TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA)

BHC 1111: FOOD AND BEVERAGE CONTROL

SUPPLEMENTARY/SPECIAL EXAMINATIONS

SERIES: OCTOBER 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.

SECTION A (Compulsory) 30 Marks

QUESTION 1

a) State **FIVE** reasons why a good control system is necessary in a catering establishment.   **(5 marks)**

b) Suggest an item of equipment which can assist in maintaining control of each of the given portions:
   i) Ice cream
   ii) Soups
   iii) Wine
   iv) Spirits
   v) Sauces   **(5 marks)**

c) The following was extracted from the books of accounts of Jessy's restaurant

	Sh.
Sales	52,000
Cost of sales	21,000
Overhead costs	1,600
Labour costs	13,000

Required:
Calculate the following profits and express as a percentage
   i) Kitchen profit   **(10 marks)**
   ii) Net Profit   **(10 marks)**

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

QUESTION 2

a) State **FIVE** precautions to be taken to avoid fraud in the kitchen.   **(5 marks)**

b) Differentiate between periodic and continous stock-taking.   **(5 marks)**

c) What is a contract? Highlight **EIGHT** clauses which should be included in a food purchasing contract.   **(10 marks)**

QUESTION 3

Use illustrations to describe the following documents:

a) Bin cards
b) Invoice
c) Delivery note
d) Requisition sheets.   **(20 marks)**

QUESTION 4

a) Explain **THREE** ways of maintaining security of food and beverage stores.   **(9 marks)**
b) Outline **SIX** information found in a requisition book.   **(6 marks)**

c) Explain **FIVE** advantages of using standard recipes as a means of production control.   **(5 marks)**

QUESTION 5

a) Identify the stages of volume forecasting.   **(2 marks)**
b) What is volume forecasting based on?   **(10 marks)**
c) i) Define standard yields?   **(2 marks)**
     ii) Outline the objectives of standard yields to food and beverage control.   **(6 marks)**