

ITEMS PAST PAPERS
MANAGEMENT STUDIES

SIR ARTHUR LEWIS COMMUNITY COLLEGE
DIVISION OF TECHNICAL EDUCATION AND MANAGEMENT STUDIES

EXAMINATION SESSION : May 2001, Final Examination #M3

TUTORS : Mrs. J. Ferdianand/Mr. W. LaMontagne

PROGRAMME TITLE : Hospitality Studies

PROGRAMME CODE : HOS 319/325

COURSE TITLE : Food and Beverage Management

COURSE CODE : FAB 322

CLASS(ES) : Year Two

DATE : 14th May 2001

TIME : 9:00 a.m.

DURATION : 2 ½ hours

ROOM : DHS R. 2

INVIGILATOR : Mrs. J. Ferdinand/Ms. A. Jean



INSTRUCTIONS:

Students should attempt *ALL* questions.

Name: _____

I.D. Number: _____

Handwritten notes: 120-46

Section I

- 1/ (a) What are some reasons why written recipes cannot be 100% exact and must depend on the cook's judgement? [10 marks}
- (b) From the following recipe given try to determine where they depend on the cook's judgement.

RAGOUT DE BOEUF

<u>Ingredients</u>	<u>4 Portions</u>
Prepared stewed beef	400 g (1 lb)
Dripping or Oil	25 g (1 oz)
Onions	75 g (3 oz)
Carrots	75 g (3 oz)
Flour, white or wholemeal	25 g (1 oz)
Tomato Purée	1 tbspn
Brown Stock	750 ml (1 ½ pt)
Bouquet Garni	
Clove of garlic	1 clove
Seasoning	_____

METHOD

1. Remove excess sinew and fat from the beef.
2. Cut into 2 cm (1 inch) pieces.
3. Fry quickly in hot fat until lightly browned.
4. Add roughly cut onions and carrot and continue frying to a golden colour.
5. Add the flour and mix in, singe in the oven or brown on top of the stove for a few minutes, or use previously browned flour.
6. Add the tomato purée and stir in with a wooden spoon.
7. Mix in the stock, bring to the boil and skim
8. Add the bouquet garni and garlic, season and cover with a lid: simmer gently until cooked, preferably in the oven, approximately 1 ½ - 2 hours.

9. When cooked place the meat into a clean pan.
10. Correct the sauce and pass on to the meat.
11. Serve with chopped parsley sprinkled on top of the meat.

[15 mks]

2/ Evaluate the following menus for variety and balance.

- (a) Clear vegetable soup
Green salad with French Dressing
Chicken Fricassée
Cauliflower au gratin

[4 mks]

- (b) Scotch Broth
Cucumber and Tomato Salad
Roast rack of lamb with spring vegetables

[4 mks]

- (c) Cream of mushroom soup
Macaroni and ham salad
Veal scaloppine a la creme
Broccoli Mornay
Rice Pilaff

[4 mks]

- (d) Oxtail Soup
Coleslaw
Beef Pot Roast
Braised Green Cabbage
Bouillon Potatoes

[4 marks]

3/ What are the main differences between breakfast, lunch and dinner menus?

[9 mks]

4/ What role is played by the chef's favourite dishes when a menu is written?

[2 mks]

5/ What is the best solution to the problem of using leftovers? What is the next best solution?

[2 mks]

6/ How can you ensure a nutritionally balanced menu without actually calculating the nutrient content of every item?

[6 mks]

SECTION II

A.

1/ What do you understand by Portion Control.

[1 mk]

2/ Name four (4) items of equipment that can assist portion control?

[4 mks]

3/ Outline two (2) of the main difficulties of controlling food?

[2 mks]

4/ Suggest two (2) factors that can affect a food control system?

[2 mks]

5/ (a) Sales minus food costs = _____

(b) Food cost plus gross profit = _____
[2 mks]

6/ Profit is expressed as a percentage of the _____
price. [1 mk]

7/ Bill is another name for an _____

[1 mk]

8/ What is a spot check?

[1 mk]

9/ What is essential when purchasing commodities?

[1 mk]

10/ What are requisitions?

[1 mk]

11/ A credit note is issued stating

[1 mk]

12/ Why should portion control be linked closely with the buying of food.

[1 mk]

13/ Name two (2) groups into which foods are divided for storage purposes.

[2 mks]

B.

1/ Prepare a kitchen food cost report showing:

- (a) Cost of Sales figures and percentage.
- (b) Gross Profit and percentage.

	\$
<i>Opening Stock</i>	9332.79
<i>Requisitions</i>	4051.57
<i>Direct Issues</i>	11684.38
<i>Closing Stock</i>	5249.19
<i>Credits</i>	5933.93
<i>Sales Revenue</i>	35519.56

N.B Show all calculations for above

[20 mks]

END OF EXAMINATION