



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES
DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT
UNIVERSITY EXAMINATION FOR THE DEGREE OF:
BACHELOR OF TECHNOLOGY IN HOTEL AND HOSPITALITY
MANAGEMENT (BTHM S15/ BTHMS16)
BHH 4209: FOOD AND BEVERAGE CONTROL
SPECIAL SUPPLEMENTARY EXAMINATION

SERIES: SEPT. 2017

TIME: 2 HOURS

DATE: Pick Date 2017

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) Abdala is a restaurant manager with a problem. She has the following information about his operation for the month of November, 2016 but has forgotten how to compute the cost of food consumed for her operations, help her in computing the actual cost of food sold.

Shillings

Inventory on October 30th = 28,382

November expenses:

Meats = 23,413

Dairy = 1,510

Fruits & Vegetables = 14,310

All other foods = 13,413

Number of employee = 115

Cost meal per Employee = 5.50

Inventory on November 30th = 20,112

(10 marks)

- b) Highlight FIVE significance of setting standard portion costs in food and beverage businesses. (5 marks)
- c) Explain the meaning of a balance sheet highlighting its main components. (5 marks)
- d) Suggest FIVE ways of controlling labor costs in food and beverage outlets. (5 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) The process of control is every ones business in any food and beverage organization. Justify this statement (10 marks)
- b) Explain FIVE significance of standard recipes in food and beverage control. (10 marks)

QUESTION THREE

Discuss how technology has impacted on the food and beverage control processes in the hospitality industry.

(20 Marks)

QUESTION FOUR

- a) Explain FIVE consequences of poor food and beverage control procedures (10marks)
- b) Describe FIVE challenges in food and beverage control. (10 marks)

QUESTION FIVE

Discuss TEN contributions of food and beverage control in sustaining competitive advantage in hospitality organizations.

(20 Marks)