

Module Title: MENU PLANNING AND COSTING

Department: Hospitality Management

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Position: Lecturer in Hospitality Management/ RP-

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Final Exam

# INSTRUCTIONS:

1. This is non supervised Exam, After watching videos or reading PDF Handout, learners are eligible for this exam
2. After attempting all questions, attendees can refer to lecturer's answer sheet for self marking
3. When failed to answer some questions, you can retake the exam up to your maximum level
4. Total score for this exam is **100** .

**Question one:** Answer **TRUE (T)** or **FALSE (F)** on the following statements: **/12 Points**

A. Menu planning is an experiential way to evaluate restaurant menu pricing, using your restaurant data and menu psychology to influence your menu's design and content decisions and design a more profitable menu **/2 Points**

B. Nutritional awareness is not among the factors that can affect food choice of customers **/2 Points**

C. Vitamins and minerals are in the category of 'Body building foods' and are the nutrients that function to regulate body processes. They protect us from various diseases. Fruits and vegetables are some examples. **/2 Points**

D. Sucrose and maltose are examples 'Monosaccharide carbohydrates'. **/2 Points**

E. B Vitamins are essential for healthy vision, growth, immune response and reproduction. /2

**Points**

F. Vitamin A and D are example of water soluble vitamins. /2 **Points**

Question **Two**: Match column with **B**, Use each letter only once and write it in the first blank column provided **/14 Points**

	<b>COLUMN A</b>	<b>COLUMN B</b>
<b>1.....</b>	1. A menu offers a complete meal for one price.	A. Special function menu
<b>2.....</b>	2. Is type of menu with limited dishes used in the guest room for his/her choice during the staying period	B. Cyclic menu
<b>3.....</b>	3. Used weekly or biweekly and is repeated	c. A la carte Menu

4.....	4. Menus that are produced for a special occasion such as a banquet or a party	D. Table d'hôtel Menu
5.....	5. A single menu that is used daily	E. Availability of equipment
6.....	6. Food and Beverage items are listed separately	F. Fixed menu
7.....	7. a menu planner must know the types and capacities of equipment in the kitchen	G. Doorknob menu

## Question Three:

- Discuss different factors that can push the F&B Manager and the related team members to adjust menu items after a certain time period **/20 Points**

# Question **Four**: Which is not an element of menu card? / **4Points**

- A. Ingredients and amounts
- B. Number of pax
- C. Materials
- D. Directions or methods of cooking
- E. All of them

# Question **Five**:

- You are hired to help to plan a menu for XXX Event, elaborate four course menu that can be used to serve the participants of Tom's anniversary. **/20Points**

## Question **Six:**

- Mrs. Ana is an Executive F&B Manager of IRIZA HOTEL, after six months of operations; she is now evaluating the menu items so that she can take decisions accordingly. Below table demonstrates some of her menu items and basic raw data. As skilled trainee in planning and costing a menu, you are tasked to help Ana to fill in the remaining gaps in the following table: / **30 Points**

<b>Menu items</b>	<b>FC (rfw)</b>	<b>SP (rfw)</b>	<b>NSI</b>	<b>CMI</b>	<b>NSI Rank</b>	<b>CMI Rank</b>	<b>Item classification</b>
Roasted chicken	<b>8000</b>	<b>11000</b>	<b>210</b>				
Fish finger	<b>4500</b>	<b>7500</b>	<b>180</b>				
Spaghetti Bolognese	<b>5000</b>	<b>8000</b>	<b>130</b>				
Pumpkin soup	<b>1500</b>	<b>3000</b>	<b>300</b>				
Beef au carry	<b>3500</b>	<b>5500</b>	<b>17</b>				
Chef salad	<b>1800</b>	<b>3000</b>	<b>145</b>				
Mixed Tropical fruits	<b>2000</b>	<b>4000</b>	<b>312</b>				

**Wishing you Success !**

**END OF EXAM.**