



**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 2024
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) : SEVEN (7) 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) : SEVEN (7) short answer questions. Answer ALL questions in the Answer booklet(s) provided.

1. Define all the terms below;
 - a) Standard Purchase Specifications (SPS)
 - b) First In First Out (FIFO)
 - c) As Purchased Weight
 - d) Interunit Transfer
 - e) Edible Portion Weight (10 marks)

2. One of the objective in beverage production control were to make sure the consistency of the management specifications.
Explain **FIVE (5)** standard operating procedures to maintain the quality standard of beverage production. (10 marks)

3. Explain **THREE (3)** stages involved in the production between as purchase weight and edible portion weight. (6 marks)

4. Indicate **SIX (6)** factors that affecting the labor cost for food and beverage establishment. (12 marks)

5. The most productive efforts are made by those who understand the determinants of customer selection of the restaurants.
Discuss **FIVE (5)** factors that influencing customer selection in restaurants. (10 marks)

6. Proper receiving procedures to make sure the right quantity, quantity and the right price.
Discuss the **SIX (6)** steps that involve in the receiving procedures. (12 marks)

7. Complete this worksheet. (Please attach this with your answer booklet)

(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	
Caesar Salad	60		6.20	12.20								
Potato Salad	530		5.30	8.50								
Beef Salad	310		7.10	11.50								
Waldorf Salad	100		5.80	6.80								
	N = 1000					I	J	M				
Column Total												
Additional Computations								O=M/N	Q = 18%			

(20 marks)

END OF EXAM PAPERS