



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT (DHIMS15)

BHC 2212

UNIT NAME: FOOD AND BEVERAGE CONTROL II

END OF SEMESTER EXAMINATION

SERIES: DECEMBER 2016

TIME:2HOURS

DATE: Pick Date **DECEMBER 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 ONE

- a) Define the terms below. (12 marks)
- i. Revenue
 - ii. Expense
 - iii. Labour costs
 - iv. Profit
 - v. Budget
 - vi. Budgetary control
- b) Pamela operates a school foodservice department. She feeds approximately 1,000 students per day in three different locations. She receives an average of \$1.20 in revenues per meal. If by the middle of the year she will have served \$149,800 portions, with a food cost of \$84, 961, a labour cost of \$63,752 and overhead of \$31,460
- i. What is her sale volume at this time of the year? (2 marks)
 - ii. Calculate the food cost, labour cost and overheads percentages. (6 marks)

- iii. If Pamela continues with this trend, will she be able to make an extra \$5000 on her sales above a budgeted total expense of \$355,000? (10 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

Discuss the importance of food and beverage volume forecasting in catering establishment. (20 marks)

QUESTION THREE

- a) Discuss the reasons for incorporating a system of standardized recipes in the kitchen. (10 marks)
- b) Describe the two methods you would use when adjusting recipes for quantity (10 marks)

QUESTION FOUR

- a) Selling price is a function of much more than the product cost. State and explain other factors that significantly affect pricing. (10 marks)
- b) Describe the following methods of menu pricing;
 - i. Product cost percentage
 - ii. Product contribution margin

QUESTION FIVE

- a) Outline and describe four-step process in management of payroll costs (12 marks)
- b) Guests Served per Labor Hour is one of the labour productivity measures. Show how it is calculated and give the advantages and disadvantages of using it. (8 marks)