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UNIVERSITI TUN HUSSEIN ONN MALAYSIA

**FINAL EXAMINATION
SEMESTER I
SESSION 2018/2019**

COURSE NAME : FOOD COMMODITIES
MANAGEMENT
COURSE CODE : BBK 17303
PROGRAMME CODE : BBC
EXAMINATION DATE : DECEMBER 2018 /JANUARY 2019
DURATION : 3 HOURS
INSTRUCTION : ANSWER ALL QUESTIONS

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THIS QUESTION PAPER CONSISTS OF **TWO (2)** PAGES

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- Q1** a. You are a senior Storekeeper of a five star hotel. What would you do if there is a shift that was under staff?
(10 marks)
- b. Fruit are prized for its refreshing flavor and sweetness. Discuss three best ways storing your fruits to retain the most nutritional value.
(5 marks)
- c. Define and give an example each terminology provided below.
1. Food Commodities
2. First in First Out
3. Par Level
4. ABC Analysis
5. Offal
(10 marks)
- Q2** 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)
- Q3** a. What is the difference between herbs and spices ? Give an example for each category.
(5 marks)
- b. One important decision to make when starting a restaurant is the setting up storage space for maximum utilization. Explain and discuss three basic types of storage in food commodities.
(20 marks)
- Q4** You are what you eat. This phrase means that it is important to eat good food in order to be healthy and fit. Discuss ten (10) ways to stay healthy.
(25 marks)

-END OF QUESTIONS-

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