



**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 : **CUL2013.v2 Purchasing, Costing & Control**  
Semester & Year : Jan - April 2024  
Lecturer/Examiner : Md Annuar Md Hashim  
Duration : 3 Hours

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
PART A (60 marks) : EIGHT (8) short answer questions. Answers are to be written in the Answer Booklet provided.  
PART B (40 marks) : Answer ALL essay question. Write your answers in the Answer Booklet(s) 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.

**Total Number of pages = 4 (Including the cover page)**

**PART A : SHORT ANSWER QUESTIONS (60 MARKS)**

**INSTRUCTION(S) :** Answer **EIGHT (8)** short answer questions. Write your answers in the Answer Booklet(s) provided.

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1. The term “Purchasing” and “Procurement” are often used interchangeably but somehow there are slight differences between both. Define both terms to show the differences between both. (4 marks)
2. Briefly describes any 6 “Potential Problems Buyers Encounter in Purchasing”. (6 marks)
3. Examine FIVE main reasons to create purchase specification? (5 marks)
4. By applying the Levinson Approach Formula, work out the optimal amount of ordering that should be ordered by the purchaser.

Given the following data, calculate the number of raw pounds needed of each ingredient for a banquet for 200 people

INGREDIENT	SERVING SIZE	EDIBLE YIELD %
Groupers	12 oz	80
Egg Plant	4 oz	90
Celery	4 oz	75
Asparagus	6 oz	65

1 pound = 16 oz

5. In finding the optimum amount of order, there are many approaches such as Par-Stock Approach, Levinson Approach and Theory Approach. However, in Theory Approach there are **7 problems** in determining optimum amount. State and highlight the problems that might arise.

(11 marks)

6. Explain **FIVE (5)** criteria's required for a good receiving. (10 marks)

7. Distinguish First-In First-Out Method from Last-In First-Out Method in valuing the physical inventory.

(6 marks)

8. In procurement, price and quality are the two main variables to attain optimum value. Explain how the Acquired portion (AP) prices influence buyers.

(10 marks)

**END OF PART A**

**PART B : ESSAY QUESTIONS (40 MARKS)**

**INSTRUCTION(S)** : Answer **ALL** essay questions. Write your answers in the Answer Booklet(s) provided.

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1. Pricing is important since it defines the value that your product is worth for you to make and for your customers to use. Thus, setting price is crucial since it can be the establishment competitive edge in the market. There are a few methods in manipulating price if ones know how to orchestrate Acquired Portion Price (AP).

State and explain any 10 methods of reducing the Acquired Portion Price that can be practiced by establishment?

(20 marks)

2. Explain the importance of purchase order forms, and list down all the main physical characteristics found in them.

(10 marks)

3. List down FIVE (5) Criteria required for the store manager?

(10 marks)

**END OF EXAM PAPER**