



<b>FACULTY/COLLEGE</b>	College of Business and Economics
<b>SCHOOL</b>	School of Tourism and Hospitality
<b>DEPARTMENT</b>	Hospitality Management
<b>CAMPUS(ES)</b>	APB
<b>MODULE NAME</b>	FOOD AND BEVERAGE STUDIES 1
<b>MODULE CODE</b>	FBS1BB1
<b>SEMESTER</b>	Second
<b>ASSESSMENT OPPORTUNITY, MONTH AND YEAR</b>	Final Summative Assessment (Main) November 2019

<b>ASSESSMENT DATE</b>	09 November 2019	<b>SESSION</b>	08:30 – 10:30
<b>ASSESSOR(S)</b>	Mr AD Brain and Mrs EA Sao Joao		
<b>MODERATOR(S)</b>	Ms A Melani		
<b>DURATION</b>	2 hours (120 min)	<b>TOTAL MARKS</b>	100

<b>NUMBER OF PAGES OF QUESTION PAPER (Including cover page)</b>	9
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#### INFORMATION/INSTRUCTIONS:

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- This is a closed-book assessment.
  - Non-programmable calculators are permitted – only one per candidate
  - Question papers must be handed in.
  - Answer each section in separate answer scripts.
  - Read the questions carefully and answer only what is required.
  - Number your answers clearly and correctly as per the question paper.
  - Write neatly and legibly on both sides of the paper in the answer book, starting on the first page.
  - The general University of Johannesburg policies, procedures and rules pertaining to written assessments apply to this assessment.
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**SECTION A: FOOD AND BEVERAGE STUDIES (Mr Brain)****[50]****QUESTION 1****[10]**

Variables in foodservice operations are classified in three (3) major groups, namely Organisational, Customer Experience, and Performances Measures. Discuss five (5) **Performance Measure Variables**.

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**QUESTION 2****[8]**

Discuss the role of the Food & Beverage Manager in a large hotel.

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**QUESTION 3****[5]**

The food and beverage industry is a where many things can go wrong with the delivery of food and beverage products. Customers expect a certain standard from a food and beverage outlet and will often complain when things are not to their satisfaction. Describe in the correct order the five (5) steps taken when dealing with a customer complaint.

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**QUESTION 4****[6]**

In your bar you have the following ingredients:

Bell's Whisky, Blue Curaçao, Orange Juice, Smirnoff Vodka, Cream, Green Crème de Menthe, Galliano, Lemons, Grenadine, Drambuie, Amaretto, White Crème de Cacao, Lemonade and Kahlua.

Name six (6) cocktails that can be made using any of the above-mentioned ingredients (All garnished are available).

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**QUESTION 5****[6]**

Describe the three (3) methods used to add flavour to the base spirit in the production of liqueurs

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**QUESTION 6****[8]**

Describe four (4) types of malt used in the production of beer.

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**QUESTION 7****[7]**

A pot of tea is a high gross profit menu item where the cost of a pot of freshly made tea ranges between 11% and 18% of the selling price. Prepare a set of instructions for the correct preparation of a pot of tea for one person.

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**SECTION A TOTAL = 50 MARKS**

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**SECTION B: FOOD COSTING (Mrs Sao Joao)****[50]****QUESTION 1****[20]**

- 1.1 Multiple choice questions: Select one (1) correct answer for each of the following. In your answer booklet, write down only the number of the question and, next to it, the letter of the correct answer. **(12)**

The figures that Karabo needs to work within F&B are as follows:

Sales	R880,000.00
Food cost	41.8%
Labour cost	28.5%
Overhead	20.3%

- 1.1.1 How much did Karabo spend on food? **(1)**  
a) R316 560.00  
b) R336 560.00  
c) R356 560.00  
d) R367 840.00
- 1.1.2 Which from the list below is NOT a labour cost? **(1)**  
a) Training and medical insurance  
b) Safety shoes and vehicle maintenance  
c) Staff meals and maternity leave  
d) Employee recruitment costs and UIF
- 1.1.3 The gross profit percentage is... **(1)**  
a) 48.8%  
b) 39.5%  
c) 68.8%  
d) 58.2%
- 1.1.4 'in sympathy' refers to ... **(1)**  
a) Fluctuating costs like rent  
b) Fixed costs like food cost  
c) semi variable costs like water and electricity  
d) Variable costs like part time employees
- 1.1.5 Net profit is ... **(1)**  
a) 9.4%  
b) Revenue – expenses  
c) R82 720.00  
d) All of the above

- 1.1.6 A manager's operation achieved R750,000 in sales last year. For next year, the manager predicts a 4% increase in sales. What is the manager's sales forecast for next year? (1)
- a. R804,000
  - b. R780,000
  - c. R769,000
  - d. R882,000
- 1.1.7 An operation's expenses are the ... (1)
- a. number of guests it serves.
  - b. sales revenue generated by the business.
  - c. costs of the items required to operate the business.
  - d. money that remain after all costs have been paid.
- 1.1.8 When significant variations from planned results occur, foodservice managers must ... (1)
- a. take corrective action, determine the cause, and identify the problem.
  - b. identify the problem, take corrective action, and determine the cause.
  - c. determine the cause, identify the problem, and take corrective action.
  - d. identify the problem, determine the cause, and take corrective action.
- 1.1.9 If the opening stock of beef cubes was 12.820 kg, issues amount to 11.590 kg with purchases of 12.957 kg. What will the closing stock of beef cubes be? (1)
- a. 37,067 kg
  - b. 13,287 kg
  - c. 12,657 kg
  - d. 14,187 kg
- 1.1.10 What is the most accurate way to determine the amount of ingredients to be used in standardized recipes? (1)
- a. Weighing
  - b. Counting
  - c. Portioning
  - d. Sorting
- 1.1.11 If I have 12.345 kg of roast beef in the fridge. The cost per kilogram was R49.69 per kg then the value of the meat will be... (1)
- a. R635.00
  - b. R653.45
  - c. 12.345 kg
  - d. R613.42
- 1.1.12 Ending Inventory calculated at the closing of an accounting period is also the ... (1)
- a. Beginning Inventory for the next accounting period.
  - b. Beginning Inventory for the previous accounting period.
  - c. Cost of Goods Consumed for the next accounting period.
  - d. Cost of Goods Consumed for the previous accounting period.

