



**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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

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Course Code & Name : **CUL1323 Menu Planning and Development**  
Semester & Year : January – April 2021  
Lecturer/Examiner : Chia Sheng Da  
Duration : 2 Hours

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.  
PART B (70 marks) : TEN (10) short answer questions. Answers are to be written in the Answer Booklet provided.
2. Candidates are not allowed to bring any unauthorized 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.

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

**INSTRUCTION(S) : SEVEN (7) short answer questions. Answer ALL questions in the Answer Booklet (s) provided.**

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1. Calculate the **FOOD COST PERCENTAGE** for the following:  
You are required to show the formula, calculation and answer. (9 marks)
  
2. What List and briefly explain the **FOUR (4)** categories of menu engineering. (8 marks)
  
3. Determine **FIVE (5)** reasons why standard recipe play an important role for a foodservice operation? (15 marks)
  
4. Give **FOUR (4)** evaluations about a community prior to building a foodservice operation. (8 marks)
  
5. What sort of considerations should be weighed when developing a menu for residential college students? (8 marks)
  
6. List and explain the **FOUR (4)** physical factors when creating a perfect menu. (16 marks)
  
7. Calculate the Total Extension, Total number of Portion and Portion Cost given below: (6 marks)
  - a.

AP weight	12.7 kg
AP price	RM 4.25 kg
Waste	1.5kg
Portion Size	210gm

b.

AP weight	11.7 kg
AP price	RM 5.25 kg
Waste	2.3kg
Portion Size	300gm

**END OF EXAM PAPER**