



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT
(DHIM M14)

BHC 2201: FOOD AND BEVERAGE CONTROL I

END OF SEMESTER EXAMINATIONS

SERIES: APRIL 2015

TIME: 2 HOURS

INSTRUCTIONS:

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- Mobile phones are not allowed into the examination room.
- Cheating leads to disqualification.
- *This paper consists of Two printed pages.*

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Define Food and Beverage Control. **(4 marks)**
- b) State and explain **FOUR** characteristics of a good food and beverage control system. **(8 marks)**
- c) Why is it that no control system is 100% efficient? **(10 marks)**
- d) Explain the difference between operational control and “control after the events”. **(8 marks)**

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

- a) Describe the purchasing cycle. **(10 marks)**
- b) Outline and describe the important details to look for when selecting a supplier. **(10 marks)**

QUESTION 3

- a) Explain the role of the receiving department. **(4 marks)**
- b) Outline and explain the receiving process. **(10 marks)**

QUESTION 4

Volume forecasting is an important exercise in production control. Discuss. **(20 marks)**

QUESTION 5

- a) Outline any **TEN** common methods of theft by service personnel and give the solution to them. **(10 marks)**
- b) Explain how the concept of control by selling price is applied. **(10 marks)**