



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). Define the following terms as used in catering establishments.
- (i). Revenue
 - (ii). Cost of Sales
 - (iii). Inspection
 - (iv). Pilferage
 - (v). Pricing
- (10 Marks)**
- (b). Explain **THREE** limitation of control. **(6 Marks)**
- (c). Identify **THREE** ways in which the condition of ready-to-serve food should be preserved at the holding stage. **(3 Marks)**
- (d). Explain **TWO** importance of:
- (a). Communication
 - (b). Setting standards in the control process.
- (8 Marks)**
- (e). State **THREE** ways of reducing overhead costs in the catering establishments. **(3 Marks)**

SECTION B

Question TWO

- (a). Explain **FIVE** control measures which should be exercised during the storage of Food and Beverages.
- (b). Identify **TWO** methods of stock rotation used while issuing goods from the store and in each case give one reason for their use. **(4 Marks)**

Question THREE

Give **THREE** control measures taken during receiving of goods and **THREE** types of records used. **(6 Marks)**

Question FOUR

- (a). Differentiate between Gross Profit, Net Profit and Margin of safety. **(6 Marks)**
- (b). Kiziwi restaurant has a seating capacity of up to 10,000 customers in a month and the average spending power of each is Sh.100. The fixed costs of the restaurant are Sh.40,000 and it operates at a variable cost of 35 per cent. Express this information in a break-even chart and show the margin of safety. **(14 Marks)**

Question FIVE

- (a). Explain **SEVEN** reasons for costing a menu. **(14 Marks)**

(b). **THREE** factors which determine selling prices based on the market. **(6 Marks)**