



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:
CERTIFICATE IN CATERING AND ACCOMMODATION MANAGEMENT
(CCAM S24)

BHC 1111: FOOD AND BEVERAGE CONTROL

SUP/SPEC EXAMINATION

SERIES: JULY 2025

TIME: 2 HOURS

DATE: Pick Date Jul 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)** Discuss the purchasing cycle (10 marks)
- b)** Outline eight objectives of using standard recipes (8 marks)
- c)** Outline eight items that are included in a receiving clerk's daily report (8 marks)
- d)** Identify four methods used in food and beverage purchasing (4 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) Discuss five principle concerns to be addressed in food and beverage control in catering establishments(10marks)
- b) Identify and explain five key employee related factors that affect employee productivity(10marks)

QUESTION THREE

- a) Discuss five objectives of volume forecasting(10marks)
- b) Operational phase is characterized by a five staged cycle, discuss(10marks)

QUESTION FOUR

- a) Identify and explain five documents and forms used in receiving(10marks)
- b) Define the following terms
 - i. Fixed costs(2marks)
 - ii. Variable costs(2marks)
 - iii. Semifixed costs(2marks)
 - iv. Material costs(2marks)
 - v. Labor costs(2marks)

QUESTION FIVE

- a) Outline a detailed receiving process as experienced in receiving process(10marks)
- b) Identify ten labor related costs that are considered as labor expenses (10marks)