



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:

CERTIFICATE IN CATERING AND ACCOMMODATION MANAGEMENT

(CCAJ16)

UNIT CODE: BHC1111

UNIT NAME: FOOD AND BEVERAGE CONTROL

END OF SEMESTER EXAMINATION

SERIES: DECEMBER 2016

TIME: 2 HOURS

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

- 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 purchasing cycle. (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) List and explain factors
- c) What is stock-taking and why is it important to catering establishments? (6 marks)
- d) State and explain any five methods of pricing issues in the stores. (10 marks)

QUESTION FOUR

- a) What is a;
 - i. Standard recipe? (2 marks)
 - ii. Standard portion (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 service staff. (10 marks)
- b) State and briefly explain five (5) factors that would affect pricing in a catering establishment. (10 marks)