



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1323 Menu Planning and Development**
Trimester & Year : January – April 2018
Lecturer/Examiner : Choong Siew Lee
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 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 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 the cover page)]

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : **TEN (10)** short answer questions. Answer **ALL** questions in the Answer Booklet (s) provided.

1. Define **Q factor**, and explain how it is used in the costing out of a recipe. (4 marks)

2. List **TWO (2)** reasons why a menu planner has to adjust to the actual selling price. (4 marks)

3.

BRATWURST SAUSAGE	BACON
CHICKEN HAM	SUNNY SIDE UP
FRENCH TOAST	BUTTER
BAKED BEANS	MARMALADE
ORANGE JUICE	COFFEE

Using all of the ingredients listed above, you are required to prepare breakfast menus in the following styles:

- a. *pre-fixe* (3 marks)

- b. a la carte (3 marks)

- 4a. Explain the importance of recipe costing for a foodservice operation. (2 marks)

- b. List and describe **FIVE (5)** methods that may be used to lower a food cost percentage. (10 marks)

5. Determine **FIVE (5)** ways in which waste is produced during the process of yield testing. (10 marks)

- 6a. Compare and contrast between commercial operation and institutional feeding in food and beverage sector. (4 marks)

- b. Give **FOUR (4)** examples and explain in detail for both sectors as in 6a. (8marks)

7. What are the **FIVE (5)** functions of sales history? (10 marks)
8. What is the formula used to find an actual food cost percentage? (2 marks)
9. Compare and contrast a warranty and guarantee. (6 marks)
10. List **FOUR (4)** items to keep in mind when selecting foodservice equipment. (4 marks)

END OF EXAM PAPER