



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

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **FBS1133 Food and Beverage Cost Control**
Trimester & Year : Sept – Dec 2022
Lecturer/Examiner : Nor Hazwani Mohd Din
Duration : 2 Hours

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) : EIGHT (8) 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) : EIGHT (8) short answer questions. Answer ALL questions in the Answer booklet(s) provided.

1. Define all the terms below;

- a) Interunit Transfer
- b) Intraunit Transfer
- c) Prime Cost
- d) Fixed Cost
- e) First In First Out (FIFO)

(10 marks)

2. Explain the differences between commercial food service operations and non-commercial food service operations and provide **ONE (1)** example each.

(5 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. Explain the importance of proper receiving procedure and discuss the **SIX (6)** steps that involve.

(15 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:

Beef Round	AP Weight	EP Weight
Round 1	15/lb 8oz	12/lb 2oz
Round 2	20/lb	18/lb 10oz
Round 3	13/lb 10oz	11/lb 13oz

Table 1

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

(3 marks)

b) Determine new cost per servable for all round if their new AP price were RM8.25

(3 marks)

6. Indicate **FIVE (5)** factors that affecting the labor cost and labor cost percentage for food and beverage establishment. (10 marks)
7. Discuss **FOUR (4)** principles that concern in the standard of proper storing procedures. (8 marks)
8. Menu Engineering is one the document that all food and beverage establishment use to have a better calculation for their cost.
 - a) Define menu engineering. (2 marks)
 - b) Discuss the suggestions to effectively manage each of the classification for the menu engineering worksheet. (8 marks)

END OF EXAM PAPERS