

VII Semester B.H.M. Examination, March/April 2022 (CBCS)(F+R)(2018 – 19 and Onwards) HOTEL MANAGEMENT Paper – 7.3 : Hotel Costing

Time: 3 Hours

Max. Marks: 70

Instructions: 1) Draw format wherever necessary.
2) Number the answer correctly.

SECTION - A

1. Answer any five questions. Each question carries two marks.

 $(5 \times 2 = 10)$

- a) What is costing?
- b) State the elements of cost.
- c) Write 2 disadvantages of Budget.
- d) Expand FIFO and EOQ.
- e) Mention the formula for minimum level and maximum level.
- f) What is Semi-variable cost?
- g) What is P/V Ratio?

SECTION - B

Answer any three questions. Each question carries six marks.

 $(3 \times 6 = 18)$

- Explain advantages of costing.
- State the advantages of FIFO.
- 4. From the following information supplied to you by Arcade Restaurant. You are required to:
 - a) Prepare Ingredient cost sheet.
 - b) Calculate cost per portion.
 - Find selling price per portion necessary to produce a gross profit of 62% of sales.

Name of the Dish: Veal stew

No. of Portion: 12



Ingredients:

 Stewing Veal
 1.4kg @ ₹ 259/kg

 Butter
 200 gms @ ₹ 135/kg

 Flour
 100 gms @ ₹ 20/Kg

 Onion
 700 gms @ ₹ 46/Kg

 Mushroom
 500 gms @ ₹ 250/Kg

 Eggs
 3 No's @ ₹ 70/dozen

 Loaf
 ½ No's @ ₹ 30/loaf

Summarised below are the Income and expenditure forecasts for the months of March to August – 2020.

Month	Sales	Credit purchase	Wages
March	60000	36000	9000
April	62000	38000	8000
May	64000	33000	10000
June	58000	35000	8500
July	56000	39000	9500
August	60000	34000	8000

You are given the following further information.

- a) Supplier are given credit period of 2 months.
- b) You are required to prepare a cash budget for three months starting from 1st May when there was a cash balance of ₹ 8,000.
- 6. A Restaurant's sales vary from 1500 to 2000 covers in a week. It operates at a food cost 50% and average spending power is ₹ 250 per customer. The fixed cost of the restaurant amounted to ₹ 9,00,000 per week. From the above information, calculate:
 - a) Break-Even point in units
 - b) Break-Even sales
 - c) Margin of safety.



SECTION - C

Answer any three questions. Each question carries equal marks.

 $(3 \times 14 = 42)$

- 7. Explain different types of cost.
- What is Break Even Analysis and explain managerial uses of Break-Even Analysis.
- The following information is available from the books of Blue start restaurant for the month of January.

Particulars	Amounts (₹)
Opening stock	2,40,000
Stock at the end	2,10,000
Rent	9,000
Depreciation	12,000
Sundry expenses	3,000
Postage and Telephone	3,000
Staff meal	9,600
purchase of provision	9,60,000
wages	4,20,000
Car and electricity	6,000
Repairs and Renewals	6,000
Printing and stationery	2,000
Sales	21,00,000

Calculate Gross profit, Net Margin and Net profit. Express each of them as percentage of sales.

Write a stores ledger card in proper form making use of the following particulars.
 Pricing issue on the principle of LIFO.

Date	Transaction	Qty. in Units	Rate/Units (₹)
Jan.1	Balance	500	20
Jan.3	Issues	300	-
Jan.6	Purchases	800	25
Jan.8	Issues	400	_
Jan.12	Issues	300	_
Jan.14	Purchase	400	30
Jan.20	Issues	600	_
Jan.24	Purchases	500	35
Jan.25	Issues	300	-
Jan.28	Issues	100	-



11. Prepare a flexible budget for the following data:

The expenses budgeted for the production of 6000 units is given below.

Particulars	Per Unit (₹)
Material	50
Labour	30
Particulars	Per Unit (₹)
Variable overhead	70
Fixed overhead(₹ 60,000)	10
Variable expenses (Direct)	05
Selling expenses (20% Fixed)	15
Distribution expenses (30% Fixed)	10
Administration expenses(60,000)	10
Total cost per unit	200

Prepare a budget for production of 4000 units and 8000 units.

Assume the administrative expenses are rigid for all level of production.