



**FACULTY OF HOSPITALITY & TOURISM
SCHOOL OF HOSPITALITY**

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **FBS1133 Food and Beverage Cost Control**
Trimester & Year : September – December 2018
Lecturer/Examiner : Nor Hazwani Mohd Din
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be written in the Multiple Choice Answer Sheet provided.
PART B (70 marks) : FIVE (5) short answer 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 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 B : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. List down the **FIVE (5)** factors that affecting labor cost. (5 marks)

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 the restaurant for more than a year).
Illustrate the **FIVE (5)** steps control process and discuss how you might address this problem. (20 marks)

3. A yield test is done on **THREE (3)** beef rounds. The as-purchased (AP) and edible portions (EP) data is show in Table 1:

Beef Round	AP Weight	EP Weight
Round 1	18lb 12oz	16lb 2oz
Round 2	22lb 11oz	18lb 10oz
Round 3	21lb 9oz	19lb 13oz

Table 1

- a) What is the cost per servable pound for each of the 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 RM7.85 by using the cost factor formula. (6 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	
Chicken Pasta	150		5.21	10.20								
Sirloin Steak	420		9.50	11.50								
Fish and Chips	260		8.95	13.50								
Seafood Platter	170		5.56	7.40								
	N					I	J	M				
Column Total												
Additional Computations								O=M/N	Q=(100%/items) (70%) = 17.5%			

- b) Suggest strategies to effectively manage each item after the worksheet is completed. (8 marks)

Question 5

Illustrate a Purchasing Cycle flow chart and explain in details the procedure of each step in Purchasing Cycle.

(10 marks)

END OF EXAM PAPER