



**TECHNICAL UNIVERSITY OF MOMBASA**

---

**SCHOOL OF HUMANITIES AND SOCIAL SCIENCES**  
**DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT**  
**UNIVERSITY EXAMINATION FOR THE:**  
**DIPLOMA IN CATERING AND ACCOMODATION**  
**MANAGEMENT (DCAM S18)**  
**HHC 2205: FOOD AND BEVERAGE CONTROL IN CATERING**  
**OPERATIONS**  
**END OF SEMESTER EXAMINATION**  
**SERIES: AUGUST 2019**  
**TIME: 2 HOURS**

**Instructions to Candidates**

You should have the following for this examination

*-Answer Booklet, examination pass and student ID*

This paper consists of questions. Attempt.

**Do not write on the question paper.**

**SECTION A (Answer all the questions)**

**30**

**POINTS**

**QUESTION ONE**

(A) Explain the following terms as used in food and beverage control.

- |                         |        |
|-------------------------|--------|
| i. Par level.           | 2marks |
| ii. A job description   | 2marks |
| iii. Inventory turnover | 2marks |
| iv. Shelf life          | 2marks |

v. Productivity standard.

2marks

(B) Explain the 3 major storage areas in a food and beverage establishment (9marks)

(C).Use the data provided below to CALCULATE THE GUEST INCREASE ESTIMATES AND THE GUEST COUNT FORECAST for Rocks pizza pub 11marks

| Rock's Pizza Pub |               |           |            |                |             |
|------------------|---------------|-----------|------------|----------------|-------------|
| vi.              | Month         | Guests    | % Increase | Guest Increase | guest count |
| vii.             |               | last year | estimates  | estimates      | forecast    |
| ix.              | January       | 12,620    | 6.1%       | -              | -           |
| x.               | February      | 13,120    | 6.1%       | -              | -           |
| xi.              | March         | 13,241    | 6.1%       | -              | -           |
| xii.             | First-Quarter | 38,981    | 6.1%       | -              | -           |
| xiii.            | total         |           |            |                |             |

## SECTION B (Answer only **TWO** questions)

### QUESTION TWO

(A) Explain the two types of receiving (10 marks)

(B) i. Define the term "Product Issuing" (2 marks)

ii. Outline for principles that should be observed during issuing process. (8 marks)

### QUESTION THREE

(A) Outline five product security tips that can be used to curb kitchen related theft (10 marks)

(B) Explain the objectives of food and beverage control (10 marks)

### QUESTION FOUR

i. State the difference between credit cards and debit cards. (2 marks)

ii. Outline the steps used in credit card and debit card verification (18 marks)

### QUESTION FIVE

Joshua operates a small restaurant in Mombasa town. The following information was obtained from his books of accounts. You are required to prepare an income statement for the year ended 31st Dec 2018 (20marks)

|                |           |
|----------------|-----------|
| Food sales     | 1,891,011 |
| Beverage sales | 415,099   |

|                            |         |
|----------------------------|---------|
| Salaries and Wages         | 641,099 |
| Employee Benefits          | 99,163  |
| Direct Operating Expenses  | 122,224 |
| Music and Entertainment    | 2,306   |
| Interest                   | 86,750  |
| Marketing                  | 43,816  |
| Utility Services           | 73,796  |
| Income Taxes               | 65,068  |
| Repairs and Maintenance    | 34,592  |
| Administrative and General | 66,877  |
| Occupancy                  | 120,000 |
| Depreciation               | 41,510  |
| Cost of Food sales         | 712,587 |
| Cost of Beverage sales     | 94,550  |