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FINAL EXAMINATION**

COURSE NAME : FOOD AND BEVERAGE COST CONTROL
COURSE CODE : DHM 2063
EXAMINATION : JANUARY 2024
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

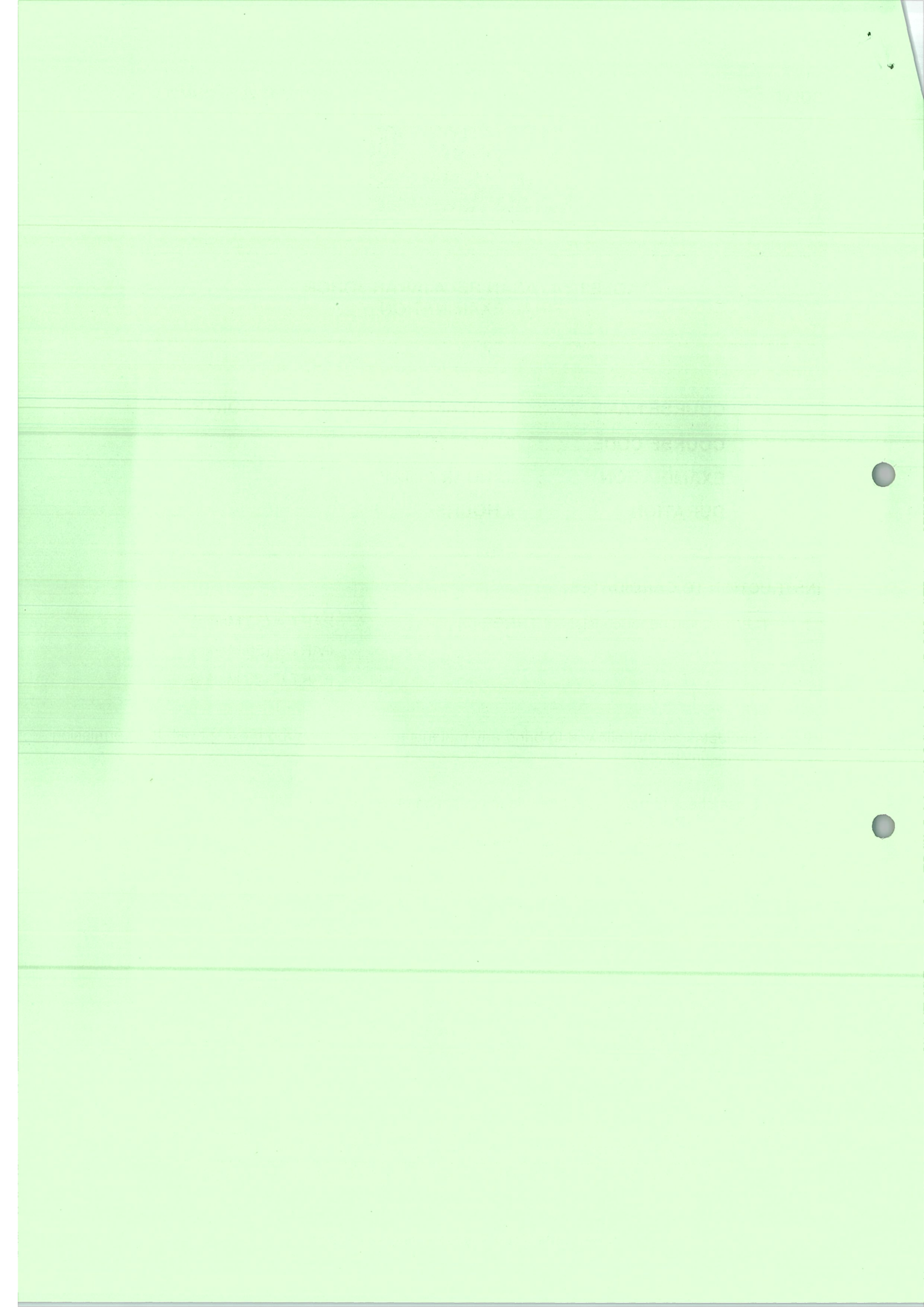
1. This question paper consists of **THREE (3)** parts :
 - PART A (30 Marks)
 - PART B (50 Marks)
 - PART C (20 Marks)

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. The Question Paper
 - ii. An Objective Answer Paper
 - iii. An Answering Booklet

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This examination paper consists of 11 printed pages including front page



PART A

This part consists of **THIRTEEN (30)** questions.

