



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT

(DHIM M13)

BHC 2201: FOOD AND BEVERAGE CONTROL I

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) “Explain the importance of Food and Beverage Control in catering establishment. (4 marks)
- b) Differentiate between “operational control” and “control after the events” as two phases of control. (12 marks)
- c) Why is the no control system that is 100% accurate and effective? (4 marks)
- d) What do you understand by the following terms:
i) Fixed costs
ii) Variable costs
iii) Gross profit percentage
iv) Net profit
v) Net margin
vi) Revenue (6 marks)
- e) Food and Beverage Control is a management function. Explain this statement. (4 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

- a) Explain the objectives of preparing standard purchase specifications. How does an establishment come up with standard specifications for the various commodities they need. (12 marks)
- b) Discuss the “cash and carry” method of purchasing. (8 marks)

QUESTION 3

Describe the receiving function which is important in maintaining a good flow of quality commodities. (20 marks)

QUESTION 4

- a) A checking system is the first step towards a successful revenue control. Describe the following checking systems
i) Triplicate checking system
ii) Point-of-sale control system (10 marks)
- b) Outline TEN signs that would indicate that there is possible theft in your establishment at the selling stage. (10 marks)

QUESTION 5

- a) Volume forecasting minimizes the problem of ‘over’ or ‘under’ producing. Give description of how its done. (15 marks)

- b) Explain the reason for having standard portion sizes in place and how they can be achieved and maintained. **(5 marks)**