



# TECHNICAL UNIVERSITY OF MOMBASA

*Faculty of Business & Social Studies*

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA S13)

**BHC 1111: FOOD AND BEVERAGE CONTROL**

END OF SEMESTER EXAMINATIONS

**SERIES:** APRIL 2014

**TIME:** 2 HOURS

**INSTRUCTIONS:**

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- Mobile phones are not allowed into the examination room.
- Cheating leads to disqualification.
- ***This paper consists of Three printed pages.***

## SECTION A (Compulsory) 30 Marks

### QUESTION 1

- a) The following was extracted from the book of a restaurant in respect to the month of November 2013.

	<b>Shs.</b>
Sales	64,000
Cost of sales	28,200
Labour costs	16,600
overheads	10,800

Calculate and express as a percentage

- i) Kitchen profit (10 marks)  
ii) Net Profit (10 marks)
- b) Why is no control system 100% efficient? (10 marks)

## SECTION B (Answer any TWO questions) 40 Marks

### QUESTION 2

- a) What is a standard purchase specification? (2 marks)
- b) Outline the reasons for preparing standard purchase specification. (6 marks)
- c) Describe the following methods of purchase:
- i) Purchasing by contract. (4 marks)
  - ii) Purchasing by cash 'n' carry. (4 marks)
  - iii) Purchase by daily quotation sheets. (4 marks)

### QUESTION 3

Describe the receiving process as it is done in food and beverage establishment. (20 marks)

### QUESTION 4

- a) Explain what you understand by the term volume forecasting. How many stages of volume forecasting are these? (6 marks)
- b) Explain the objectives of doing volume forecasting at the production stage of the control cycle. (14 marks)

### QUESTION 5

- a) Outline and describe **FIVE** different ways that waiters may defraud an establishment and suggest a remedy for each. (10 marks)

b) Describe the triplicate checking system.

**(10 marks)**