



**SCHOOL OF HOSPITALITY
FINAL EXAMINATION**

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **FBS 1133 Food and Beverage Cost Control**
 Semester & Year : May – August 2018
 Lecturer/Examiner : Mr Mixon G Kumaran
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 1 parts:
PART A (30 marks) : 30 multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet 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 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.

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

PART A : MULTIPLE CHOICE QUESTIONS (30 MARKS)

INSTRUCTION(S) : Questions 1- 30 are multiple choice questions. Shade your answers in the Multiple Choice Answer Sheet provided. You are advised to use a 2B pencil.

1. Which of the following would be classified as a commercial food service operation?
 - a. meals prepared and served in a nursing home
 - b. cafeteria food service in a local shopping mall
 - c. government food service facilities on a military base
 - d. meals that prepare and served in a private hospital

2. Which of the following types of food and beverage operations faces the greatest challenge in relation to food transport and delivery systems?
 - a. a freestanding restaurant
 - b. hotel food service
 - c. cafeteria food service
 - d. concession stands at sports facilities

3. Cost that can be changed in short term period is refer to
 - a. Variable cost
 - b. Prime cost
 - c. Unit cost
 - d. Controllable cost

4. Comparisons between standards and actual operating results should be made:
 - a. only when problems are suspected.
 - b. monthly.
 - c. as soon as possible after actual costs are known.
 - d. periodically, frequently.

5. The total monthly sales for steak at Café Z were RM2220; given the cost percentage and cost for each steak at Café Z were 25%; RM18.50. Calculate the sales price for each steak.
 - a. RM4.63
 - b. RM312.50
 - c. RM74.00
 - d. RM30.00

6. What do you understand by quality standards?
 - a. Reflects benchmark of expected productivity
 - b. The consistent delivery of products and services according to benchmark
 - c. Expected results of the operation
 - d. Level of performance

7. Costs that remain constant in the short term, even though sales volume may vary, are called _____ costs.
 - a. variable
 - b. mixed
 - c. allocated
 - d. fixed

8. "Net weight or volume of a food item after it has been processed." This is referring to;
 - a. Standard yield
 - b. Standard recipe
 - c. Standard portion size
 - d. Standard portion cost

9. How do you define purchase specification?
 - a. Description of quality factors
 - b. Establish standard production
 - c. Summary of ingredients
 - d. Actual food cost

10. Why every food and beverage establishment must have their own standard purchase specification?
 - a. To allow supplier to supply the items based on their own standard.
 - b. To have easier procedure between supplier and receiving manager.
 - c. To force manager to determine the exact amount of the required items.
 - d. To make sure the consistency of the menu.

11. A formula for producing a food and beverage item is called a(n):
 - a. product specification.
 - b. portion control percentage.
 - c. algorithm.
 - d. standard recipe

12. Menu engineering classifies menu items that are high in popularity and low in contribution margin as:
 - a. puzzles.
 - b. plowhorses.
 - c. stars.
 - d. dogs.

13. In relation to the food service purchasing cycle, which of the following positions is generally responsible for completing an issue requisition when items are needed in food production areas?
 - a. Chef
 - b. Purchasing agent
 - c. Receiving agent
 - d. Storeroom clerk

14. When the kitchen or restaurant outlets need to replenish their food items inventories, the person in-charge has to fill up the _____.
 - a. delivery invoice.
 - b. purchase order.
 - c. standard purchase specification sheet.
 - d. purchase requisition form.

15. In which way storing and issuing control help the food and beverage manager?
 - a. They help to keep products secure from theft.
 - b. They curb wastages
 - c. They track, record, and provide information necessary for the financial accounting system.
 - d. All of the above

16. At Sunset Restaurant, the dates stamped on food products in production areas are usually older than the dates stamped on most of the same items held in storage. Which of the following best describes the inventory rotation method of the restaurant?
 - a. ABCD system
 - b. LIFO (last in, first out) system
 - c. FIFO (first in, first out) system
 - d. Weighted average system

17. The quantity of any item required to meet the anticipated needs in some specific upcoming period refer to;
- Par stock
 - Market quotation list
 - Bin card
 - SPS
18. For ABC Restaurant, ordering for non-perishable items is done every two weeks. One of the non-perishable items ordered is canned Pineapple Slice. The item is used at the rate of 10 cans per week and the Purchasing Manager found 12 cans on the shelf, and wanted 10 cans on hand at the end of every two weeks. How many cans does Purchasing Manager need to order?
- 8 cans
 - 20 cans
 - 30 cans
 - 18 cans
19. Bottle marking can help food and beverage managers identify whether bartenders are:
- Diluting liquor products.
 - Substituting lower-quality liquor for call brands.
 - Substituting their own liquor for that used at the bar.
 - Offering lower quality liquor
20. Which of the following types of bartender theft would likely cause a rise in the number of guest complaints about the quality of drinks served?
- Under-pouring drinks
 - Bunching sales
 - Lower quality brands
 - Under-ringing sales
21. All of below are the devices to measure ingredients in beverage in order to have standard quantities in beverages; **EXCEPT**
- The speed/auto pourer
 - The highball glass
 - The jigger
 - The shot glass

22. At Josh's Diners, each glass of orange juice served was 125 ml. Determine the cost of each glass if the price for every 5 liter of orange juice were RM219.50.
- RM1.76
 - RM40
 - RM5.49
 - RM0.43
23. Indirect monitoring was observed by developing a variety of methods without direct observe by supervisor. All of above were the sources that supervisor can use as indirect monitoring **EXCEPT**;
- Upper level management
 - Other employees
 - Customers
 - Food critic
24. Service has been slow at the Season's Restaurant. The manager has traced the problem to the flow of products from the storeroom to production areas. Which of the following control points is likely to be the focus of corrective action?
- Preparing
 - Serving
 - Issuing
 - Storing
25. A well-designed food and beverage issuing system will:
- Limit access to storage areas.
 - Assess quantities and costs of products removed from storage.
 - Match items removed from storage with actual production requirements.
 - All of the above can be used.
26. The characteristics of nonperishable foods are true, **EXCEPT**
- Longer shelf lives.
 - May be stored in the packages or containers in which they are received.
 - Should be purchased for immediate use to take advantage of the quality.
 - They do not deteriorate quickly as long as they are unopened and kept at reasonable temperatures.

27. A case of eggs (30 dozen) costs RM54.00. Two eggs make one standard portion. The standard cost of one standard portion is
- RM1.80
 - RM0.15
 - RM0.30
 - RM0.35
28. Which one is the wrong example for fixed costs?
- Food costs and beverages costs.
 - Depreciation
 - Real estate taxes and insurance premiums.
 - License fees
29. The first step in the process for budgeting for food and beverage operations is to:
- set profit requirements.
 - project revenues.
 - estimate expenses.
 - predict cash needs.
30. The cost of food or beverages can be changed in several ways, **EXCEPT**
- By changing portion sizes.
 - By changing the chef.
 - By changing ingredients in a recipe.
 - By changing the quality of the products purchased.

END OF PART A