**INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**

**THIRUVANANTHAPURAM**

**MID TERM / INTERNAL ASSESSMENT JUNE – JULY 2020**

**(for Regular/ Reappear/ Compartment students of 1 ½ Year Diploma in Food Production)**

**SUBJECT: COSTING MAX MARKS: 50**

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**Instructions:**

1. Candidates are required to write the examination in the following format:
	1. **Paper size – A4, Blue ink only**
	2. **First Page** – Name, Roll Number, Subject Name, Subject Code, Date & Name of the Examination: Midterm / Internal Assessment June – July 2020
2. All pages to be numbered and **neatly tagged.** Number of the pages / Total pages (example 3/10)
3. The answer booklet must be sent to “The Principal, IHMCT, G.V.Raja Road, Kovalam.P.O, Thiruvananthapuram – 695527” by **speed post** only.
4. The answer booklet must reach the institute by **03.07.2020**.

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**All questions carry 10 marks. Attempt any 5 questions.**

1. Explain elements of cost and draw a format of Standard Recipe Card.
2. Explain purchase control with methods of purchasing.
3. What is portion control? Write advantages of cost control.
4. Discuss the various costs controlling procedure used in cuisines.
5. Write down the importance of costing and cost dynamics.
6. Briefly explain cost control procedure.
7. Explain the following terms: (5x2=10 marks)

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| 1. Variable cost
2. Portion control
3. Breakeven point
 | 1. Blind receiving
2. overheads
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