



**PART B : SHORT ANSWER QUESTIONS (70 MARKS)**

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

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1. List **FOUR (4)** physical factors that need to be considered when designing a menu. (4 marks)
2. Growth and changes in feeding habits will not stop. Explain the factors that may affect these changes. (12 marks)
3. List down **SIX (6)** ways to add excitement to a menu. (6 marks)
4. What are the items that are necessary on a standardized recipe? (8 marks)
5. Calculate the **FOOD COST PERCENTAGE** for the following:  
You are required to show the formula, calculation and answer. (6 marks)  
Food cost – RM 4210                  Sales – RM 10834
6. List and briefly explain the **FOUR (4)** categories of menu engineering. (12 marks)
7. Discuss the characteristics of the catering menu. (6 marks)
8. What role does a standard recipe play and why is it important for a foodservice operation? (6 marks)
9. To stay within a budget, it is essential to follow a purchasing guideline. List **FOUR (4)** guidelines when selecting foodservice equipment. (4 marks)
10. Explain the difference between Renting versus Leasing; and the reasons for renting or leasing of foodservice equipment. (6 marks)

**END OF EXAM PAPER**

