



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
(DHIMS18)

BHC 2201: FOOD AND BEVERAGE CONTROL 1

END OF SEMESTER EXAMINATION

SERIES: AUGUST 2019

TIME: 2 HOURS

DATE:

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) Define the following terms as used in food and beverage control.

- i. Cost Control (2marks)
- ii. Standard Yield (2marks)
- iii. Budget (2marks)
- iv. Par Stock (2marks)
- v. Standard Recipe (2marks)

- vi. Standard Portion Size. (3marks)
- (b) Outline six objectives of food and beverage control system (12marks)
- (c) State and briefly explain the two types of receiving stock (5 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- (a) i. Define the term "Product Issuing" (2 marks)
- ii. Outline four principles that should be observed during issuing process. (8 marks)
- (b) Discuss the 3 major storage areas in a food and beverage establishment (10marks)

QUESTION THREE

- (a) Explain four advantages of doing a stock taking (8 marks)
- (b) Write down the formulae for determining the cost of food sold. (7 marks)
- (c) State five key areas of control in managing food production process (5 marks)

QUESTION FOUR

- (a) Outline five factors influencing menu pricing (10 marks)
- (b) Outline five advantages of sales forecasting (10 marks)

QUESTION FIVE

- (a) Outline five product security tips that can be used to curb kitchen related theft (10 marks)
- (b) Explain five factors affecting sales volume in a food service outlet (10 marks)