TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:

DIPLOMA IN CATERING AND ACCOMODATION MANAGEMENT

DHIM S23

UNIT CODE:BHC 2201

UNIT NAME: FOOD AND BEVERAGE CONTROL I

END OF SEMESTER EXAMINATION

SERIES: DECEMBER 2024

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.i) Define the term food check. (1 mark)

ii) Explain how a triplicate checking system is used in the control of revenue. (3 marks)

b) Highlight and explain two methods of receiving food and beverage commodities. (4 marks)

c) Describe any four methods of buying used in catering establishments. (8 marks)

d) Outline and explain four records/forms t used during the receiving process. (8 marks)

e) Explain how each of the following policies help eliminate limitations attributed to cost control.

i) Marketing policy (2 marks)

ii) Financial policy (2 marks)

iii) Catering policy (2 marks)

SECTION B (Answer only TWO questions)

QUESTION 2

a) Explain the following terms (6marks)

i) Material cost
ii) Labor cost
iii) Over heads

b) The following information was extracted from the books of a restaurant with respect of June 19th

	$
Sales	26000
Opening stock ….. 19th June	2500
Closing stock 30th June	3200
Purchases	12300
Wages and salaries	5600
National insurance	300
Staff meals	800
Gas and electricity	800
Repair and renewals	1000
Rent and rates	1800
Insurance	400
Postage and telephone	200
Printing and stationary	300
Depreciation	2000

You are required to

i) Calculate the elements of costs and express each as a percentage of sales. (6 marks)

ii) Calculate the gross profit, net margin profit and net profit (6marks)

iii) Calculate the average spending power per customer assuming that 5900 customers were served.

(2 marks)

QUESTION 3

TUM restaurant posted the following information in February 2019, Purchases consumed in a 28-day trading period \$ 2,900, Opening stock on 1st February was \$ 750 and Closing stock as at 28th was \$ 650

a) You are required to calculate the following:

i. The average stock for the month of February 2019 (3 marks)

ii. The stock turnover ratio for the month of February (3 marks)

b) Differentiate between fixed costs and variable costs (4 marks)

c) Highlight and explain five importance of food and beverage control in catering establishment (10 marks)

QUESTION 4

a) Outline and explain the procedure of purchasing (10 marks)

b) Briefly explain five methods that can be used in pricing food issues in catering operations. (10 marks)

QUESTION 5

a) Describe five factors to put in to consideration when pricing menu items. (10 marks)

b) List four equipment used in food and beverage portion control (4 marks)

c) State six factors to take into consideration when doing volume forecasting (6 marks)