



**FACULTY OF HOSPITALITY AND TOURISM
SCHOOL OF HOSPITALITY
OFFLINE ASSESSMENT
FINAL EXAMINATION**

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **FBS1133 FOOD AND BEVERAGE COST CONTROL**
Semester & Year : January – April 2020
Lecturer/Examiner : Mixon G Kumaran
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART B (30 marks) : Short Answer Questions. Please answer in Word Document and kindly write your student id number in each papers. Please save the file in PDF Format and to be emailed to CN Email @kg105 or Berjaya Email kumaran@berjaya.edu.my within 3 hours.

2. **Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**

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 = 3 (Including the cover page)

Part B

Short Answer Question

Question 1

Complete the menu engineering worksheet given.

(37 marks)

| (A) | (B) | (C) | (D) | (E) | (F) | (G) | (H) | (L) | (P) | (R) | (S) |
|-------------------------|------------------|--------------|----------------|--------------------|---------|------------|---------------|---------|-------------|--------------|--------------------------|
| Menu Item Name | Number Sold (MM) | Menu Mix (%) | Item Food Cost | Item Selling Price | Item CM | Menu Costs | Menu Revenues | Menu CM | CM Category | MM% Category | Menu Item Classification |
| Chicken Maryland | 150 | | 5.21 | 10.20 | | | | | | | |
| Beef Rossini | 420 | | 9.50 | 11.50 | | | | | | | |
| Grilled Cod Fish | 260 | | 8.95 | 13.50 | | | | | | | |
| Seafood Platter | 170 | | 5.56 | 7.40 | | | | | | | |
| | N | | | | | I | J | M | | | |
| Column Total | | | | | | | | | | | |
| Additional Computations | | | Formula | | | | | | | | |
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2. Identify **FOUR (4)** major categories of expenses for a food and beverage establishment.
(10marks)
3. Explain **FOUR (4)** types of Subjective Pricing Method
(8 marks)
4. Discuss **FIVE (5)** factors that should be considered before planning the menu.
(15 marks)