



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

FINAL EXAMINATION (LIBRARY EDITION)

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **FBS1133 Food and Beverage Cost Control**

Semester & Year : September - December 2020

Lecturer/Examiner : Mixon G Kumaran

Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- 1. This question paper consists of 1 parts:**

PART B (80 marks) : FIVE (5) 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.

Short Answer Question

Question 1

Complete the menu engineering worksheet given.

(37 marks)

(A)	(B)	(C)	(D)	(E)	(F)	(G)	(H)	(L)	(P)	(R)	(S)
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
Chicken Maryland	150		5.21	10.20							
Beef Rossini	420		9.50	11.50							
Grilled Cod Fish	260		8.95	13.50							
Seafood Platter	170		5.56	7.40							
	N					I	J	M			
Column Total											
Additional Computations			Formula								

2. Identify **FOUR (4)** major categories of expenses for a food and beverage establishment.
(10marks)
3. Explain **FOUR (4)** types of Subjective Pricing Method
(8 marks)
4. Discuss **FIVE (5)** factors that should be considered before planning the menu.
(15 marks)
5. Discuss **FIVE (5)** that affects labor cost.
(10 marks)