



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

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

NUMBER OF PAGES OF QUESTION PAPER (Including cover page)	6
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INFORMATION/INSTRUCTIONS:

- 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]

The main aim of food and beverage operations is to achieve customer satisfaction. In other words, to meet the customers' needs. Discuss the classification of these needs using appropriate examples

QUESTION 2 [8]

Food and beverage (or foodservice) operations in the hospitality industry are concerned with the provision of food and drink ready for immediate consumption. Briefly discuss the eight (8) elements in the foodservice cycle.

QUESTION 3 [5]

Discuss the knowledge of food and beverages and technical ability as an attribute of food and beverage service personnel.

QUESTION 4 [6]

Briefly discuss the classifications of malt and blended Scotch Whiskies.

QUESTION 5 [6]

Explain the following South African Breweries packaging code and calculate the expiry date.

012 9 D3 11:34

QUESTION 6 [8]

Describe the process for producing a dark rum

QUESTION 7 [7]

A cup of coffee 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. Many restaurants use the pour through filter machine to produce a pot of coffee. What are the rules pertaining to the making of a jug of coffee (bulk)?

SECTION A TOTAL = 50 MARKS

SECTION B: FOOD COSTING (Mrs Sao Joao)**[50]****QUESTION 1****[15]**

1.1 Multiple choice questions: Circle one (1) correct answer for each of the following.

1.1.1 If the net profit (R90 590.00) is 14% of the investment, what was the initial investment? (1)

- a) R568 000.52
- b) R647 071.42
- c) R680 500.82
- d) Cannot be determined

1.1.2 Reasons for variations in objectives (1)

- a) Carelessness in portion control
- b) Pilfering
- c) Suppliers not keeping to specifications
- d) All of the above

1.1.3 Portion sizes are NOT influenced by ... (1)

- a) A customer's allergy
- b) Nutritional requirements
- c) Profit margin of the company
- d) Characteristics of the food such as appearance or consistency

1.2 Use the following figures and help Simon to answer the following questions:

Sales	R380 000.00
Food cost	41.2%
Labour cost	29.5%
Overhead	19.3%

1.2.1 How much did Simon spend on food? (1)

- a) R116 560.00
- b) R136 560.00
- c) R156 560.00
- d) R166 560.00

1.2.2 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

1.2.3 The gross profit percentage is... (1)

- a) 48.8%
- b) 39.5%
- c) 68.8%
- d) 58.8%

- 1.2.4 'in sympathy' refers to ... (1)
- Fluctuating costs like rent
 - Fixed costs like food cost
 - semi variable costs like water and electricity
 - Variable costs like part time employees
- 1.2.5 Net profit is ... (1)
- 10%
 - Revenue – expenses
 - R38 000.00
 - All of the above
- 1.3 Read the following statements and indicate whether they are **TRUE** or **FALSE**. (7)
- 1.3.1 The formula for Food Cost % is: Food Sales (÷) Cost of Food Sold = Food Cost %.
- 1.3.2 The budget shows the actual revenue, expense, and profit of an operation.
- 1.3.3 The sign of a good foodservice manager is that his or her actual costs are consistently lower than the amounts indicated in their budgets.
- 1.3.4 A foodservice operation's revenue will vary with both the number of guests visiting the business and the amount of money spent by each guest.
- 1.3.5 If there is 2.5kg cream cheese in the fridge at the beginning of the month, then you purchase another 1 kg but use 3 kg. There is enough for a recipe that requires 250g.
- 1.3.6 Sales mix is defined as the series of consumer purchasing decisions that result in a specific food or beverage cost percentage.
- 1.3.7 Head size has no effect on the cost per serving of draft beer.

QUESTION 2**[20]**

Refilwe and Sipho own the Railroad Café. Help them to calculate their consumption and answer other questions to help them reduce or control their costs.

- 2.1 Using the information in the table on the answer sheet, complete the sheet and calculate the cost per meal served for September, October and November. (11)

	September	October	November
Beginning Inventory	R38 700.00	d.	g.
Purchases	R97 000.00	e.	R73,000.00
Goods Available for Sale	a.	R87 700.00	h.
Ending Inventory	R35 770.00	f.	R27,700.00
Cost of Food Consumed	b.	R70 000.00	i.
Employee Meals	c.	R9 700.00	R9,270.00
Cost of Food Sold	R90 130.00	R60 300.00	j.
Meals Served	1800	1270	k.
Cost Per Meal	R50.07	R47.48	R45.15

- 2.2 When examining these 3 (three) months (from 2.1), what do you notice as inconsistent? Give a reason for your answer. (1)
- 2.3 Why is a manager interested in the cost per meal calculation? Explain. (2)
- 2.4 On the buffet today there will be beef (38%), chicken (32%), lamb (20%) and fish (10%). Work out how much meat you need to have for each if the portion size is 300g and there are 120 guests. The percentages indicate the popularity of each meat – this is important for your calculation. (4)
- 2.5 Would portion control be important when assisting guests at the buffet? (2)

QUESTION 3**[15]**

- 3.1 Assist Refilwe and Sipho to forecast for the following month. They anticipate that there is be a 7% increase in food sales, 5% increase in beverage sales but the food cost should remain 30%. Complete the following table and answer the following questions. (14x½=7)

	This month (November)	This month Percentage (November)	Forecast for next month (December)	Forecasted Percentage (December)
Food Sales	R210 650	c.	e.	k.
Beverages Sales	R110 080	d.	f.	l.
Total sales	a.	100%	g.	100%
Food cost	R65 301	31%	h.	m.
Beverage cost	R29 721	27%	i.	26%
Total cost	b.	30%	j.	n.

3.2.1 Calculate the cost of the cheesecake by completing the following. (5)

Ingredient	Amount	Price per kg	Value
Cream cheese	250g	R85.00	a.
Gelatine	5g	R32.50	b.
Tennis biscuit	100g	R14.50/200g	c.
Cherry topping	80g	R56.80/410g	d.
		Total	e.

3.2.2 The recipe in question 3.2.1, is for a whole cheesecake which serves 12. Calculate the price of 1 (one) slice. (1)

3.2.3 Calculate the suggested selling price of the cheesecake to achieve at 32% food cost percentage. (1)

3.2.4 If in the next week you need to make ten (10) cheesecakes, would you have enough cream cheese if there is 2kg in the fridge? Why? (1)

SECTION B TOTAL (50) MARKS

TOTAL MARKS 100

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