



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 : January – April 2018
Lecturer/Examiner : Mr. Gobein
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (30 marks) : 30 multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (70 marks) : Answer all FIVE (5) 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.

Total Number of pages = 12 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S): FIVE (5) short answer questions. Answer ALL questions in the Answer booklet(s) provided.

Question 1

For the past two months at the restaurant you manage, beverage revenues have been lower and beverage cost percentage have been higher than those budgeted. There have been no personnel changes. (The bar manager and bartender staff have been with restaurant for more than a year). Use the **FIVE (5)** steps control process to discuss how you might address this problem and also explain the **FOUR (4)** steps of management process

(25 marks)

Question 2

A yield test is done on **THREE (3)** beef rounds. The as-purchased (AP) and edible portions (EP) data is show below:

	<u>AP (original) weight</u>	<u>EP (servable) weight</u>
Round 1:	19 lb 12oz	16 lb 2 oz
Round 2:	21 lb 13oz	17 lb 15 oz
Round 3:	20 lb 9oz	16 lb 14 oz

What is the cost per servable pound for each of the above rounds if the purchase (AP) cost is \$6.15 per pound?

(10 marks)

Question 3

(10 marks)

 Complete the menu engineering worksheet given. *(Please pass up the worksheet attached together with your answer)*

(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
Chicken chop	450		5.21	7.95							
NY strip steak	370		8.50	12.50							
Lobster tail	150		9.95	14.50							
Tenderloin tips	80		7.00	9.45							
	N					I	J	M			
Column Total											
Additional Computations								O=M/N	Q=(100%/items) (70%) 17.5%		

Question 4

Suggest strategies to effectively manage each items after completing menu engineering worksheet.
(10 marks)

Question 5

Explain and discuss the sequence of the **purchasing cycle** including the purchasing documents involved and explain the purchasing bidding process.
(15 marks)

END OF EXAM PAPER