

Uva Wellassa University

Faculty of Management

Degree of Bachelor of Business Management in Hospitality, Tourism and Events
Management

FOURTH YEAR FIRST SEMESTER EXAMINATION – JULY/ AUGUST 2016

HTE 451-2 Food and Beverage Management

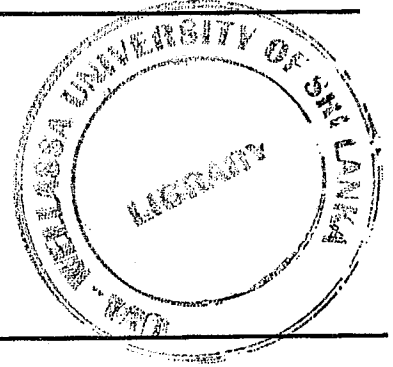


Instructions to candidates:

No. of pages : Four (04)
No. of questions : Six (06)
Time allocation : Two (02) hours
Marks allocation : 100 Marks

Answer four (04) questions including question no (01).

Show all your calculations clearly on your answer script.



(01)

Calculating yield percentage is critical to placing an accurate food order. Determining the yield percentage of the recipes in advance will lead to greater efficiencies and a more productive operation.

a) Explain the terms, yield and the recipe.

(03 Marks)

b) Define the following.

- I. As-Purchased Quantity (APQ)
- II. Edible Portion Quantity (EPQ)

(2×2= 04 Marks)

c) Food operation unit of a company has purchased 100Kg of Potatoes. The net weight of them after cleaning and peeling is 92.5Kg. You are required to calculate,

- I. The trim
- II. Yield percentage

(01 Mark)

(02 Marks)

d) The cost per portion of an appetizer is Rs. 255.00. The selling price of same is Rs. 795.00. Calculate the food cost percentage.

(02 Marks)

e) The total cost of a given entrée is Rs.2856.00 and it is yielding 8 portions per recipe. The food cost percentage is 25%.

I. Calculate the cost per portion

(02 Marks)

II. Calculate the selling price (02 Marks)

f) Popularity Indexes are used for forecasting portion sales of food operation organizations.

I. What is meant by Popularity Index? (02 Marks)

II. Calculate the Popularity Index for the following menu items.

Item name	Portions Sold
A	60
B	20
C	80
D	40

(1.5×4=06 Marks)

III. Using the Popularity Indexes calculated in Question no II, predict the sales for each item, if total items are expected to be 300.

(04 Marks)

g) Mention four (04) methods to calculate the employee meal cost at hotels. (04 Marks)

h) You are given the following information related to employee meal consumption (no of employee fed) during a week. Assume b/fast cost per person is Rs.100.00, lunch cost per person is Rs. 150.00 and dinner cost per person is Rs. 70.00.

Meal	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
B/fast	20	17	20	20	20	15	10
Lunch	25	30	40	50	45	35	40
Dinner	10	15	20	25	30	20	10

You are required to calculate,

I. the total b/fast cost per week (02 Marks)

II. the total lunch cost per week (02 Marks)

III. the total dinner cost per week (02 Marks)

IV. Assume that the total value is same for other three weeks; find the total food cost per month.

(02 Marks)

(Total Marks 40)

(02)

Constraints of the Food and Beverage Management can be divided into main two categories as internal and external.

a) Briefly explain external constraints associated with the Food and Beverage Management by giving related examples from the tourism industry.

(10 Marks)

b) "Staff is considered as an internal constraint to the Food and Beverage Management". Do you agree? Justify your answer with examples.

(10 Marks)

(Total Marks 20)

(03)

Imagine that you are the manager of a Fine-Dining Restaurant. You faced with the problem of a server, who refuses to follow the service standards and techniques established by the owner. It is apparent to you that the server's techniques result in faster service, but they are clearly better suited to a diner. Two of the owner's goals are profitability and elegant service. Discuss the possible actions that you might take to bring the employee's performance into line with established standards and work toward achieving the owner's goals.

(Total Marks 20)

(04)

Standards must be established for the quantities of ingredients used in drink preparation, as well for the proportions of ingredients in a drink.

a) Mention four (04) measuring devices commonly used by the bartenders.

(04 Marks)

b) Briefly explain the primary purposes for establishing standard drink recipes.

(06 Marks)

c) Assume that you are the manager of a Cocktail Lounge in a hotel. The bar register is an electronic sales terminal with automatic pricing. There is no other register in the lounge. It is a busy afternoon and the terminal has just become inoperable. What procedures would you direct the bartenders to use to record sales until the terminal get the repaired?

(10 Marks)

(Total Marks 20)



(05)

Purchasing is the process of getting the right product at the right time and place, plus the amount of goods at the right price and right source.

a) Briefly explain four (04) buying guidelines.

(04 Marks)

b) Explain four (04) advantages of using Standard Purchase Specifications.

(06 Marks)

c) Briefly describe the standard procedure of receiving goods.

(10 Marks)

(Total Marks 20)

(06)

Main objective of food storing control is to reduce or eliminate the development of unplanned costs.

a) Briefly explain two (02) principal concerns for food storing.

(05 Marks)

b) Discuss two (02) possible problems implicit in allowing the chef, receiving clerk, or dining room manager to have keys to the storeroom?

(06 Marks)

c) Even with restricted access to storeroom keys, it is sometimes desirable to change locks. Under what specific conditions would you, as a food controller, advise a manger to change locks? Discuss.

(09 Marks)

(Total Marks 20)