



UTHM

Universiti Tun Hussein Onn Malaysia

UNIVERSITI TUN HUSSEIN ONN MALAYSIA

**FINAL EXAMINATION
SEMESTER I
SESSION 2021/2022**

COURSE NAME : FOOD COMMODITIES
MANAGEMENT

COURSE CODE : BBK 17303

PROGRAMME CODE : BBC

EXAMINATION DATE : JANUARY / FEBRUARY 2022

DURATION : 3 HOURS

INSTRUCTION : 1. ANSWERS ALL QUESTIONS.
2. THIS FINAL EXAMINATION IS A
**ONLINE ASSESSMENT AND
CONDUCTED VIA CLOSE BOOK**

THIS QUESTION PAPER CONSISTS OF **THREE (3)** PAGES



- Q1** (a) What is cost control in catering service? (3 marks)
- (b) How cost control is important in our industry? What are **four (4)** purposes of cost control in restaurant's service? (8 marks)
- (c) What are **seven (7)** components in cost control? Describe all of the components with a suitable example. (14 marks)
- Q2** (a) Describe **two (2)** objectives of purchasing food commodities and give example of each objective. (5 marks)
- (b) Identify **six (6)** documentations that involve in purchasing process. (6 marks)
- (c) As a new purchasing manager, you are trying to read and understand all the file at your office. As you open purchasing file, how can you differentiate between independent purchasing and centralized purchasing? (14 marks)
- Q3** (a) What is the definition of kickbacks in storage management of food commodity? Identify **three (3)** examples of kickbacks in current situation? (5 marks)
- (b) Determine what are the factors needed to achieve storage objectives with brief explanation. (6 marks)
- (c) The basic goal of storage management is to prevent loss of merchandise due to theft, pilferage and spoilage. What are the definition of each terms? Then, how you can distinguish each of these situation with example in relation to storage management. (14 marks)

- Q4** Due to Covid-19 outbreak in 2020, foodservice industry has received many impacts for food commodities supply.
- (a) What is the most frequently ordered grade of fresh produce in foodservice industry?
(4 marks)
 - (b) Which type of poultry product would buyers purchase if they planning to prepare chicken and dumpling and wanted to use fresh chicken? Why?
(5 marks)
 - (c) Based on product mention in **Q4(b)**, produce a complete product specification for the product.
(6 marks)
 - (d) As a purchasing officer, what are the product specification for frozen corn that could include in it? Identify **four (4)** of the specifications needed.
(10 marks)

- END OF QUESTIONS -