

FACULTY OF HOSPITALITY AND TOURISM

SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **FBS1504 Introduction to Food and Beverage Operations**
Semester & Year : May – August 2022
Lecturer/Examiner : Mr Aidil Ikram Bin Abdullah
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (70 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.
PART B (30 marks) : Answer the essay question not less one full page. Answer the question in the Answer Booklet(s) 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 = 4 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : SEVEN (7) short answer questions. Answers are to be written in the answer booklet provided

1. Each great civilization has brought its own style of food and beverage services that has become universally known and accepted. Food and beverage establishment has a different kind of services. Define the type of services below.

a. English service (5 Marks)

b. Gueridon service (5 Marks)

2. Describe the characteristic of meal periods below.

a) Lunch (4 Marks)

b) Dinner (4 Marks)

c) Supper (2 Marks)

3. Sole trader is the most straightforward structure for a business. **EXPLAIN FIVE (5) advantages and FIVE (5) disadvantages** of sole trader for a business owner.

a) **FIVE (5) Advantages** of sole trader (5 Marks)

b) **FIVE (5) Disadvantages** of sole trader (5 Marks)

4. Describe the steps of laying a table cloth on the table in sequence from beginning till the end.

(10 Marks)

5. Explain **FIVE (5)** different types of checking should be done when preparing glassware for service and **FIVE (5)** hygiene practices to be demonstrated during service:

a) Types of checking should be done when preparing glassware for service: (5 Marks)

b) The hygiene practices to be demonstrated during service: (5 Marks)

6. As the Restaurants Supervisor of the day, you will be conducting the Pre- Service briefing before the Upper Eastside Cafe is open for operation. explain **TEN (10)** points that you will discuss with the service team during that briefing.

(10 Marks)

7. Explain **TEN (10)** important techniques that you need to follow when serving iced water to the guest:

(10 Marks)

END OF PART A

PART B : ESSAY QUESTION (30 MARKS)

INSTRUCTION(S) : Answer the question **NOT** less than 1 page in the Answer Booklet(s) provided.

Restaurant managers have different duties depending on where they work. In most restaurants and food service facilities, the manager is assisted by one or more assistants. Discuss with relevant examples the role of a manager in a restaurant.

(30 Marks)

END OF EXAM PAPER