



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 (DHIMS16)

BHC 2201:FOOD AND BEVERAGE CONTROL

SPECIAL SUPPLEMENTARY EXAMINATION

SERIES: SEPT 2017

TIME:2HOURS

DATE:Pick DateSep2017

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. AttemptChoose instruction.

Do not write on the question paper.

SECTION A (Answer all the questions)

30 POINTS

QUESTION ONE

- Define Food and beverage control (5 marks)
- Using an illustration, describe the control cycle adopted for food and beverage facilities. (15 marks)
- “There is no control system that is 100% efficient”. State and explain why this statement is true. (10 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) Describe the process of getting a supplier. (10 marks)
- b) List and briefly explain the important clauses that should be in a contract between a supplier and a catering facility on supply of commodities. (10 marks)

QUESTION THREE

- a) Explain why taking good care of the stores is considered a control exercise. (4 marks)
- b) What is stock-taking and why is it important to catering establishments? (6 marks)
- c) State and explain any five methods of pricing issues in the stores. (10 marks)

QUESTION FOUR

- a) What is a;
 - i. Standard portion sizes? (2 marks)
 - ii. Standard yield? (2 marks)
- b) Briefly explain the objectives of having standard recipes in a catering establishment. (16 marks)

QUESTION FIVE

- a) Explain any five ways of reducing or eliminating theft by kitchen staff. (10 marks)
- b) State and briefly explain five (5) factors that would affect pricing in a catering establishment. (10 marks)