



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) Explain the three elements of costs. (2 marks)
- (b) Define the following terms:
- (i) Fixed costs (2 marks)
 - (ii) Variable costs (2 marks)
 - (iii) Net profit (2 marks)
 - (iv) Revenue (2 marks)
 - (v) Break-even Point (2 marks)
- (c) Explain **FOUR** factors responsible for losses in a food and beverage outlet. (5 marks)
- (d) Discuss the basic policy considerations and how they relate to food and beverage control. (8 marks)
- (e) Discuss **THREE** methods of Beverage Control in food service area. (5 marks)

SECTION B

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

- Q.2 Control of Food and Beverage is objective. Discuss any **TWO** such objectives. (20 marks)
- Q.3 Explain **THREE** control challenges faced in food and beverage industry which are not found in other industries. (20 marks)
- Q.4 Discuss the common standard procedures to be followed in Catering outlet revenue control. (20 marks)