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

DHIM S23

UNIT CODE: BHC 2201

UNIT NAME: FOOD AND BEVERAGE CONTROL I

SUPPLEMENTARY/SPECIAL EXAMINATION

SERIES: JULY 2025

TIME:2HOURS

DATE: Pick Date

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. Attempt tquestion ONE (Compulsory) and any other TWO questions.

Do not write on the question paper.

SECTION A (Answer all the questions) **30 POINTS**

QUESTION 1

a) Define the following terms. (6 marks)

i) Food and beverage control

ii) Standard yield

iii) Purchase specifications

iv) Break-even point

v) Buffer stock

vi) Requisition form

b) Outline and briefly explain five special problems in food and beverage control (10 marks)

c) Highlight four importance of performing control during the production function (4 marks)

d) What do you understand by the term "Blind receiving" (2 marks)

e) Describe four objectives of stock taking (8 marks)

SECTION B (Answer only TWO questions)

QUESTION 2

a) Describe **FIVE** checking systems used in revenue control. (10 marks).

b) State **FIVE** advantages of performing break-even analysis (5 marks)

i. A slice of marble cake has a standard portion cost of $1.50. The chef wants to maintain a 25% desired food cost for the item. Using a pricing factor, determine the selling price for the marble cake. (2.5 marks)

ii. A glass of passion juice has a portion cost of $1.15. The chef wants to maintain 20% desired food cost for the juice. Using product cost percentage, calculate the selling price for the juice. (2.5 marks)

QUESTION 3

a) Distinguish between fixed, semi-fixed and variable costs. (6 marks)

b) A restaurant has a seating capacity of 180 covers enabling it to serve a total of 10,000 customers per twenty-eight-day period over lunch and dinner. The average spending power of the customers is $ 15(total maximum sales of $ 150,000). The fixed costs of the restaurant are $ 35,000 per period and the variable costs are 40% of sales (maximum $ 60,000). You are required:

i. To draw a break-even chart for the restaurant (6marks)

ii. To calculate the number of meals the restaurant has to serve to break-even (4 marks)

iii. To calculate the net profit/loss when it serves 8,000 covers (4 marks)

QUESTION 4

Operational control is done in relation to the control circle. Enumerate the main control procedures which are applied at each of the five stages of control cycle. (20 marks)

QUESTION 5

a) Describe five tools used by a chef in volume forecasting (10 marks)

b) Explain the importance of having standard purchase specifications (10 marks)