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Stu	dent Admn	. No.:				
		School of Business Backlog Examination, June 2023				
		[Programme: BBA] [Semester: 2]				
Cou	Course Title: Information System for Management			Max Marks: 100		
Cou	Course Code: BBAD1012			Time: 3 Hrs.		
Inst	ructions:	1. All questions are compulsory.				
		2. Assume missing data suitably, if any.				
			K Level	COs	Marks	
		SECTION-A (15 Marks) 5 Mark	ks each			
1.	List variou	as benefits of using Information Systems.	K2	CO1	5	
2.		e limitations and advantages of waterfall model of SDLC.	K2	CO2	5	
3.	Write shor	t note on – Data Encryption and Decryption.	K2	CO2	5	
		SECTION-B (40 Marks) 10 Mark	s each			
4.	Explain va	arious types of Information Systems in detail.	K2	CO1	10	
5.	Illustrate organization	upon the role of Enterprise Resource Planning in any busines on.	s K4	CO2	10	
6.	How the organization	effectiveness of any Information System can be measured in an on?	У К3	CO3	10	
	_	the role of Database Management System in any business organization				
7.		OR	K4	CO4	10	
	In detail, e company.	explain various tangible and intangible cost of Information System to an	у			
	1 7	SECTION-C (45 Marks) 15 Mar	ks each			
8.		ipon various security issues related to Information System. Also provid olutions to the security problems.	е К3	CO3	15	
	Read the	following case study and answer the questions:				
	Information System in a Restaurant					
9.	terminals of the appropriate if it check-listing generated. system as a runs out of the displaying gives the	takes an order at a table, and then enters it online via one of the signocated in the restaurant dining room. The order is routed to a printer in oriate preparation area: the cold item printer if it is a salad, the hot-item it is a hot sandwich or the bar printer if it is a drink. A customer's mean g (bill) the items ordered and the respective prices are automatically. This ordering system eliminates the old three-carbon-copy guest checkwell as any problems caused by a waiter's handwriting. When the kitche if a food item, the cooks send out an 'out of stock' message, which will ed on the dining room terminals when waiters try to order that item. This waiters faster feedback, enabling them to give better service to the Other system features aid management in the planning and control or	K5  K5  K5  K5	CO4	15	

	their restaurant business. The system provides up-to-the-minute information on the			
	food items ordered and breaks out percentages showing sales of each item versus			
	total sales. This helps management plan menus according to customers' tastes. The			
	system also compares the weekly sales totals versus food costs, allowing planning			
	for tighter cost controls. In addition, whenever an order is voided, the reasons for			
	the void are keyed in. This may help later in management decisions, especially if			
	the voids consistently related to food or service. Acceptance of the system by the			
	users is exceptionally high since the waiters and waitresses were involved in the			
	selection and design process. All potential users were asked to give their			
	impressions and ideas about the various systems available before one was chosen.			
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	a) In the light of the system, describe the decisions to be made in the area of			
	strategic planning, managerial control, and operational control? What information			
	would you require to make such decisions?			
	b) What would make the system a more complete MIS rather than just doing			
	transaction processing?			
	Explain the features of following SDLC Models:			
	a) Waterfall Model			
	b) Prototype Model			
10		K5	CO5	15
	OR			
	Using suitable diagram, explain the working of various phases of System			
	Development Life Cycle.			