



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 4307: HOTEL SUPPLIES & PURCHASING MANAGEMENT

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 Two printed pages

SECTION A (Compulsory)

QUESTION 1

- a) Prepare a standard purchase specification for the following items to be used by Utumishi Restaurant, a speciality outlet located in Malindi
- i) Beef sausage **(6 marks)**
 - ii) Fillet of tilapia **(6 marks)**
- b) Discuss the relationship between purchasing department and the service department of the restaurant. **(8 marks)**
- c) Using examples classify the materials that the service department of the restaurant may transact in with the purchasing department. **(8 marks)**

- d) Identify and **TWO** documents that may be used in the receiving section. **(2 marks)**

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

QUESTION 2

- a) Explain how average price influences buyers. **(16 marks)**
- b) Highlight any **FOUR** methods in which the average purchase price may be reduced. **(4 marks)**

QUESTION 3

In order to settle on the right supplier, it is recommended that a selection criteria is developed. Elaborate on some of the systems that might be used to achieve this. **(20 marks)**

QUESTION 4

To minimize the risk of pilfering, it is important that a typical receiving procedure is developed. Describe how this would be made feasible. **(20 marks)**

QUESTION 5

In order to establish the right purchase levels, it is important to establish standard yields and standard recipes. Justify this to the new staff employed in your procurement department. **(20 marks)**