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FINAL EXAMINATION**

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**COURSE NAME : F&B PROCUREMENT AND COSTING**  
**COURSE CODE : DHM 2073**  
**EXAMINATION : OCTOBER 2018**  
**DURATION : 3 HOURS**

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**INSTRUCTION TO CANDIDATES**

1. This examination paper consists of **FOUR (4)** parts :
  - PART A (20 Marks)
  - PART B (10 Marks)
  - PART C (50 Marks)
  - PART D (20 Marks)
  
2. Candidates are not allowed to bring any material to examination room except with the permission from the invigilator.
  
3. Please check to make sure that this examination pack consist of:
  - i. Question Paper
  - ii. Objective Answer Paper
  - iii. Answering Booklet

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**DO NOT TURN THIS PAGE UNTIL YOU ARE TOLD TO DO SO**

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*This examination paper consists of **12** printed pages including front page*



**PART A**

This part contains of **TWENTY(20)** questions.

Answer **ALL** the questions in Objective Answer Paper.

1. Which from the following below are tasks of procurement
  - i. Selling
  - ii. Selecting
  - iii. Inspecting
  - iv. Controlling

A i, ii

B ii, iii

C i, ii, iii

D ii, iii, iv
  
2. \_\_\_\_\_ is refer to the total dollar volume sales for which a given server has been responsible in a given time period such as meal period a day or by week.

A Total sales per seat

B Total sales per server

C Total sales per covers

D Total sales per category
  
3. \_\_\_\_\_ is used for various important purposes such as establishing unit costs, determining menu prices and comparing present with past labour costs.

A Prime costs

B Planned costs

C Historical costs

D Controllable costs

4. Identify which one combination of non - commercial segments in hospitality operation?
- A Casinos and food courts.
  - B Spas and military installations.
  - C Hospitals and community centers.
  - D Fast food restaurants and cafeterias.

5.

$$\text{"X"} = \frac{\text{Total dollar sales}}{\text{Total number of covers}}$$

The 'X' formula is referring to \_\_\_\_\_.

- A sale price
  - B seat turnover
  - C average sales
  - D average covers
6. Which of the following below is TRUE definition of purchasing?
- A Selling for item and services by withdraw some value to get something.
  - B Paying for item and services by withdraw some value to get something.
  - C Storing for item and services by withdraw some value to get something.
  - D Controlling for item and services by withdraw some value to get something.
7. Which of the following below are **NOT** objectives of purchasing?
- A Maximize investment.
  - B Maintain quality of products.
  - C Maintaining an adequate supply.
  - D Obtain the lower edible portion (EP).

8.

Document completed by the buyer and given to the supplier listing item that will be purchased.

This statement is referring to \_\_\_\_\_.

- A purchase order
- B credit memorandum
- C purchase requisition
- D pickup memorandum

9. Which of the following below are activities that involved in audit trail?

- A Account.
- B Banquet.
- C Storeroom.
- D Maintenance.

10.

- Estimate quantities need
- Developed purchase order
- Select and negotiate with vendor

All above statements are referring to \_\_\_\_\_.

- A issuing procedures
- B storing procedures
- C receiving procedures
- D purchasing procedures

11. \_\_\_\_\_ are alcoholic beverage produced by the distillation of a fermented liquid maybe made from grain, fruit or any of number of other food products including sugarcane and potatoes.

- A Stouts
- B Spirits
- C Lagers
- D Porters

12. Which of following below is an example of carbonated wines?
- A Rose wine.
  - B Blush wine.
  - C Fortified wine.
  - D Sparkling wine.
13. \_\_\_\_\_ is added into the liquids and ferments for up to two weeks.
- A Rice
  - B Yeast
  - C Sugar
  - D Grapes
14. Licenses state and control states are establishing of \_\_\_\_\_ standards for beverages purchasing.
- A Price
  - B Quality
  - C Quantity
  - D Production
15. Brand name wine is primarily known by the name of \_\_\_\_\_.
- A region
  - B district
  - C country
  - D producer
16. Which of the following below is an important objective in storing area?
- A Ensuring accessibility.
  - B Preventing wastage cost.
  - C Maintaining product quantity.
  - D Keeping unfinished inventory.



