Number _	Date
Name	
AC 250 H	omework in Chapter 4
Due on Tu	esdav - March 5. 2013

ANSWER THE FOLLOWING QUESTIONS. USE THE BACK OF THESE SHEETS IF YOU NEED MORE WRITING SPACE FOR YOUR ANSWERS/SOLUTION.

1.	What is activity analysis, and how is it used with cost driver analysis to manage costs?
ΔN	SWER:
7.1.1	
2.	Why are value-added activities defined from a customer viewpoint?
ΔN	SWEB:
AIN	SWER:
3.	Do cost drivers exist in a traditional accounting system? Are they designated as such?
	How, if at all, does the use of cost drivers in a traditional accounting system differ from
	those in an activity-based costing system?
AN	SWER:
	And all accompanies likely to be profit to an annual system from a departing ADOO Discuss
4.	Are all companies likely to benefit to an equal extent from adopting ABC? Discuss.
AN	SWER:

•	(Activity analysis) Your boss wants to know whether quality inspections at you add value. Use the "why" methodology to help your boss make this determine work at (a) a clothing manufacturer that sells to a discount chain and (b) a pecal manufacturer. (SEE page 114 of your textbook for example of the "why" needs to be a discount chain and (b) a pecal manufacturer.	nation if yo harmaceu		
NS	WER:			
6.	(Activity analysis; MCE) Elaydo Inc. makes flavored water and performs the following tasks in the beverage manufacturing process:			
•				
•	tasks in the beverage manufacturing process:	<u>Hours</u>		
	tasks in the beverage manufacturing process: Receiving and transferring ingredients to storage	<u>Hours</u> 9.0		
•	tasks in the beverage manufacturing process:	Hours 9.0 270.0		
•	Transferring the ingredients from storage Mixing and cooking the ingredients	Hours 9.0 270.0 4.5 4.5		
·•	Transferring the ingredients from storage Mixing and cooking the ingredients Bottling the water	Hours 9.0 270.0 4.5 4.5		
·-	Transferring the ingredients from storage Mixing and cooking the ingredients	Hours 9.0 270.0 4.5 4.5		
	Receiving and transferring ingredients to storage Storing ingredients Transferring the ingredients from storage Mixing and cooking the ingredients Bottling the water Transferring the bottles to await customer shipment RUIRED: (SEE page 117 for calculating VA and NVA; page 118 for MCE formula. Calculate the total cycle time of this manufacturing process.	Hours 9.0 270.0 4.5 4.5 3.0 9.0		
	Receiving and transferring ingredients to storage Storing ingredients Transferring the ingredients from storage Mixing and cooking the ingredients Bottling the water Transferring the bottles to await customer shipment DUIRED: (SEE page 117 for calculating VA and NVA; page 118 for MCE formulations)	Hours 9.0 270.0 4.5 4.5 3.0 9.0		
REG	Receiving and transferring ingredients to storage Storing ingredients Transferring the ingredients from storage Mixing and cooking the ingredients Bottling the water Transferring the bottles to await customer shipment RUIRED: (SEE page 117 for calculating VA and NVA; page 118 for MCE formula. Calculate the total cycle time of this manufacturing process.	Hours 9.0 270.0 4.5 4.5 3.0 9.0		
REG	Receiving and transferring ingredients to storage Storing ingredients Transferring the ingredients from storage Mixing and cooking the ingredients Bottling the water Transferring the bottles to await customer shipment AUIRED: (SEE page 117 for calculating VA and NVA; page 118 for MCE formula. Calculate the total cycle time of this manufacturing process. b. Calculate the manufacturing cycle efficiency of this process.	Hours 9.0 270.0 4.5 4.5 3.0 9.0		
REG	Receiving and transferring ingredients to storage Storing ingredients Transferring the ingredients from storage Mixing and cooking the ingredients Bottling the water Transferring the bottles to await customer shipment AUIRED: (SEE page 117 for calculating VA and NVA; page 118 for MCE formula. Calculate the total cycle time of this manufacturing process. b. Calculate the manufacturing cycle efficiency of this process.	Hours 9.0 270.0 4.5 4.5 3.0 9.0		
REC	Receiving and transferring ingredients to storage Storing ingredients Transferring the ingredients from storage Mixing and cooking the ingredients Bottling the water Transferring the bottles to await customer shipment AUIRED: (SEE page 117 for calculating VA and NVA; page 118 for MCE formula. Calculate the total cycle time of this manufacturing process. b. Calculate the manufacturing cycle efficiency of this process.	Hours 9.0 270.0 4.5 4.5 3.0 9.0		
REC	Receiving and transferring ingredients to storage Storing ingredients Transferring the ingredients from storage Mixing and cooking the ingredients Bottling the water Transferring the bottles to await customer shipment AUIRED: (SEE page 117 for calculating VA and NVA; page 118 for MCE formula. Calculate the total cycle time of this manufacturing process. b. Calculate the manufacturing cycle efficiency of this process.	Hours 9.0 270.0 4.5 4.5 3.0 9.0		
REG	Receiving and transferring ingredients to storage Storing ingredients Transferring the ingredients from storage Mixing and cooking the ingredients Bottling the water Transferring the bottles to await customer shipment AUIRED: (SEE page 117 for calculating VA and NVA; page 118 for MCE formula. Calculate the total cycle time of this manufacturing process. b. Calculate the manufacturing cycle efficiency of this process.	Hours 9.0 270.0 4.5 4.5 3.0 9.0		
REC	Receiving and transferring ingredients to storage Storing ingredients Transferring the ingredients from storage Mixing and cooking the ingredients Bottling the water Transferring the bottles to await customer shipment AUIRED: (SEE page 117 for calculating VA and NVA; page 118 for MCE formula. Calculate the total cycle time of this manufacturing process. b. Calculate the manufacturing cycle efficiency of this process.	Hours 9.0 270.0 4.5 4.5 3.0 9.0		