

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

EXAMINATION SESSION : December 2012
 TUTOR (S) : Mrs. D. Preville-Alfred
 PROGRAMME TITLE : Hospitality Studies
 Food & Beverage Operations
 PROGRAMME CODE : 3HS-FAB-AD
 COURSE TITLE : Menu Planning
 COURSE CODE : FAB109
 CLASS (ES) : Year 1
 DATE : 12th December, 2012
 COMMENCEMENT TIME : 9:00am
 DURATION : 2 Hours
 INVIGILATOR (S) : T. Warner, G. Dujon
 ROOM (S) : OTW-R3



#M75



Instructions:

Please read the questions carefully, paying particular attention to the marks allocated to each question or part of a question, and taking account of any special instructions or requirements laid down in any of the questions.

This Examination Paper contains **TWO (2) SECTIONS**.
 Answer **ALL** questions in **Sections A**.
 Answer **any TWO (2)** questions in **Section B**.

On completion of your examination:

Make sure that your ID number and programmes are clearly marked at the top of each answer sheet and on any other material you hand in.

Marks Allocation

Section A = 65%
 Section B = 35%

SECTION A

1. Write a definition for the following terms:
 - a. Standard recipes
 - b. Yield test
 - c. Menu Planning
 - d. Q-factor
 - e. Truth-in-menu

(10 marks)
2. Explain five (5) principles of menu planning. (15 marks)
3. List and describe two (2) two methods of standardized recipes. (15 marks)
4. Describe five (5) characteristics of a menu. (15 marks)
5. Elaine is the Director of Foodservice at a large retirement center, and she has asked Michele, one of her managers, to investigate the costs involved in adding a carving station to the regular Sunday brunch menu. Michele is trying to decide which carved meats could be served. She must first determine the EP costs and yields of the various kinds of meats. Calculate the EP cost and yield of the inside round. (15 marks)

Butcher's Yield Test Results				
Unit Name: Elaine's		Date Tested: <u> May 20 </u>		
Item:	<u> Inside Round </u>			
Specification:	<u> # 138 </u>			
AP Amount Tested:	<u> 20 lb. </u>			
Price per Pound AP:	<u> \$6.00 </u>			
Loss Detail	lb.	oz.	Total Ounces	% of Original
AP Weight	20	0		
Fat Loss	3	6		
Bone Loss	2	4		
Cooking Loss	1	12		
Carving Loss	0	8		
Total Production Loss				
EP Weight				
Net Product Yield %: _____ Yield Test Performed by: <u> GW </u> EP Cost per Pound: _____				

SECTION B

- Mary Coombs has just returned from her annual check-up. Mary’s doctor is not pleased with her weight gain and insists that she reduce her fat intake. Suggest *five (5)* ways in which she can lower the fat content of the food she prepares. Come up with a three course menu lunch for Mary. (15 marks)
- Dave would like to add a new menu item to his standard menu. Upper management has approved such an addition if his total product cost percentage does not exceed 31.5% of his allowable selling price. The selling price allowed is \$9.75. Using the standardized recipe cost sheet below determine whether or not David can add this new item. (15 marks)

Menu Item: <u>Dave's Pork Surprise</u>					
Special Notes: Boston butt net			Recipe Number: <u>15</u>		
All ingredients weighed as EP			Recipe Yield: <u>24</u>		
			Portion Size: <u>5 oz</u>		
			Portion Cost: _____		
Ingredients			Ingredient Cost		
Item	Amount	Unit	Unit Cost	Unit	Total Cost
Boston Butt	10	lb.	\$5.90	lb.	
Jones Spicy Sauce	4	oz.	8.00	lb.	
Onion	8	oz.	1.20	lb.	
Water	1/4	C	N/A	N/A	
Salt	2	T	0.40	lb.	
Pepper	1	t	12.00	lb.	
Garlic	1	clove	0.60	clove	
Pineapple Juice	1/2	C	3.78	gal.	
Total					
Total Recipe Cost: _____					
Portion Cost: _____			Date Costed: <u>4/13</u>		
Previous Portion Cost: <u>N/A</u>			Previous Date Costed: <u>N/A</u>		
Selling Price: <u>\$9.75</u>					
Food Cost Percentage (by portion): _____					
Food Cost Percentage Goal: <u>31.5%</u>					

3. It is important to have knowledge of cultural differences in food preparation. List and explain *five* (5) reasons why. (15 marks)
4. A buffet menu is always welcoming to the price conscious customer. List *three* (3) advantages and *two* (2) disadvantages of using a buffet menu at your establishment. (15 marks)

END OF EXAMINATION
Merry Christmas 