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UNIVERSITI TUN HUSSEIN ONN MALAYSIA

**FINAL EXAMINATION
(ONLINE)
SEMESTER II
SESSION 2020/2021**

COURSE NAME : FOOD COMMODITIES
MANAGEMENT
COURSE CODE : BBK17303
PROGRAMME CODE : BBC
EXAMINATION DATE : JULY 2021
DURATION : 3 HOURS
INSTRUCTION : ANSWER ALL QUESTIONS

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

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- Q1** (a) In the kitchen, there are several activities before serve food to the guest. Define the terms kitchen and briefly explain the activity in the kitchen for the foodservice operation.
(15 arks)
- (b) By the early of 2021, you will open a Kopitiam Restaurant. As a new appointed manager of Cengkih Kopitiam Restaurant at Parit Raja, you need to create a standard operating procedure (SOP) that will use when receive perishable and non perishable items form supplier. Based on your knowledges and experiences, elaborate standard operating procedure (SOP) for receiving procedures for your kopitiam.
(10 arks)
- Q2** (a) Briefly explain the definition of perishable and non perishabel items and list down the example of perishable and non perishable items in the kitchen.
(6 marks)
- (b) Makan-makan Restaurant appointed you as new executive chef. As a head of chef, you need to creat procedures for handling perishables items in the kitchen. Therefore descibe the procedures of prishables items for fish and vegetables from selecting, storing, preparing until cooking.
(12 marks)
- (c) Dry items also may be damage or void when did not store properly. Discuss the effect of dry items when storekeeper did not store properly in the storeroom.
(7 marks)

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- Q3** (a) Define the term storing and elaborate the types of storing in the kitchen and state the example of items that can be store in each of storage. (13 marks)
- (b) Assuming you are a storekeeper of Bee Pee Hotel at Batu Pahat. The manager asked you to create policies for the storeroom. Describe the storage policies that must be address while issuing the items. (12 marks)
- Q4** Storekeeper is to be responsible for the store they look after. They need to reduce expenses, which is one of the important factors for the restaurant to save their expenses. They also must keep the items in good condition in storeroom.
- (a) Briefly explain the main scope of storekeeper responsibility in the storeroom of the restaurant. (15 marks)
- (b) Elaborate the factors that need to be emphasized in the handling of food, in the restaurant facility to prevent damage and contamination of items. (10 marks)

- END OF QUESTIONS -