

**FINAL ALTERNATIVE ASSESSMENT**

Examination Paper

(COVER PAGE)

Session : August 2020

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

Course : **DHM1107 : Food and Beverage Cost Control**

Date of Examination : December 19, 2020 (Saturday)

Time : 4:00 pm – 6:30 pm Reading Time : Nil

Duration : 2 Hours : 30 Minutes

**Note:** 30 minutes is added into the duration of the examination to factor in any connectivity matters and for you to scan and upload your scripts.

**Special Instructions :**

Answer **ALL** the questions. Write **ALL your answers** in the foolscap papers.

Materials permitted : Nil

Materials provided : Nil

Examiner(s) : **Alex Chang Yaw Yun** and Clement Foo Cheok Hwa

Chief Moderator : Ms Nur Adilah Zulkiply

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)  
 DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)  
 DHM1107: FOOD AND BEVERAGE COST CONTROL  
 FINAL ALTERNATIVE ASSESSMENT: AUGUST 2020 SESSION

**Instructions:** Answer **ALL** questions below.

**Question 1**

- (a) A cocktail bar is currently doing RM582,000 a year in sales revenue. Liquor cost is 38% and other variable costs at this level of sales revenue are 28%. fixed costs are RM150,000.
- (i) What is the annual net income? (5 marks)
  - (ii) What is the breakeven sales revenue? (4 marks)
  - (iii) What is breakeven in covers (units) if the average check is RM30? (2 marks)
  - (iv) There is increment in fixed cost by RM12,000 a year. How much is the breakeven sales revenue with the additional fixed cost? (4 marks)
- (b) Given a table of menu items with its actual weight and trim loss weight:

Item	A.P Weight (kg)	Trim Loss (kg)	Yield Weight	Yield %
Pumpkin	12.5	3		
Turnip	27	10.1		
Yam	19.6	4.8		
Coriander	8	0.2		
Bitter gourd	9.3	1.8		
Corn	25	21		
Pea	5.2	0.6		
Zucchini	18.75	11.55		

- (i) Calculate the yield weight and yield percentage. (8 marks)
- (ii) Which **TWO** menu items having the highest yield percentages? (1 mark)
- (iii) Which **TWO** menu items having the lowest yield percentages? (1 mark)

**(Total: 25 marks)**

**Question 2**

(a) The present cost of Bansabydee Restaurant for 'Mee Rebus' is RM5.40, and the cost percentage is 42% of the menu sales price.

(i) Calculate the present sales price for this item. (3 marks)

(ii) At an annual inflation rate of 6%, calculate new cost for next year. (3 marks)

(iii) Using cost calculated in (ii) above, what should the menu sales price be for this item next year if the cost percentage at that time expected to be 40%? (3 marks)

(iv) Considering the annual inflation rate of 6 %, if you were a manager planning a function six months from now and planning to use this item, what unit cost would you plan for? (3 marks)

(v) Manager in Question (iv) above has already calculated the cost of 'Bun' that will accompany the Mee Rebus have increased from RM2.00 to RM2.50 in six months. What should the sales price per person be for this function if the desired cost percentage is 39%? (3 marks)

(b) Calculate the following:

A block of tenderloin weighs 35 kg at RM14.00/kg and 10% of every kilogram is lost through cutting and trimming. A standard portion weighs 250 grams.

(i) How many portions can be served? (4 marks)

(ii) Calculate cost per portion of the tenderloin steak. (4 marks)

(iii) The selling price per portion if the restaurant wishes to attain a 35% food cost. (2 marks)

**(Total: 25 marks)**

**Question 3**

(a) Given the following information, calculate the:

Month of March 2020	
Food sales	RM 75800
Steward sales	RM 50
Gratis to bar	RM 370
Store purchase	RM 21205
Direct purchase	RM 6590
Food to bar	RM 150
Cooking liquor	RM 180
Opening inventory	RM 4800
Closing inventory	RM 5140
Employees' meals	RM 4500

- (i) Cost of food issues. (4 marks)
- (ii) Cost of food consumed. (4 marks)
- (iii) Cost of food sold. (3 marks)
- (iv) Food cost % (2 marks)
- (v) Average guest check if 7560 customers served in that month. (2 marks)

(b) Answer the following questions:

- (i) Barbados Cafe uses the periodic order method, placing orders every two weeks. The restaurant's desired ending inventory for the item is 8 cans. At the time of inventory, the quantity on hand is 12 cans. Determine the quantity of canned pineapple needed to order today if the normal usage is one case of 24 cans per week. (4 marks)
- (ii) Restaurant Al-Fredo uses the perpetual order method. The restaurant normal usage of canned asparagus is four cans per day. The cans come in a pack of 12 to a case. It takes 3 days to get items to be delivered to the restaurant. Determine the reorder point and reorder quantity if the par stock is 35 cans. Note that 50 % safety factor is applied. (6 marks)

**(Total: 25 marks)**

**Question 4**

Case Study: Theft from the storage room

You are the manager at the Cliff Bar and Grill. The restaurant has been experiencing a lot of theft over the past month. The thefts started one month ago and have occurred during the busiest hours of operation. The items stolen were frozen meat items, pre-wrapped items placed at the register for guests to purchase, and items in a holding bin waiting to be placed in inventory. The items are matched with orders that were sold, one week after the sale takes place. The pre-wrapped items are kept in inventory until placed on the counter, based on the par levels desired (the quantity of products a restaurant desires to keep on hand at all times). Employees enter and exit the premises through an employee door, are not allowed to bring backpacks to work, nor are they allowed to take packages out. Personal items are kept in lockers.

An inventory specialist manages the inventory. She was the person who alerted you that items had been stolen. She provided you with the number of items stolen and the value of each item. Based on this record, you notice that in the past month, each week's theft total has increased by RM100.00. You now have a total loss of RM3,500.00. You must do something to stop theft in the restaurant.

- (a) Identify **FIVE (5)** alternatives you have to solving the problem. (15 marks)
- (b) Determine how you would implement any answer in (a) by following the **FOUR (4)** steps of control process. (10 marks)

**(Total: 25 marks)**

**~THE END~**

*DHM1107 (F)/ August 2020 Session/ formatted*