



**FACULTY OF HOSPITALITY & TOURISM
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 : May – August 2022
Lecturer/Examiner : Nor Hazwani Mohd Din
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (20 marks) : TWENTY Multiple choice questions. Answers are to be written in the Multiple Choice Answer Sheet provided.
PART B (80 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.
2. Candidates are not allowed to bring any unauthorised 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 = 7 (Including cover page)

PART B : SHORT ANSWER QUESTIONS (80 MARKS)

INSTRUCTION(S) : SEVEN (7) short answer questions. Answer ALL questions in the Answer booklet(s) provided.

1. Define all the terms below;

- a) Commercial Operations
- b) Non – Commercial Operations
- c) Interunit Transfer
- d) Fixed Cost
- e) Intraunit Transfer

(10 marks)

2. Illustrate a purchasing cycle flow chart and explain every each steps in purchasing cycle.

(10 marks)

3. Determine **THREE (3)** objectives in controlling beverage productions.

(9 marks)

4. Discuss **TWO (2)** principles that food and beverage establishment implement to maximizing the profits.

(6 marks)

5. A yield test is done on **THREE (3)** beef rounds. The as-purchased (AP) and edible portions (EP) data is show on Table 1:

Beef Round	AP Weight	EP Weight
Round 1	18lb 8oz	14lb 2oz
Round 2	22lb	20lb 13oz
Round 3	15lb 5oz	13lb 13oz

Table 1

a) What is the cost per servable pound for each above rounds if the purchase (AP) price is RM8.35 per pound?

(6 marks)

b) Determine new cost per servable for all round if their new AP price were RM10.75

(6 marks)

6. Classify **FIVE (5)** factors that can affect cost labor and cost labor percentage in food and beverage establishment

(10 marks)

7. Menu engineering is a technique used to evaluate a menu by assessing sales volume and contribution margin for each of the individual menu items.

a) Complete the menu engineering worksheet given on Page 7.

(15 marks)

b) Discuss the suggestions to effectively manage each of the classification for the menu engineering above.

(8 marks)

(Please answer it **HERE** and **ATTACHED** this paper together with your answer booklet.)

(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	
Pasta Salad	60	6%	6.20	12.20								
Lasagna	530	53%	5.30	8.50								
Tiramisu	310	31%	7.10	11.50								
Cheese Cake	100	10%	5.80	6.80								
	N = 1000					I	J	M				
Column Total						5962	9482	3520				
Additional Computations								O=	Q = 17.5%			

END OF EXAM PAPERS