

FACULTY OF HOSPITALITY AND TOURISM SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures)	:													
Student ID (in Words)	:													
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Course Code & Name	:	FBS1	L504	INTR	ODU	CTION	I TO F	OOD	BEVE	RAGI	OPE	RATIO	ONS	
Course Code & Name Trimester & Year	:				ODU (2019		I TO F	OOD	BEVE	RAGI	ОРЕ	RATIO	ONS	
	: :	May	– Au		2019		I TO F	OOD	BEVE	RAGI	Е ОРЕ	RATIO	ONS	

INSTRUCTONS TO CANDIDATES

1. This question paper consists of 2 parts:

PART A (70 marks) : FIVE (5) short answer questions. Answers are to be written in this

question paper.

PART B (30 marks) : ONE (1) essay question in not less than 250 words or one full page.

Answers are to be written in this question paper.

- 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.

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 = 9 (Including the cover page)

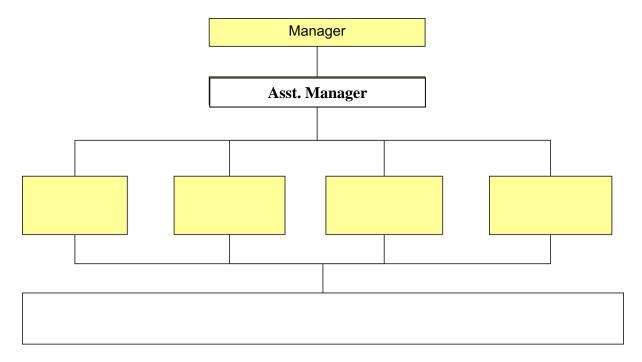
PAR [®]	ΤА	: SHORT ANSWER QUESTIONS (70 MARKS)	
INST	RUCTION(S)	: FIVE (5) short answer questions. Answers are to be very paper.	written in this question
	efine the follo . Cashier	owing terms:	(2 Marks)
b	. Table d'Ho	ite Menu	(2 Marks)
С	. Institution	al Catering	(2 Marks)
d	. F&B Direct	or	(2 Marks)
e	. Kids Menu		(2 Marks)
f.	Green Tea		(2 Marks)
g	. Wine List		(2 Marks)

h.	Black Tea	(2 Marks)
i.	Martini Glass	(2 Marks)
j.	Linen	(2 Marks)

products to fea	a cafe located in Petaling Jaya area and she is having a hard time deciding what the cafe. As a F&B consultant, you are requested to explain the espress drink, define and describe espresso as well as suggest at least SIX (6) types beverage. (15 Mark

ement new F&B s rms of Service.	ervices for	tne restauran	t. You are requ	irea to expi	lain FIVE (20 Ma

4. Ms. Elaine is planning to open a cafeteria in Sentul area but she is trying to develop an organization chart and job descriptions of staffs for the restaurant. You are required to fill in the organization chart below. (5 Marks)



5. Mr. JJ is the restaurant manager of Upper East Side Cafe at Berjaya Times Square, he is using french service in his restaurant. You are required to list down the **FIVE (5)** advantages and **FIVE (5)** disadvantages of this service style (10 Marks)

Advantages	Disadvantages
1.	
2.	
2.	
3.	
4.	
5.	

PART B : ESSAY (30 MARKS) INSTRUCTION(S) : ONE (1) essay question in not less than 250 words. Answers are to be written in this question paper. 1. Chef Vincent and Mr. CK is planning to open a restaurant in few months time and they have no knowledge of the types of ownership in hospitality business. You are requested to explain to them the following listed point: a. Definition of Commercial Catering (4 Marks) b. THREE (3) main values of dining according to latter social economics (6 Marks) c. Describe different types of commercial catering (10 Marks) d. Discuss different types of ownership in hospitality business (10 Marks)

END OF EXAM PAPER