



**SCHOOL OF HOSPITALITY  
FINAL EXAMINATION**

Student ID (in Figures) : 

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

Subject Code & Name : **FBS1133 Food and Beverage Cost Control**  
 Semester & Year : September-December 2016  
 Lecturer/Examiner : Ms. Yogeswari Achanah  
 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 = 9 (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**

Draw a Purchasing Cycle flow chart and explain the importance of each step in Purchasing Cycle.

(12 marks)

**Question 3**

List and Explain **EIGHT (8)** types of Control Techniques

(16 marks)

**Question 4**

The following table indicates the number of covers served and the gross sales per server for one six-hour period in Furious Restaurant.

Server	Covers Served	Gross Sales Per Server
Jason	120	RM2060.00
Miron	100	RM1800.40
Bobo	150	RM3500.00

Using the information above, calculate:

- a) Average number of covers served per hour per server
- b) Average sale per server for the six-hour period
- c) Average check
- d) Seat turnover for the six-hour period if there are 80 seats in the restaurant

(10 Marks)

**Question 5**

- a) List **Seven (7)** priority concerns of Menu Planners for a Guest?

(7 marks)

b) 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	(M) CM Category	(O) MM% Category	(P) 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								
	N					I	J	K				
Column Total												
Additional Computations								O=K/N	Q=(100%/items) (70%) = 17.5%			

**END OF PART B  
END OF EXAM PAPER**