Answer ALL in Objective Answer Paper.

1. How does the control process contribute to organizational efficiency?
 - A By restricting employee activities.
 - B By minimizing employee turnover.
 - C By avoiding performance evaluations.
 - D By ensuring that activities align with organizational goals.

2. In the control process, what is the purpose of corrective action?
 - A Ignoring employee feedback.
 - B Avoiding performance evaluations.
 - C Minimizing communication channels.
 - D Addressing and resolving performance issues.

3. _____ defined as measures of weight, count or volume are used to make comparisons and judgments.
 - A Quality standard
 - B Quantity standard
 - C Historical standard
 - D Standard cost control

4. In receiving control, why is it essential to verify the accuracy of supplier the documentation?
 - A Reducing employee morale.
 - B Ignoring organizational goals.
 - C Minimizing customer interactions.
 - D To ensure that received items match the information provided by the supplier.

5.

$$\text{Sales} = \text{Variable cost} + \text{Fixed cost} + 'X'$$

Figure 1

Based on **Figure 1** the 'X' formula is refers to _____.

- A profit
 - B sale price
 - C selling cost
 - D variable cost
6. How many steps are in the control process?
- A 3.
 - B 4.
 - C 5.
 - D 6.
7. What is the primary objective of establishing receiving schedules in the receiving control process?
- A Ignoring industry standards.
 - B Reducing employee turnover.
 - C Minimizing communication with suppliers.
 - D To manage and streamline the arrival of goods.

8.

“Fixed costs are costs that are normally unaffected by changes in sales volume”.

Statement 1.0

Which of the following is related to Statement 1.0 above?

- A Taxes.
 - B Labour.
 - C Discount price.
 - D Beverage cost.
9. Who are the parties involved in the making of the purchase decision?
- A Buyer and seller
 - B Agent and dealer.
 - C User and manager.
 - D Vendor and supplier.

10.

“This method of payment is issued by the travel agent if travel agencies and hotels have tied up or any type of contract.

Statement 2.0

Which method of payment is related to Statement 2.0 above?

- A Cash.
 - B Credit cards.
 - C Traveller cheque.
 - D Debit card and cheque.
11. In the sales concept, what is the primary focus regarding customer needs?
- A Ignoring customer needs.
 - B Meeting immediate customer needs.
 - C Identifying long-term customer needs.
 - D Satisfying customer needs through product price.

12. In receiving control, what is the purpose of conducting random quality checks on received goods?
- A Reducing employee morale.
 - B Ignoring organizational goals.
 - C Minimizing customer interactions.
 - D Ensuring overall quality and compliance with standards.
13. Which of the following below are documents given to the supplier?
- A Memo.
 - B Invoice.
 - C Purchase order.
 - D Purchase specification.
14. How does the use of technology, such as barcode scanners, contribute to receiving control?
- A Ignoring industry standards.
 - B Reducing employee morale.
 - C Minimizing customer interactions.
 - D Automating the recording and tracking of received items.
15. What are the documents needed for returning unsatisfactory merchandise?
- A Audit trail.
 - B Blanket order.
 - C Purchase requisition.
 - D Credit memorandum.
16. Which of the following below using weight unit, EXCEPT
- A Fish.
 - B Bacon.
 - C Chicken.
 - D Vegetable.

17. Which of the following below are normally unaffected by sales volume?
- A Taxes.
 - B Utilities.
 - C Food cost.
 - D Labour cost.
18. What is the significance of inspecting received goods during the receiving process?
- A Reducing employee turnover.
 - B Ignoring organizational goals.
 - C Minimizing communication with suppliers.
 - D Ensuring the quality and condition of received items.
19. In receiving control, what is the purpose of conducting random quality checks on received goods?
- A Reducing employee morale
 - B Ignoring organizational goals
 - C Minimizing customer interactions.
 - D Ensuring good quality with standard.
20. Which of the following is an example of a preventive control technique?
- A Performance appraisal.
 - B Post-implementation review.
 - C Employee motivation programs.
 - D Regular equipment maintenance.
21. What is the main purpose of a purchase order in the purchasing process?
- A To evaluate post-implementation results.
 - B To outline the company's long-term goals.
 - C To serve as a performance appraisal for employees.
 - D To formally request goods or services from a supplier.

