



**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 : Jan – April 2023
Lecturer/Examiner : Nor Hazwani Mohd Din
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (20 marks) : TWENTY Multiple choice questions. Answers are to be written in the Multiple Choice Answer Sheet provided.
PART B (80 marks) : SEVEN (7) 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 = 8 (Including cover page)

PART B : SHORT ANSWER QUESTIONS (80 MARKS)
INSTRUCTION(S) : SEVEN (7) short answer questions. Answer ALL questions in the Answer booklet(s) provided.

1. Define all the terms below;
 - a) Standard Purchase Specifications (SPS)
 - b) First In First Out (FIFO)
 - c) Variables Cost
 - d) Interunit Transfer
 - e) Non-Commercial Foodservice (10 marks)

2. A yield test is done, the as-purchased (AP) and edible portions (EP) data is show on **Table 1**.

Item; Roasted Beef Ribs		Grade; USDA		
Total Weight; 162lbs		Average Weight; 20lb 4oz		
Purchase per lb; \$6.35				
Summary of Yield Test Result				
<i>Cooking & Portioning Details</i>	<i>Weight</i>	<i>% of Original Weight</i>	<i>Cost Per servable</i>	<i>Cost Factor</i>
Edible Portion Weight (EP)	12lb 11oz	58.67%		
Loss due to fat trim & bones	5lb 10oz	26.01%		
Loss due to cooking	3lb 5oz	15.32%		
As Purchased (AP) Weight	21lb 10oz	100%		

Table 1

- a) Calculate the cost per servable. (2 marks)
 - b) Cost factor. (2 marks)
 - c) Cost per servable if the new purchase price is \$7.55. (2 marks)

3. One of the objective in beverage production control were to make sure the consistency of the management specifications.
 Explain **FIVE (5)** standard operating procedures to maintain the quality standard of beverage production. (10 marks)

4. Indicate **SIX (6)** factors that affecting the labor cost for food and beverage establishment. (12 marks)

5. The most productive efforts are made by those who understand the determinants of customer selection of the restaurants.
Discuss **FIVE (5)** factors that influencing customer selection in restaurants. (10 marks)

6. Proper receiving procedures to make sure the right quantity, quantity and the right price.
Discuss the **SIX (6)** steps that involve in the receiving procedures. (12 marks)

7. Complete this worksheet. (Please attach this with your answer booklet)

(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	
Caesar Salad	60		6.20	12.20								
Potato Salad	530		5.30	8.50								
Beef Salad	310		7.10	11.50								
Waldorf Salad	100		5.80	6.80								
	N = 1000					I	J	M				
Column Total												
Additional Computations								O=M/N	Q = 17.5%			

(20 marks)

END OF EXAM PAPERS