



**UNIVERSITI TUN HUSSEIN ONN MALAYSIA**

**FINAL EXAMINATION  
(ONLINE)  
SEMESTER II  
SESSION 2019/2020**

COURSE NAME : FOOD COMMODITY MANAGEMENT  
COURSE CODE : BBK 17303  
PROGRAMME CODE : BBC  
EXAMINATION DATE : JULY 2020  
DURATION : 3 HOURS  
INSTRUCTION : ANSWER ALL QUESTION

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

**CONFIDENTIAL**

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- Q1**
- (a) Define what food commodity means in catering industry? (4 marks)
  - (b) What are the characteristics of food commodities? (6 marks)
  - (c) A food pyramid or diet pyramid is a pyramid-shaped diagram that representing the optimal number of servings to be eaten each day from each basic food groups. Sketch a complete food pyramid and list all the food commodities that includes in the food pyramid along with their nutritional value for each food commodities listed. (15 marks)
- Q2**
- (a) Define what is purchase specification. (3 marks)
  - (b) Who can write the specification in the catering operation industry? (6 marks)
  - (c) What are some information included on a typical purchase specification? (6 marks)
  - (d) As in most catering business activities, there are some cleverly hidden problems with specification. Discuss some potential problems that arise with specification. (10 marks)
- Q3**
- (a) List five (5) factors a good commodities specification should include. (5 marks)
  - (b) A chicken can be divided into four different cuts – the drumstick, wing, thigh and breast. Discuss each of these different parts in terms of nutrients and what they are commonly used for? (20 marks)

- Q4** (a) Describe how a perpetual-inventory works? (4 marks)
- (b) What is the difference between theft and pilferage? Discuss. (6 marks)
- (c) Discuss the major factors that needed in achieving the storage objectives. (20 marks)

- END OF QUESTIONS -

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