22. Why is it important to separate raw and cooked foods during food receiving and storage?
- A To simplify menu planning.
 - B To improve employee morale.
 - C To conduct marketing research.
 - D To prevent cross-contamination and foodborne illnesses.
23. Which document serves as a legal contract between the restaurant and the supplier, specifying the terms of the purchase?
- A Purchase order.
 - B Store requisition.
 - C Purchase requisition.
 - D Purchase specification.
24. In the context of food receiving, what does the term "First-In, First-Out (FIFO)" refer to?
- A Scheduling employee shifts.
 - B A food preparation technique.
 - C A marketing strategy for promoting new dishes.
 - D A method for managing inventory and ensuring older stock is used first.
25. What is the primary purpose of food storage in a foodservice establishment?
- A Menu planning.
 - B Food production.
 - C Employee training.
 - D Inventory management.

26. How does the concept of Economic Order Quantity (EOQ) relate to monthly inventory management?
- A To organize items for efficient counting and analysis.
 - B Identifying discrepancies between physical and recorded inventory.
 - C Providing real-time updates on inventory levels throughout the month.
 - D Determining the optimal order quantity to minimize total inventory costs.
27. Why is it essential to store food at appropriate temperatures in a foodservice facility?
- A To simplify menu planning.
 - B To track customer feedback.
 - C To maximize employee performance.
 - D To prevent food spoilage and ensure safety.
28. Which of the following below is an example of the type of payment?
- A Fax.
 - B QR code.
 - C Telephone.
 - D Yellow Pages.
29. What impact can standard portion control have on staff training in the kitchen?
- A Restricting employee access.
 - B Providing clear guidelines for portioning.
 - C Providing employee motivation in the kitchen.
 - D Customer can get good quantity food with good price.
30. What is the purpose of a portioning guide in standard portion control?
- A Product advertising
 - B To motivate employees.
 - C To advertise the product.
 - D References for accurate portion sizes.

[30 MARKS]

PART B

This part consist of **TWELVE (12)** questions.

Answer ALL questions in Answering Booklet.

QUESTION 1

Discuss **five (5)** types of non-commercial segments.

(5 marks)

QUESTION 2

Apply **three (3)** types of establishing standards.

(3 marks)

QUESTION 3

Interpret the meaning of control process.

(2 marks)

QUESTION 4

Give example **four (4)** supplier characteristics.

(4 marks)

QUESTION 5

Describe **five (5)** advantages of the standardized recipe.

(5 marks)

QUESTION 6

Identify **three (3)** methods of payment.

(3 marks)

QUESTION 7

Find **four (4)** objectives of purchasing.

(4 marks)

QUESTION 8

Discover **five (5)** purchasing procedures in food and beverage.

(5 marks)

QUESTION 9

Classify **five (5)** departments involved in the audit trail.

(5 marks)

QUESTION 10

Show any **five (5)** components of the operating budget for an F&B department.

(5 marks)

QUESTION 11

Restate **five (5)** procedures to reduce the cost.

(5 marks)

QUESTION 12

Define **four (4)** control processes in food and beverage.

(4 marks)

[50 MARKS]

PART C

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

Answer ALL questions in Answering Booklet.

QUESTION 1

A recipe is a list of the ingredients and the quantities of those ingredients needed to produce a particular item, along with a procedure or method to follow.

Examine **ten (10)** important of using standardized recipes in the food and beverage department.

(10 marks)

QUESTION 2

Receiving can be defined as an activity for ensuring that products delivered by suppliers are those that were ordered. The receiving process involves more than just acceptance of and signing for the delivered product.

Analyze **five (5)** receiving procedures and give examples to support your answer.

(10 marks)

[20 MARKS]

END OF QUESTION PAPER



