



**SCHOOL OF HOSPITALITY
FINAL EXAMINATION**

Student ID (in Figures) :

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Student ID (in Words) :

Subject Code & Name : **BHM 1405 FOOD AND BEVERAGE MANAGEMENT**
Semester & Year : January – April 2016
Lecturer/Examiner : Mr.Gobein
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (70 marks) : **FOUR (4) questions are short answer questions. Answers are to be written in the Answer Booklet provided.**
PART B (30 marks) : **ONE (1) Essay question. 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 = 3 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : **FOUR (4)** short answer questions. Answers are to be written in the Answer Booklet provided

1. Explain each of the following AND provide an example of each from the food and beverage industry:

(10 marks)

- a. Legal liabilities
- b. Budget
- c. Purchasing
- d. Menu Engineering

2. A clear difference exists between commercial and non-commercial catering industry. Compare and explain these two types of sectors.

(20 marks)

3. The reduction of wastage is an effective way for a food and beverage manager to increase profit. Examine how **EACH** of the following may be used to achieve higher profitability:

- a) Standard yield
- b) Standard portion sizes
- c) Standard specification
- d) Cyclic menus

(20 marks)

4. Individuals and business entities that review financial information will count on it be collected and reported in a way that yields the required information that accurately reflects the restaurant's financial position.

- a) Analyze **THREE (3)** important things a restaurant manager can learn by reviewing the balance sheet. Do the same for the income statement and statement of cash flows.
- b) Evaluate which statements are most important for the restaurant owners and which are most important for its managers? Justify the reason of your answer.

(20 marks)

END OF PART A

PART B : ESSAY QUESTION (30 MARKS)

INSTRUCTION(S): ONE (1) Essay question. Answers are to be written in the Answer Booklet(s) provided.

Food service systems are the human and physical resources that are transformed to produce the outputs. Evaluate the Food service system model by drawing the diagram and using the final practical food and beverage event as the example for the system and explain the control process steps to solve problems.

(30 marks)

END OF EXAM PAPER