



**SCHOOL OF HOSPITALITY  
FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_

Subject Code & Name : **DHM 2305 Food and Beverage Cost Control**  
 Semester & Year : January - April 2017  
 Lecturer/Examiner : Mixon G Kumaran  
 Duration : 2 Hours

**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
**PART A (30 marks) : 30 multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**  
**PART B (70 marks) : Answer all FIVE (5) questions. Answers are to be written in the Answer Booklet provided.**
2. Candidates are not allowed to bring any unauthorised materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.
3. This question paper must be submitted along with all used and/or unused rough papers and/or graph paper (if any). Candidates are NOT allowed to take any examination materials out of the examination hall.
4. Only ballpoint pens are allowed to be used in answering the questions, with the exception of multiple choice questions, where 2B pencils are to be used.

**WARNING:** The University Examination Board (UEB) of BERJAYA University College of Hospitality regards cheating as a most serious offence and will not hesitate to mete out the appropriate punitive actions according to the severity of the offence committed, and in accordance with the clauses stipulated in the Students' Handbook, up to and including expulsion from BERJAYA University College of Hospitality.

**Total Number of pages = 10 (Including the cover page)**

**PART B : SHORT ANSWER QUESTIONS (70 MARKS)**

**INSTRUCTION(S) : FIVE (5) short answer questions. Answer ALL questions in the Answer booklet(s) provided.**

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**Question 1**

Explain **FOUR (4)** major categories of expenses in a foodservice operation.

(10 marks)

**Question 2**

As the manager of Restaurant Cinnamon; you realize that for the past three months, the beverage revenues have been lower and beverage cost percentage have been higher than those budgeted. There have been no personnel changes. (The bar manager and bartender staff have been with restaurant for more than a year).

Use the **FIVE (5)** steps control process to discuss how you might address this problem.

(20 marks)

**Question 3**

A yield test is done on **THREE (3)** beef rounds. The as-purchased (AP) and edible portions (EP) data is show below:

	<u>AP (original) weight</u>	<u>EP (servable) weight</u>
Round 1:	18 lb 12oz	16 lb 2 oz
Round 2:	22 lb 11oz	18 lb 10 oz
Round 3:	21 lb 9oz	19 lb 13 oz

a) What is the cost per servable pound for each above rounds if the purchase (AP) price is RM6.65 per pound?

(6 marks)

b) Determine new cost per servable for all round if their new AP price were RM7.25.

(3 marks)

**Question 4**

a) Complete the menu engineering worksheet given. *(Please attached the worksheet together with the answer booklet)*

(15 marks)

(A) Menu Item Name	(B) Number Sold (MM)	(C) Menu Mix (%)	(D) Item Food Cost	(E) Item Selling Price	(F) Item CM	(G) Menu Costs	(H) Menu Revenues	(L) Menu CM	(P) CM Category	(R) MM% Category	(S) Menu Item Classification
Fish and Chip	150		5.21	10.20							
Seafood Pasta	420		9.50	11.50							
Grill Chicken	260		8.95	13.50							
Pavlova	170		5.56	7.40							

- b) Suggest strategies to effectively manage each item after the worksheet is completed. (4 marks)

**Question 5**

Draw a Purchasing Cycle flow chart and explain the importance of each step in Purchasing Cycle. (12 marks)

**END OF PART B**

**END OF EXAM PAPER**