

FINAL
Examination Paper

(COVER PAGE)

Session : August 2018

Programme : Diploma In Hotel Management (DHMN)
Diploma In Culinary Arts (DCA/DCAN)

Course : DHM1107 : Food & Beverage Cost Control

Date of Examination : December 10, 2018 (Monday)

Time : 5:00 pm – 7:00 pm Reading Time: Nil

Duration : 2 Hours

Special Instructions :

Section A: THIRTY (30) Multiple Choice questions. Answer **ALL** the questions.

Section B: SIX (6) short answer questions. Answer **ALL** the questions.

IMPORTANT NOTE : **THIS PAPER SHOULD NOT BE TAKEN OUT OF THE EXAMINATION HALL**

Materials permitted :

Nil

Materials provided :

OMR Sheets

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5. Standard portion sizes for food and beverage products and standards for work output are the example of a
- A. quality standard.
 - B. quantity standard.
 - C. cost standard.
 - D. total cost.
6. Food transfer from one unit in a chain of a restaurant to another unit in that chain is known as
- A. Interunit transfer
 - B. Intraunit transfer
 - C. Indirect transfer
 - D. Extraunit transfer
7. The advantage of proper storage location is to
- A. decelerating the storing and issuing of food.
 - B. minimizing the security.
 - C. reducing the labor requirements.
 - D. maximizing infestation of rodents and other unwanted creatures.
8. A procedure used to determine the standard cost of one item that have been portioned before cooking process involve. This method is refer to _____.
- A. butcher test
 - B. cooking loss test
 - C. yield percentage
 - D. cost card
9. The following are some of the techniques used for determining the cost of employees' meals, **EXCEPT**
- A. Cost of separate issues.
 - B. Prescribed amount per meal per staff.
 - C. Prescribed amount per period.
 - D. Sales value divided by cost percent.

15. Fixed labor cost is refer to group of employees who are _____.
- A. part-timers
 - B. paid by hours
 - C. typically managers, chefs and accountants.
 - D. hired when necessary.
16. Most of food items are graded according to degree of excellence. This is an example of
- A. a quantity standard.
 - B. a quality standard.
 - C. a cost standard.
 - D. a total cost.
17. A very important and useful tool for the steward to employ in taking the daily inventory is a standard form called the
- A. Receiving Clerk's Daily Report
 - B. Requisition Report
 - C. Steward's Market Quotation List
 - D. Kitchen Quotation List
18. Which one is not the factors that involved in proper internal condition of storage facilities?
- A. Temperature
 - B. Shelving
 - C. Size of area
 - D. Storage containers
19. The advantages of Centralized Purchasing includes
- A. each unit must accept the standard item in stock and has little freedom to purchase for its own particular needs.
 - B. menus are normally standardized thus limiting the individual unit manager's freedom to change a menu.
 - C. larger inventories can be maintained, ensuring reliable supply to individual units.
 - D. individual units may not be able to take advantage of local specials at reduced prices.

25. If a menu item is said to be price-sensitive, it means that the:
- A. higher the price, the fewer people who will order it.
 - B. higher the price, the more people who will order it.
 - C. customer has to buy it anyway.
 - D. lower the price, the fewer people who will order it.
26. For proper revenue control, sales should always be recorded:
- A. in a register.
 - B. on the menu pre-cost and abstract.
 - C. on the production sheet of kitchen.
 - D. by commis.
27. One common approach to monitoring beverage production is to:
- A. use closed-circuit television systems.
 - B. count the par stock in the bar.
 - C. observe bartenders as they do their work.
 - D. ask customers if they like their drinks.
28. No bottles should ever be issued without:
- A. a written requisition.
 - B. a written requisition signed by an authorized person.
 - C. a bin card.
 - D. empty bottles being turned in.
29. Management's monthly physical inventory of stored beverages is primarily done:
- A. to make up the figure.
 - B. to determine costs of beverages sold.
 - C. only when there are signs of theft.
 - D. to train purchasing employees.

Question 2

The following information is referred to the details of operation from Jasmine Café.

MENU ITEM	NUMBER SOLD	FOOD COST %	SALES PRICE (RM)
A	188	5.5	12.5
B	105	9.3	23.5
C	55	7.8	20.5
D	125	8.7	23.5
E	157	6.3	18.5
F	75	5.2	15.5

- (a) Do complete the calculation inside menu engineering form given. (*Attach together with your answer booklet*) (10 marks)
- (b) Draw the graph of menu engineering categories based on answer from Question 1 (a). (4 marks)
- (c) List any **THREE (3)** suggestions to improve menu item A. (3 marks)

(Total: 17 marks)

Question 3

Winter Story Restaurant start their daily operation from 10am until 12pm daily. There are about 86 seats available at there. The following table shows the details of their service during 20 September.

Server	Covers served	Sales per server
Server A	125	RM2150.30
Server B	97	RM1930.50
Server C	103	RM2080.80
Server D	120	RM2230.00
TOTAL		

Using the above information, complete the following question:

- (a) Total sales per seat. (2 marks)
- (b) Average sales per server. (4 marks)
- (c) Average number of covers served per hour per server. (3 marks)

- (b) Identify **TWO (2)** items that have highest yield percentage. (1 mark)
- (c) Identify **TWO (2)** items that have lowest yield percentage. (1 mark)

(Total: 6 marks)

Question 6

- (a) ABC Restaurant needs to hire 5 cooks. Each of them will work 40 hours per week. Every single hour they will get RM17. The monthly employee benefit that need to pay by employer is at 15% rate. Calculate the value of total labor cost for 4 weeks of working. (4 marks)
- (b) Differentiate between direct compensation and indirect compensation with examples. (6 marks)

(Total : 10 marks)