



**UNIVERSITI TUN HUSSEIN ONN MALAYSIA**

**FINAL EXAMINATION  
SEMESTER II  
SESSION 2022/2023**

- COURSE NAME : FOOD COMMODITIES MANAGEMENT
- COURSE CODE : BBK 17303
- PROGRAMME CODE : BBC
- EXAMINATION DATE : JULY / AUGUST 2023
- DURATION : 3 HOURS
- INSTRUCTION : 1. ANSWER ALL QUESTIONS.
2. THIS FINAL EXAMINATION IS CONDUCTED VIA **CLOSE BOOK**.
3. STUDENTS ARE **PROHIBITED** TO CONSULT THEIR OWN MATERIAL OR ANY EXTERNAL RESOURCES DURING THE EXAMINATION CONDUCTED VIA CLOSE BOOK.

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

- Q1** (a) What is receiving in catering service? (3 marks)
- (b) Receiver can reduce receiving costs in a few ways without losing the appropriate amount of control. Demonstrate **three (3)** common cost-saving methods in receiving. (6 marks)
- (c) Identify **four (4)** good receiving practices to ensure received food commodities are well managed. (6 marks)
- (d) Invoice receiving is the most popular technique in our industry. Define the term invoice receiving. Then, you need to differentiate the typical invoice receiving sequences in details. (10 marks)
- Q2** (a) Explain the difference between purchase specification and product specification. (4 marks)
- (b) In order to write a good purchase specification, there are factors that influence the types of information included in the specification. Identify **six (6)** factors that influence your information in the specification. (6 marks)
- (c) As a purchasing manager, you are going to conduct contract bidding to get the supplier for your operation. Distinguish **five (5)** potential problems that may occur along with specifications. (15 marks)
- Q3** (a) What is storage? (2 marks)
- (b) Discuss **three (3)** situations that need to be avoided in achieving the basic goal of storage management. (9 marks)
- (c) Proper storage management has never been a hallmark of the hospitality industry. This has resulted in unnecessary merchandized loss. It costs a great deal of money, time, and effort to adequately manage inventories. As a purchasing manager, organize the major factors needed to achieve the storage objectives with your explanation and example. (14 marks)

- Q4** Malaysia Madani is a synthesis of the Malaysian style, combining existing practices with new methods designed to deal with new issues and uncertainties. “Menu Rahmah” has been introduced as part of Malaysia Madani program. As a food service business owner, you are going to promote your “Menu Rahmah” soon.
- (a) What is your menu? (3 marks)
- (b) Recognize all types of food commodities that will be used in your menu. (4 marks)
- (c) Based on products mentioned in **Q4(b)**, name **one (1)** food product and then write a complete product specification for that product. (8 marks)
- (d) Now, ask your purchasing manager to organize the purchase specification for another product mentioned in **Q4(b)**. (10 marks)

- END OF QUESTIONS -

**TERBUKA**