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1.2 Read the statements below and select the correct word. (8)

Standardized	Tested	Method	Variation	Ideal expense
Conventional	Forecasted	Narrative	Specification	Key
Ingredient list	Additional information	Edible portion	Cherry Pickers	Pre-prepared portion

- 1.2.1 The recipes found in magazines are \_\_\_\_\_ recipes. (1)
- 1.2.2 Replace the chicken with the same quantity of fish. The cooking time will be reduced by 20 minutes. (1)
- 1.2.3 Which section is before the method? \_\_\_\_\_ (1)
- 1.2.4 Should include instruction that are clear and concise, with each step being a whole process. \_\_\_\_\_ (1)
- 1.2.5 2 x 100 x 120g tenderized steak, lean. (1)
- 1.2.6 The budget for beverage cost this month is R64 380.00. (1)
- 1.2.7 Only purchasing goods from a supplier when they are on special. (1)
- 1.2.8 The weight or count of a product after it has been trimmed, cooked and portioned. (1)
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**QUESTION 2****[22]**

Simon has found a new recipe for his coffee shop but his partner suggests that an acceptable selling price should be R32.50 and the food cost should not exceed 18.7%.

- 2.1 Calculate the cost of the recipe using the following format. (10)

Standardised Recipe Cost Sheet					
Menu Item: Sacher torte (Rich chocolate cake from Austria)					
Special Notes:  All ingredients weighed as EP			Recipe Number:		15
			Recipe Yield:		12
			Portion Size:		110g
			Portion Cost:		
Ingredients			Ingredient Cost		
Item	Amount	Unit	Unit Cost	Unit	Total Cost
Cooking chocolate	185	g	R 500.50	8 kg	a.
Unsalted butter	150	g	R 49.90	500g	b.
Castor sugar	350	g	R 21.95	500g	c.
Rum	30	ml	R 188.65	750 ml	d.
Eggs	5	ea	R57.60	30	e.
Cake flour	350	g	R 117.70	12.5kg	f.
Total					g.
Portion Cost:					h.
Food Cost Percentage (by portion):					i.
Can Simon add the new menu item? Yes or No					j.

- 2.2 For an upcoming function you need 100 portions of 90g each, what will be the factor? (3)
- 2.3 Using the list of ingredients for the Sacher torte, indicate which 2 (two) items will be stored in ...
- 2.3.1 Dry store (2x½=1)
- 2.3.2 Refrigerator (2x½=1)

- 2.4 Lucy is the catering manager at a small hospital in Bramley. Help her to complete her consumption figures for the month of May, using the information provided. (7)

Inventory May 31			R28 375.50
April purchases:			
Meats		R13 501.00	
Dairy		R7 320.00	
Fruits and Vegetables		R8 941.00	
All other foods		R35 384.00	
Total purchases			
Number of staff eating monthly	3789		
Cost per employee meal	R7.50		
Inventory June 30			R24 769.90

Beginning inventory	a.
Purchases	b.
Goods available for sale	c.
Ending inventory	d.
Cost of food consumed	e.
Employee meals (30 days)	f.
Cost of food sold	g.

### QUESTION 3

[8]

Naledi sees an opportunity to improve her food cost and generate greater revenue but needs to do some forecasting first. Help her with her calculation.

- 3.1 Using the table below answer the following multiple choice questions. (3)

Month	Sales last year	Estimated % Increase in Sales	Estimated R Increase in Sales	Total Revenue Forecast
January	R58 000	2.00%		
February	56 000	2.25		
March	38 000	3.20		
April	41 000	2.50		
Four-Month Total				

- 3.1.1 What is the total revenue forecast for the first quarter of the year?
- R160,792
  - R197,661
  - R167,180
  - R169,320



- 3.1.2 What is the total estimated Rand increase in sales for the four-month period?
- a. R4,661
  - b. R6,450
  - c. R7,010
  - d. R10,320
- 3.1.3 What is the weighted average percentage increase in sales for the four-month period?
- a. 1.78%
  - b. 2.15%
  - c. 2.49%
  - d. 3.08%
- 3.2 When using various weights and measures, as a manager you are required to know them. Calculate the following conversions from imperial into metric measure. (5)
- 3.2.1  $\frac{1}{2}$  a block of 500g butter = ? kg
- 3.2.2  $\frac{1}{4}$  teaspoon = ? kg
- 3.2.3  $\frac{1}{2}$  a 750ml bottle of wine = ? litres
- 3.2.4 If Nick and Jonas ate  $\frac{3}{4}$  of a 8-slice pie, how many slices would be left over?
- 3.2.5 If 1 oz is 30 g, how much is  $4\frac{1}{2}$  oz. in kilograms?
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**SECTION B TOTAL = 50 MARKS**

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**PAPER TOTAL: 100 MARKS**

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