



**FACULTY OF HOSPITALITY & TOURISM  
SCHOOL OF HOSPITALITY**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Course Code & Name : **FBS1133 Food and Beverage Cost Control**  
Trimester & Year : May - Aug 2024  
Lecturer/Examiner : Nor Hazwani Mohd Din  
Duration : 2 Hours

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**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) : SIX (6) short answer questions. Answer ALL questions in the Answer booklet(s) provided.**

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1. Define all the terms below;

- a) Standard Purchase Specifications (SPS);
- b) First In First Out (FIFO)
- c) Variables Cost
- d) Interunit Transfer
- e) Non-Commercial Foodservice

(10 marks)

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

(10 marks)

3. Control is a process used by managers to direct, regulate and restrain the actions of people so that the established goals of an established may achieved.

Discuss **EIGHT (8)** control techniques that available for manager to implement for the related establishment.

(16 marks)

4. Indicate **SIX (6)** factors that affecting the labor cost for food and beverage establishment.

(12 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:

<b>Beef Round</b>	<b>AP Weight</b>	<b>EP Weight</b>	<b>AP Price</b>
Round 1	15lb 8oz	12lb 2oz	RM6.50
Round 2	20lb	18lb 10oz	RM7.55
Round 3	13lb 10oz	11lb 13oz	RM8.90

**Table 1**

a) What is the cost per servable pound for each above rounds if the purchase (AP) price is RM7.55 per pound?

(6 marks)

b) Determine new cost per servable for all round if their new AP price were RM9.80

(6 marks)

6. Complete the worksheet below;

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
Tiramisu	250		4.50	15.00							
Chocolate Pie	180		8.90	29.60							
Brownies	350		7.90	26.30							
Cheese Cake	220		6.30	21.00							
	N = 1000					I	J	M			
Column Total											
							O=M/N	Q =24%			

(20 marks)

END OF EXAM PAPERS