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)

******