

Q.5. List various beverage records maintained in bar. (10)

Q.6. Explain any two:  
(a) Cash handling machines  
(b) Thefts in sales  
(c) POS  

(2x5=10)

Q.7. With the help of flow chart, explain how menu engineering is categorized? (10)
Q.8. Discuss the types of variances in detail.

OR
Define Menu Engineering and list its advantages.

Q.9. Enlist the types of budget and write its control procedures.

Q.10. Explain any five:
(a) Cumulative reports
(b) BEP
(c) PV Ratio
(d) Marginal cost
(e) Ounce system
(f) MIS
(g) Bar fraud

(5x2=10)