

TECHNICAL UNIVERSITY OF MOMBASA Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION MANAGEMENT (CCA)

BHC 1111: FOOD AND BEVERAGE CONTROL

SPECIAL/SUPPLEMENTARY EXAMINATIONS

SERIES: FEBRUARY 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 Three printed pages.

SECTION A (Compulsory) 30 Marks

QUESTION 1

a) What is the importance of food and beverage control?

(4 marks)

b) Outline the objectives of carrying out food and beverage control in catering establishments.

(6 marks)

c) Describe the characteristics of a good control system.

(10 marks)

d) Explain the importance of having a catering policy in a catering business.

(10 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

a) Outline any SIX duties of a Purchasing Officer.

(6 marks)

b) Describe the purchasing cycle.

(10 marks)

- c) Explain the following methods of purchasing.
 - i) Purchase by daily quotation
 - ii) Purchase by cash and carry

(4 marks)

QUESTION 3

a) Outline the receiving process.

(10 marks)

b) Explain any **FIVE** ways in which unscrupulous persons can successfully defraud an operation as they supply goods. (10 marks)

QUESTION 4

- a) Which are the factors that determine the level of stock to be held in store for a catering establishment. Explain them. (12 marks)
- b) Describe the following method of pricing issues;
 - i) Actual purchase price
 - ii) Weighted Average
 - iii) First in First Out

iv) List in First Out

(8 marks)

QUESTION 5

a) Which are the aids to volume forecasting.

(10 marks)

- b) Explain the following terms;
 - i) Gross Profit
 - ii) Net Profit
 - iii) Net Margin
 - iv) Labour cost
 - v) Food cost

(10 marks)