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**KOLEJ YAYASAN PELAJARAN JOHOR  
FINAL EXAMINATION**

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**COURSE NAME : F&B PROCUREMENT AND COSTING**  
**COURSE CODE : DHM 2073**  
**EXAMINATION : APRIL 2019**  
**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 the 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*

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**PART A**

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

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

1.

$$\text{"Y"} = \frac{\text{Total covers}}{\text{Number of servers}}$$

Figure 1.0

Based on figure1.0 'Y' formula is referring to \_\_\_\_\_.

- A cover per day
  - B cover per sale
  - C cover per hour
  - D cover per server
2. Which of the following types of operations are generally considered as a part of the commercial segment in the hospitality industry?
- i. Casinos
  - ii. Hospital
  - iii. Cafeterias
  - iv. Military camp
- A i, iii
  - B ii, iv
  - C i, ii, iii
  - D ii, iii, iv
3. Which is the **TRUE** step that is involved in procurement process?
- A Define business wants.
  - B Buyer evaluation and selection.
  - C Development purchased strategy.
  - D Negotiation and award of contract.

4. The process by which staff members are responsible for inventory notify with purchasing needs to order due to additional quantities of products. This statement is referring to \_\_\_\_\_.
- A inspecting
  - B controlling
  - C negotiating
  - D requisitioning

5.

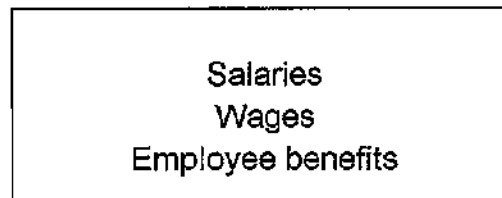


Figure 2.0

- In figure 2.0 above are example of variable costs in the hospitality industry and use to show \_\_\_\_\_.
- A fixed cost
  - B sales cost
  - C payroll costs
  - D controllable cost
6. \_\_\_\_\_ is a cost of an item after cooking, trimming, portioning and cleaning and it is useful to represent the real cost based on product yield.
- A Portion size
  - B Raw material
  - C Edible portion
  - D As purchased
7. What is the definition of independent purchasing?
- A Done by unit or department of an organization.
  - B Done by group or many department of an organization.
  - C Done by two people or two department of an organization.
  - D Done by one person or one department of an organization.

8. Which are the major goals of purchasing system?
- A Right product, right sale, right quality, right quantity, right time, right buyer.
  - B Right product, right cost, right quality, right quantity, right time, right supplier.
  - C Right product, right price, right quality, right quantity, right time, right supplier.
  - D Right product, right revenue, right quality, right quantity, right time, right buyer.
9. The basic items of information in purchase requisition are \_\_\_\_\_.
- A requisition number, delivery date, quantity need
  - B requisition number, delivery date, description of price
  - C requisition number, budget account number, quality need
  - D requisition number, budget account number, description of price
10. Purchasing cycle is referring to process of \_\_\_\_\_.
- A invoice
  - B supplier
  - C audit trail
  - D purchaser

11.

Served at the room temperature are often considered better accomplishment with red meat.

Figure 3.0

In the above statement in figure 3.0, is the example classification of wine and it refers to \_\_\_\_\_.

- A red wine
  - B rose wine
  - C white wine
  - D blush wine
12. Grapes are normally used in wine making. Besides that, it can also be made using apples, \_\_\_\_\_ and berries.
- A corn
  - B pears
  - C barley
  - D orange

13. Which of the following is related with types of carbonated non-alcoholic beverages?
- A Spirits.
  - B Stouts.
  - C Lagers.
  - D Seltzer.

14. How does quality standard in establishing standards for beverages purchasing be measured?
- A Call brand and pouring name.
  - B Call waiter and pouring name.
  - C Call brand and pouring brand.
  - D Call waiter and pouring brand.

15.

Grain is mashed and steeped in water for several days until it begins to germinate. This process also converted into a type of sugar called as maltose.

Figure 4.0

This statement on figure 4.0 is referring to \_\_\_\_\_ process.

