

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 : **FBS1104 Food and Beverage Operations**
Trimester & Year : May – August 2019
Lecturer/Examiner : Mr Aidil Ikram Bin Abdullah
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
PART A (30 marks) : THIRTY (30) Multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (50 marks) : FIVE (5) Short answer questions. Answer all the questions. Write your answers in the Answer Booklet provided.
PART C (20 marks) : ONE (1) Essay question. Write your answers in the Answer Booklet 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 = 10 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

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

1. Explain the characteristic of below meal periods.
 - a) Breakfast (2 Marks)
 - b) Brunch (4 Marks)
 - c) Lunch (4 Marks)
2. Washing hands is a good hygienic practice.
 - a) Give **5 (FIVE)** situations when you should wash your hands? (5 Marks)
 - b) List down the correct steps of washing hands (5 Marks)
3. Describe **TEN (10)** types of crockeries and the function in the restaurant. (10 Marks)
4. Explain **TEN (10)** steps of serving juices to the guest in sequence. (10 Marks)
5. Describe **TEN (10)** types of glassware and the function in the restaurant. (10 Marks)

END OF PART B

PART C : ESSAY QUESTION (20 MARKS)

INSTRUCTION(S) : Answer the question in the Answer Booklet(s) provided.

EXPLAIN the characteristics of service styles:

- a) English service
- b) French service
- d) American service
- d) Gueridon service

(20 Marks)

END OF EXAM PAPER