



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 M24)

BHC 1111: FOOD AND BEVERAGE CONTROL

END OF SEMESTER EXAMINATION

SERIES: DECEMBER 2024

TIME: 2 HOURS

DATE: Pick Date Select Month 2024

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) Outline and explain 5 the special problems in implementing food and beverage control (10 marks)
- b) Outline and explain 5 advantages of sales forecasting (10 marks)
- c) Define the following terms (10 marks)
 - i. Volume forecasting
 - ii. Purchase specification
 - iii. Revenue
 - iv. Yield test
 - v. Standard recipe

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) Explain 5 objectives of food and beverage control in a catering establishment (10 marks)
- b) Outline 10 ways of reducing theft in the kitchen (10 marks)

QUESTION THREE

- a) Outline 10 care procedures for stores as used in food and beverage control (10 marks)
- b) State and explain 5 factors affecting menu pricing(10 marks)

QUESTION FOUR

- a) Describe the control cycle adopted in food and beverage facilities (10 marks)
- b) Outline the steps in the receiving process as used in catering establishments(10 marks)

QUESTION FIVE

- a) What is stock taking?(2 marks)
- b) Discuss the determinants of stock levels in a catering establishment(14 marks)
- c) Outline 4 the effects of low stock turn over(4 marks)