



**TECHNICAL UNIVERSITY OF MOMBASA**  
***School of Humanities & Social Studies***  
DEPARTMENT OF HOSPITALITY & TOURISM

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

**BHH 4209: FOOD AND BEVERAGE CONTROL**

SPECIAL/SUPPLEMENTARY EXAMINATIONS

**SERIES: JUNE/JULY 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) Explain the difference between operational control and “control after the events”. **(6 marks)**
- b) Enumerate and describe the main controls which should be applied at each of the **FIVE** stages of the control cycle. **(20 marks)**
- c) Describe the characteristics of a good control system. **(4 marks)**

## SECTION B (Answer any TWO questions)

### QUESTION 2

Widenet Casters operates Tasty Bites restaurant. The budgeted results for the restaurant. The budgeted results for the month of January 2015 were as follows:

	£
Sales	20,000
Cost of sales	7,600
Labour costs	6,000
Overheads	4,600

The actual results at the end of the month were:

Sales	20,700
Cost of sales	7,400
National insurance	250
Wages and salaries	4,850
Depreciation	1,900
Gas and electricity	900
Rent and rates	1,200
Printing and stationery	150
Postage and telephone	100
Cleaning materials	300

The restaurant also gives an annual bonus of £2,400.

By using a trading, profit and loss account discuss the restaurant performance for the month of January 2015. **(20 marks)**

### QUESTION 3

Discuss the role of each of the following in food production control

- Volume forecasting
- Standard recipes
- Standard yields

**(20 marks)**

#### QUESTION 4

- a) Outline and explain **FIVE** factors that affect menu pricing. **(10 marks)**
- b) Briefly explain the following special pricing situations:
- i) Coupons
  - ii) Bundling
  - iii) Salad bars and buffets
  - iv) Value pricing
  - v) Beverages at receptions and parties **(10 marks)**

#### QUESTION 5

- a) Judy operates Bobs Bar-B-Q restaurant. Her staff have requested for a raise in their wages to match the competition in the neighborhood. Her current wages are £8.00 per hour while the requested new rate is £8.50. Her current labour cost percentage is 35% and she feels that 38% labour cost is the highest she can go and still make a profit.

Using this information to calculate the effect of the raise, determine whether Judy would still make the desire profit after giving the raise. **(10 marks)**

- b) Describe what an effective revenue security system should achieve in a catering facility. **(10 marks)**