



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL MANAGEMENT

(DHM J08)

FOOD AND BEVERAGE CONTROL

END OF SEMESTER V EXAMS

SERIES: APRIL/MAY 2010

TIME: 2 HOURS

INSTRUCTIONS TO CANDIDATES

This paper consists of **TWO** sections **A** and **B**.

Answer **ALL** questions in Section **A** and any **TWO** questions from Section **B**.

SECTION A
(Compulsory)

- Q.1 (a) Define the following terms:
- (i) Standard recipe (1 marks)
 - (ii) Volume forecasting (1 marks)
 - (iii) Standard Yield (1 marks)
 - (iv) Portion control (1 marks)
 - (v) Purchase specification (1 marks)
- (b) Explain in detail **FIVE** stages of operational control in the control cycle of food and beverage indicating the key points to be noted at every stage. (10 marks)
- (c) Control in catering is different from control in other industries. Explain **FOUR** reasons why control of food and beverage is difficult compared to other industries. (10 marks)
- (d) Clearly differentiate between budgeting and budgetary control. (2½ marks)
- (e) What are limiting factors in a food and beverage outlet. (2½ marks)

SECTION B

(Answer any **TWO** questions from this Section)

- Q.2 Explain in detail the objectives of preparing a standard specification. (20 marks)
- Q.3 Explain the variables to be dealt with during the Catering Policy considerations of a catering outlet. (20 marks)
- Q.4 Explain the procedure in receiving goods in a Catering outlet. (20 marks)
- Q.5 (a) Explain the use of the following documents.
- (i) Bin cards (2 marks)
 - (ii) Goods received book (2 marks)
 - (iii) Local Purchase Order (2 marks)
 - (iv) Daily Quotation lists (2 marks)
 - (v) Transfer notes (2 marks)
- (b) Discuss the aim of production planning in a Catering establishment. (10 marks)