



# **THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE**

***Faculty of Business & Social Studies***

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN CATERING & ACCOMMODATION MANAGEMENT

(DCAM A09)

## **FOOD & BEVERAGE CONTROL**

END OF SEMESTER II EXAMS

**SERIES:** APRIL/MAY 2010

**TIME:** 2 HOURS

### **INSTRUCTIONS TO CANDIDATES**

1. The paper consists of **TWO** Sections **A** and **B**.
2. Section **A** is compulsory.
3. Answer any **TWO** questions from Section **B**.
4. All questions in Section **B** carry equal marks.
5. Cheating leads to **DISQUALIFICATION**.
6. Switch Off your Mobile Phones.

**SECTION A**  
(Compulsory - 30 Marks)

**QUESTION ONE**

- (a) Give the meaning of the term costing. **(2 Marks)**
- (b) Define **THREE** main elements of costs and in each case give **TWO** examples. **(9 Marks)**
- (c) Describe **THREE** concepts of profit. **(6 Marks)**
- (d) Outline **FIVE** ways of minimizing costs in the kitchen. **(5 Marks)**
- (e) Explain **FOUR** objectives of control. **(8 Marks)**

**SECTION B**  
(Answer ANY **TWO** Questions in this Section.)

**QUESTION TWO**

- (a) Identify the importance of the financial policy in a catering establishment. **(2 Marks)**
- (b) Describe the **FOUR** P's of the marketing policy of catering establishments. **(8 Marks)**
- (c) Describe **FIVE** factors which are classified under the catering policy. **(10 Marks)**

**QUESTION THREE**

- (a) You have been employed as a food and beverage manager in a Hotel. Explain **FIVE** control problems you are likely to encounter. **(10 Marks)**
- (b) Describe ANY **FIVE** areas of control application in catering establishment. **(10 Marks)**

**QUESTION FOUR**

- (a) Differentiate between fixed costs, semi-fixed costs and variable costs. **(6 Marks)**
- (b) Kiziwi restaurant has a seating capacity to serve up to 20,000 customers in a month and the average spending power of each is Sh.50. The fixed costs of the restaurant are Sh.30,000 per month and it operates at a variable cost of 40 per cent.  
Express this information in a break-even chart and show the margin of safety. **(14 Marks)**

**QUESTION FIVE**

- (a) Explain **SIX** reasons for costing a menu. **(12 Marks)**
- (b) Explain **THREE** factors which determine selling prices. **(6 Marks)**