



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:

DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT

(DCAM J24, DCAM M24)

HHC 2205: FOOD AND BEVERAGE CONTROL

SUP/SPEC EXAMINATION

SERIES: NOVEMBER 2025

TIME: 2 HOURS

DATE: Pick Date Nov 25

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 question ONE (Compulsory) and any other TWO questions.

Do not write on the question paper.

SECTION A (Answer all the questions)

30 POINTS

QUESTION ONE

- a) Differentiate between fixed costs and variable costs (4marks)
- b) Explain the importance of food and beverage control (10marks)
- c) Identify and discuss four methods used in buying food and beverage in catering operations (8marks)
- d) Define food and beverage control (2marks)
- e) Outline six problems experienced in food and beverage control in hospitality operations (6marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a)** Identify ten security tips used to prevent kitchen theft in catering operations(10marks)
- b)** Identify and explain five factors affecting menu pricing(10marks)

QUESTION THREE

- a)** Discuss the control cycle as adopted in food and beverage operations(10marks)
- b)** Explain what is meant by a break-even point as used in food and beverage control(3marks)
- c)** Outline seven receiving pitfalls(7marks)

QUESTION FOUR

- a)** Identify and explain five documents and forms used in stores(10marks)
- b)** Outline and explain five effects of low stock turn over(10marks)

QUESTION FIVE

- a)** State and explain five advantages of sales forecasting(10marks)
- b)** Identify ten key employee related factors that affect employee productivity (10marks)