



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Student ID (in Words) :

Course Code & Name : **CUL2013.V2 Purchasing, Costing and Control**
 Semester : May – August 2022
 Lecturer/Examiner : W.Edie Azlie W.Mohd Asri
 Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:
PART A (60 marks) : Answer FIVE (5) short answer questions in this section. Write your answers in the Answer Booklet(s) provided.
PART B (40 marks) : There are TWO (2) essay questions in this section. Write your answers in the Answer Booklet(s) provided.
- Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.
- 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.
- 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 = 4 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : Answer **FIVE (5)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. Hotel procurement is one of the most important stages in the launch of a new hotel. Traditional hotel procurement sourcing and purchasing hotel items from vendors, suppliers, and manufacturers. In other word, all the stages of the procurement process can be demanding and tedious how important procurement in hospitality business.
 - a. Define the term of procurement. (2 Marks)
 - b. Describe any **EIGHT (8)** potential problems buyers encounter in purchasing. (8 Marks)

2. Define the terms given below: (10 marks)
 - a. Sales
 - b. Cost of Food Sold
 - c. Gross profit
 - d. Labor expenses
 - e. Inventory

3. Controlling food cost begins with an efficiency of storage techniques. In context of food service and restaurant, a manager responsible for controlling not just food cost, but also responsible to prevent additional food cost due to spoilage, theft, or out of control inventory. As a manager, he or she need to realize that food products and the food inventory must equivalent of money and their operation.
 - a. Briefly explain how well-organized storeroom can be reducing spoilage and theft. (4 Marks)
 - b. Describe **THREE (3)** objectives of a storage department. (6 marks)

4. Employee meal basically included in a food cost, in which if an operation feed its employee and this number is part of its cost of food sold. In the case of a hotel, this could be a substantial amount considering the large number of housekeeping, front desk, maintenance and food and beverages staff.

- a. Based on these statements, define what exactly is food cost? (2 Marks)
- b. Besides the food cost, inventory also can be consider the important factors to determine value product in storage, values in unit or both. Compare between opening inventory and closing inventory. (4 Marks)
- c. In line with the question (a.), as the restaurant manager who is responsible to maintain the food cost compute the missing amount by completing the problems and suggest factors and circumstances would reduce the food cost. (4 Marks)

Opening Inventory	RM 898
Purchases	RM 4, 782
Closing Inventory	RM 1, 403
What is the food cost? _____	

5. Standard purchase specification are concise description of quality, size, weight , or count factor desired for a particular item, Specification buying will give uniformity and consistency to purchasing and receiving, that will aid to maintain a desire food cost and create a standard product. Generally, purchasing department and back of the house will work closely to ensure the operation efficiently used.

- a. Describe the objectives purchase specification in food service industry playing an important role in business in order to maintain a desire food cost and standard product. (10 Marks)
- b. Point out the purchasing flow practice in hospitality industry and provide the work specification for each process. (10 Marks)

END OF PART A

PART B : SHORT ANSWER QUESTIONS (40 MARKS)

INSTRUCTION(S) : There are **TWO (2)** questions in this section. Answers ALL the Answer in the answer booklet(s) provided.

1. One of the most defining aspects of this industry is that it focuses on customer satisfaction. While this is true of nearly every business, this industry relies entirely on customers' being happy. This is because these businesses are based on providing luxury services. Very few hospitality businesses provide a basic service that people need, like food or clothing. Another defining aspect of this industry is its reliance on disposable income and leisure time. For this reason, most of these businesses are for tourists or rich patrons. If disposable income decreases due to a slump or recession, then these are often the first businesses to suffer because customers won't have the extra money to enjoy their services.
 - a. Explain the importance of food for the hospital patient, with suggestions for the types of food to be offered. (10 Marks)
 - b. Give your impressions of the food that was served at your previous schools, with suggestions for improvement. (10 Marks)

2. The food cost percentage is the most frequent quoted percentage in the restaurant business. The food cost percentage can be basic and complex calculation when transfers, returns, breakages, mistakes, customer returns, spillage, and employee meals and so on. Calculate the food cost percentage for questions given below.
 - a. Darren Lok Diner, the total cost of all food purchased for the day is RM1, 020.00 and the total sales for the day is RM350.00. Find the daily food cost percentage. (3 Marks)
 - b. Black Knife Cafe, the total cost of all food purchased for the day is RM426.00 and the total sales for the day is RM989.50. Find the daily food cost percentage. (3 Marks)
 - c. Compare the daily food cost percentage for question (a) and (b). Gather the information about the food cost percentage and determine the best ways maintaining the cost for both organizations. (3 Marks)
 - d. Suggest what would you do, to maintain food cost percentage? (11 Marks)

END OF QUESTION PAPER