



TECHNICAL UNIVERSITY OF MOMBASA
SCHOOL OF HUMANITIES AND SOCIAL SCIENCES
DEPARTMENT OF HOSPITALITY & TOURISM
UNIVERSITY EXAMINATION FOR DIPLOMA IN:
HOTEL AND INSTITUTIONAL MANAGEMENT
BHC 2201: FOOD AND BEVERAGE CONTROL I
END OF SEMESTER EXAMINATION

SERIES: MAY 2016

TIME: 2 HOURS

DATE: Pick Date May 2016

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. Attempt Choose instruction.

Do not write on the question paper.

SECTION A (Answer ALL the questions)

30 POINTS

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 (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

2.

- a) Describe the purchasing cycle (10 marks)
- b) Explain any five ways in which unscrupulous suppliers can defraud a catering operation (10 marks)

3.

- a) Explain the objectives of having standard purchase specifications (10 marks)

b) Explain when a receiving clerk is most likely to reject the delivery or part delivery of goods. (10 marks)

4.

- a) Describe how the bin card system works (8 marks)
- b) What is the importance of stock taking in a catering facility? (6 marks)
- c) Explain possible causes of low stock turnover (6 marks)

5.

- a) What is volume forecasting as done in catering facilities? (4 marks)

Explain the objectives of volume forecasting for food operations. (16 marks)