

## SCHOOL OF HOSPITALITY

### FINAL EXAMINATION

Student ID (in Figures) : 

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

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

Subject Code & Name : **FBS1104 Food and Beverage Operations**  
Semester & Year : May – August 2017  
Lecturer/Examiner : Mr Aidil Ikram Bin Abdullah  
Duration : 2 Hours

### INSTRUCTIONS TO CANDIDATES

- This question paper consists of 3 parts:**
  - PART A (30 marks) : THIRTY (30) Multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**
  - PART B (50 marks) : FIVE (5) Short answer questions. Answer all the questions. Write your answers in the Answer Booklet provided.**
  - PART C (20 marks) : ONE (1) Essay question. Write your answers in the Answer Booklet provided.**
- Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**
- 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.**
- 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 (50 MARKS)**

**INSTRUCTION(S) : FIVE (5) short answer questions. Answer all the questions.  
Write your answers in the Answer Booklet(s) provided.**

---

1. Explain the characteristic of below meal periods.
  - a) Breakfast (2 Marks)
  - b) Brunch (4 Marks)
  - c) Lunch (4 Marks)
  
2. Washing hands is a good hygienic practice.
  - a) Give **5 (FIVE)** situations when you should wash your hands?  
Example: after smoking. (5 Marks)
  - b) List down the correct steps of washing hands. (5 Marks)
  
3. Name **TEN (10)** types of crockeries and the function in the restaurant. (10 Marks)
  
4. Explain **TEN (10)** steps of serving juices to the guest in sequence. (10 Marks)
  
5. Name **TEN (10)** types of glassware's and the function in the restaurant. (10 Marks)

**END OF PART B**

**PART C : ESSAY QUESTION (20 MARKS)**

**INSTRUCTION(S)** : Answer the question **NOT** less than 1 page in the Answer Booklet(s) provided.

---

A guest is complaining about slow service and poor quality of food need to be handled by taking the complaint seriously, how would you handle the complain? Write an essay by using these methods, Listening, Body Language, Apologize, Freebies and conclusion.

(20 Marks)

**END OF EXAM PAPER**