



**TECHNICAL UNIVERSITY OF MOMBASA**  
***Faculty of Business & Social Studies***  
DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATIONS FOR DEGREE IN  
BACHELOR OF TECHNOLOGY IN HOTEL & HOSPITALITY MANAGEMENT

**BHH 4209: FOOD AND BEVERAGE CONTROL**

END OF SEMESTER EXAMINATIONS

**SERIES:** APRIL 2015

**TIME:** 2 HOURS

**INSTRUCTIONS:**

- Answer question **ONE (Compulsory)** in Section **A** and any other **TWO** questions in Section **B**.

*This paper consists of Three printed pages*

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**SECTION A (Compulsory)**

**QUESTION 1**

- a) Describe the phases of a food and beverage control system. **(6 marks)**
- b) Explain the objectives of food and beverage control. **(10 marks)**
- c) Beta Dishes Catering Company is planning to open a new restaurant in a highly competitive area. The monthly fixed costs of the restaurant are estimated at £30,000 and it is intended to provide a fixed quality three course meal at a food cost of £2.50. It is felt the price charged will influence the number of covers as follows:

Possible price in £	No. of covers per month
5.00	15,000
5.50	14,000
6.00	12,000
6.50	10,000

State with reasons what price should be charged.

**(14 marks)**

**SECTION B (Answer any TWO questions)**

**QUESTION 2**

- a) Discuss **FIVE** important areas of control in the food production process. **(10 marks)**
- b) Describe security measures one would consider when designing a control system to minimize kitchen related theft. **(10 marks)**

**QUESTION 3**

- a) Explain the objectives of preparing standard purchase specifications. **(10 marks)**
- b) Discuss the role of standard recipes in a system of pre-costing for food and beverage. **(10 marks)**

**QUESTION 4**

- a) Lucy operates Noon's bar BQ Restaurant. She has an average guest check of £12 and an average payroll cost of £8 per hour.

Her last month's labour figures were as follows:

Week	No. of guests	Labour Hour used
1	7,000	4,000
2	7,800	4,120
3	7,500	4,110
4	8,000	4,450

Using these figures, calculate the following productivity standards.

- i) Labour cost percentage
  - ii) Sales per labour hour
  - iii) Labour dollar per guest served
  - iv) Guests served per labour dollar
  - v) Guests served per labour hour
- b) Discuss the role of budgets in control of food and beverage establishment. **(10 marks)**

## QUESTION 5

- a) Cash is a most readily available asset and a major target for dishonest employees. Outline different ways in which cash would be stolen by service staff and suggest ways of minimizing that. **(15 marks)**
- b) Explain what you understand by “control by selling price”. **(5 marks)**