17. The following types of procedure can be used to keep storage areas with secured
- A unlimited access
  - B back the bar storage
  - C storeroom key control
  - D unlockable storage area
18. What are **two (2)** elements in receiving activities?
- A Supplier and buyer.
  - B Security and sanitation.
  - C Punctuality and freshness.
  - D Invoice and purchase order.
19. What are the main tools and equipment that will be used in receiving area
- A Table and scales.
  - B Fridge and freezer.
  - C Receipt and calculator.
  - D Knife and chopping board.
20. Which of following below are details information of bin card?
- i. Memo
  - ii. Balance
  - iii. Unit sale
  - iv. Date issue
- A i, iii
  - B ii, iv
  - C i, ii, iii
  - D ii, iii, iv

[20 MARKS]

## PART B

This part contains of <sup>10</sup> TWENTY(20) questions.

Answer ALL the questions in Answering Booklet.

Physical inventory	Predetermined purchase point	Plow horse	Cost of food used	Menu engineering
Weekly analysis	Menu mix	Theft and pilferage	Draw attention	Perpetual inventory

1. A \_\_\_\_\_ is keep purchases and issue continuously recorded for each product in storage so that the balance in stock is always available at all times.
2. Disadvantages of a \_\_\_\_\_ is does not indicate how much of each product should be available in storage area.
3. Cost of food available is minus to ending inventory and equal to \_\_\_\_\_.
4. Basic objective of inventory record keeping system is to avoid problem from \_\_\_\_\_.
5. Par level also will be known as \_\_\_\_\_.
6. \_\_\_\_\_ is an analysis of customer preferences in menu item selection that related with demand elasticity.
7. A highlighted box or colour area like the one used in this French menu will emphasis customers \_\_\_\_\_.



8. \_\_\_\_\_ is also good basis for running a profit and loss report due to revenue against weekly purchase or sale, payroll and average value on hand inventory.
9. \_\_\_\_\_ is a study of the profitability and popularity of menu items and how these two factors influence the placement of these items on a menu.
10. In menu engineering concept, \_\_\_\_\_ is referring to menu item selling very well, but that menu doesn't significantly increase revenue.

**[10 MARKS]**

**PART C**

This part contains of **FIFTEEN (15)** questions.

Answer **ALL** the questions in Answering Booklet.

**QUESTION 1**

List down **three (3)** other called names of supplier.

(3 marks)

**QUESTION 2**

Give any **four (4)** examples to identify supply sources from trade exhibition and conventions.

(4 marks)

**QUESTION 3.**

Identify **three (3)** reasons why supplier must provide timely information towards buyer in purchasing process.

(3 marks)

**QUESTION 4**

What is the definition of control process?

(2 marks)

**QUESTION 5**

State any **three (3)** name of food service operation that using service with order method.

(3 marks)

**QUESTION 6**

Identify **three (3)** the essential document records for the purchasing process.

(3 marks)

**QUESTION 7**

Give **five (5)** reasons why must reduce quantity of inventory due to purchasing and cost control.

(5 marks)

**QUESTION 8**

Identify **three (3)** types of beers in alcoholic beverages.

(3 marks)

**QUESTION 9**

What are **three (3)** types of fruits that have been using in wines production.

(3 marks)

**QUESTION 10**

State any **four (4)** the process methods of brewing beers.

(4 marks)

**QUESTION 11**

List down **three (3)** examples of liquid items that are commonly portioned by volume.

(3 marks)

**QUESTION 12**

Give any **four (4)** disadvantages when using electronic method for maintaining sales history.

(4 marks)

**QUESTION 13**

Identify **three (3)** main aspects to be controlled in dry storage area.

(3 marks)

**QUESTION 14**

List down **three (3)** kind of bars that involved in establishing par stock.

(3 marks)

**QUESTION 15**

State **four (4)** steps should be carried out for returning unsatisfactory merchandise.

(4 marks)

**[50 MARKS]**

**PART D**

This part contains of **TWO (2)** questions.

Answer **ALL** the questions in Answering Booklet.

**QUESTION 1**

Food, beverages and supplies in storage areas must be considered as valuable resources of the service operation. For inventory control to be effective, access to storage required and monitored the inventory levels. Improvement in management effectiveness for inventory control requires plan and timely measures of performance. Issuing products, conducting inventories and controlling methods all need some types of record keeping system.

Briefly explain any **five (5)** factors of determining inventory levels regarding to record keeping system. Give the examples to support your answer.

(10 marks)

**QUESTION 2**

The menu engineering concept requires management to orient itself to the number of dollar sales in that menu contributes to profitability, not to merely monitor cost percentages. A pricing strategy that is based on solely upon costs and cost mark – ups maybe dangerously inaccurate and inadvertently be constraining a food service operators ability to maximize revenues and profits.

Briefly explain about the **five (5)** factors of affecting the menu pricing in the food service industry.

(10 marks)

**[20 MARKS]**

**END OF QUESTION PAPER**

