



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

OFFLINE FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **FBS1133 Food and Beverage Cost Control**
Semester & Year : May – August 2020
Lecturer/Examiner : Mixon G Kumaran
Duration : 3.5 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 1 parts:

PART B (70 marks) : FOUR (4) short answer questions.

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)

QUESTIONS (70 MARKS)

INSTRUCTION(S) : **FOUR (4)** short answer questions.

1. Define all the terms below;

a) Fixed Cost

b) Controllable Cost

c) Variable Cost

d) Non-Controllable Cost.

e) Unit Cost

(10 marks)

2. Discuss **FIVE (5)** factors that affect labor cost.

(10 marks)

3. Explain in detail **SIX (6)** steps involved in receiving procedures.

(12 marks)

Question 4

Complete the menu engineering worksheet given.

(38 marks)

(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	
Chicken Pasta	150		5.21	10.20								
Sirloin Steak	420		9.50	11.50								
Fish and Chips	260		8.95	13.50								
Seafood Platter	170		5.56	7.40								
	N					I	J	M				
Column Total												
Additional Computations								O	Q			

END OF EXAM PAPER