- A drying
  - B malting
  - C heating
  - D brewing
16. Invoice is a document proof of purchasing in \_\_\_\_\_ department.
- A storing
  - B issuing
  - C receiving
  - D purchasing

17. Which are the right facilities used for low temperature storage?

- A Kitchen and chiller.
- B Cabinet and chiller.
- C Storeroom and freezer.
- D Refrigerator and freezer.

18. Which of the following are **NOT** an example of non-perishable food?

- A Flour.
- B Poultry.
- C Canned food.
- D Carbonated drinks.

19. \_\_\_\_\_ is **NOT** an important element in receiving activities.

- A Security
- B Facilities
- C Payment
- D Sanitation

20. A \_\_\_\_\_ is a formal request made by a user for the items needed to carry out necessary task for controlling who accepts the items, when and how much issued the items.

- A stock requisition
- B storing requisition
- C supplier requisition
- D purchase requisition

[20 MARKS]

**PART B**

This part contains **TEN (10)** questions.

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

Storage capacity	Issuing products	As needed	Your profit	Menu engineering
Material assets	Customer demand	Monthly analysis	Purchased point	Balance is beauty

1. Inventory is a record of \_\_\_\_\_ owned by an organization and supported by the actual presence of product in the storage areas.
2. \_\_\_\_\_, conducting inventories and controlling methods and all necessary process of keeping record.
3. Inventory levels are determined by a \_\_\_\_\_.
4. Basically purchasing food based on your production of unit sales and some of the ingredients refer to \_\_\_\_\_.
5. \_\_\_\_\_ is a process through which management can evaluate current and future menu pricing, design and content decisions.
6. A \_\_\_\_\_ is related to inventory levels in term of actual date and time should be ordered from supplier.
7. \_\_\_\_\_ is referring to the overall number of customers.
8. \_\_\_\_\_ is somewhat related to your cost that you should always consider how much money you are trying to make above breaking even.
9. Your restaurant name and logo should be balanced with the rest of the menu in both size and appearance is referring to \_\_\_\_\_.



10. \_\_\_\_\_ is a powerful tool to determine guest perception of your variety menu, perceived value of goods, service and acceptance of price in comparing to your competitors.

[10 MARKS]

**PART C**

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

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

**QUESTION 1**

Clarify **four (4)** important of receiving activities .

(2 marks)

**QUESTION 2**

List down **three (3)** criteria of buyer knowledge in selecting products.

(3 marks)

**QUESTION 3**

Give **five (5)** example sources of written information or trade publication.

(5 marks)

**QUESTION 4**

What is the definition of purchase specification?

(2 marks)

**QUESTION 5**

Identify **four (4)** objectives of purchase specification.

(4 marks)

**QUESTION 6**

State any **four (4)** criteria of good purchase specification.

(4 marks)

**QUESTION 7**

State **four (4)** disadvantages when changing supplier due to reduce cost in purchasing.

(4 marks)

**QUESTION 8**

Determine **three (3)** examples of non - alcoholic beverages.

(3 marks)

**QUESTION 9**

Identify **three (3)** main ingredients for making beer process.

(3 marks)

**QUESTION 10 .**

Select **four (4)** principle factors used to establish quantity standard for beverages purchasing.

(4 marks)

**QUESTION 11**

List down **three (3)** ways how menu of standard portion size can be quantified.

(3 marks)

**QUESTION 12**

Discuss **three (3)** functions of using electronic method system in food service operation.

(3 marks)

**QUESTION 13**

Describe **four (4)** the importance of receiving activities.

(4 marks)

**QUESTION 14**

Define **three (3)** example of perishable food items.

(3 marks)

**QUESTION 15**

List down **three (3)** activities of security concern in storage area.

(3 marks)

**[50 MARKS]**

**PART D**

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

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

**QUESTION 1**

While sitting down to design your menu, make sure that the menu layout is specific to your restaurant or event. Brainstorm and think about what makes your restaurant unique. The thoughts that come to mind will help give your menu a unique style and flavor. Careful attention to your menu's layout can help you to do that.

Write down **five (5)** general principles for making basic restaurant design menu and layout. Give examples to support your answer.

**(10 marks)**

**QUESTION 2**

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.

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

**(10 marks)**

**[20 MARKS]**

**END OF QUESTION PAPER**

