



**THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE**

*FACULTY OF BUSINESS AND SOCIAL STUDIES*

**DEPARTMENT OF HOSPITALITY AND TOURISM**

**DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT (DCAM A09)**

**END OF SEMESTER EXAMINATION**

**APRIL/MAY 2010 SERIES**

**FOOD AND BEVERAGE CONTROL**

**TIME: 2 HOURS**

**Instructions**

1. This paper consist of **TWO** Section **A** and **B**.
2. Section **A** is **COMPULSORY**.
3. Answer **ONLY TWO** Questions in Section **B**.
4. All Questions in Section **B** **CARRY EQUAL MARKS**.
5. Cheating leads to **DISQUALIFICATION**.
6. Switch **OFF MOBILE PHONE**.

**SECTION A : COMPULSORY (30 Marks)**

**Question ONE**

- (a). Give the meaning of the term costing. **(2 Marks)**
- (b). Define **THREE** main elements of costs and in each case give **TWO** examples. **(6 Marks)**
- (c). Describe **THREE** concepts of profit. **(6 Marks)**
- (d). Outline **FIVE** ways of minimizing costs in the kitchen. **(5 Marks)**
- (e). Explain **FOUR** objectives of control. **(8 Marks)**

**SECTION B : Answer ANY TWO Questions in this Section**

**Question TWO**

- (a). Identify the importance of the financial policy in a catering establishment. **(2 Marks)**
- (b). Describe the **FOUR** points of the marketing policy of catering establishments. **(8 Marks)**
- (c). Describe **FIVE** factors which are classified under the catering policy. **(10 Marks)**

**Question THREE**

- (a). You have been employed as a food and beverage manager in a Hotel. Explain **FIVE** control problems you are likely to encounter. **(10 Marks)**
- (b). Describe **ANY FIVE** areas of control application in catering establishment. **(10 Marks)**

**Question FOUR**

- (a). Differentiate between fixed costs, semi-fixed costs and variable costs. **(6 Marks)**
- (b). Kiziwi restaurant has a seating capacity to serve up to 20,000 customers in a month and the average spending power of each is Sh.50. The fixed costs of the restaurant are Sh.30,000 per month and it operates at a variable cost of 40 per cent.  
Express this information in a break-even chart and show the margin of safety. **(14 Marks)**

**Question FIVE**

- (a). Explain **SIX** reasons for costing a menu. **(12 Marks)**
- (b). Explain **FOUR** factors which determine selling prices. **(6 Marks)**