



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 IN CATERING OPERATIONS

SUP/SPE EXAMINATION

SERIES: MARCH 2025

TIME: 2 HOURS

DATE: Pick Date **MAR 2025**

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) State and explain 5 objectives of food and beverage control (10 marks)
- b) Outline and explain 5 forms used in receiving (10 marks)
- c) Define the following terms
 - i. Food and beverage control (2 marks)
 - ii. Material cost (2 marks)
 - iii. Overhead cost (2 marks)
 - iv. Labor costs (2 marks)
 - v. (2 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a)** Identify 5 objectives of volume forecasting as used in food and beverage control(10 marks)
- b)** State and explain 5 the advantages of using standard recipes(10 marks)

QUESTION THREE

- a)** Identify and explain 5 areas of control in food production(10 marks)
- b)** Describe the procurement cycle(10 marks)

QUESTION FOUR

- a)** Identify explain 5 factors affecting the menu pricing(10 marks)
- b)** Explain 10 ways on how to deal with external threats to revenue security(10 marks)

QUESTION FIVE

- a)** Identify and explain 5 food and beverage storage principles(10 marks)
- b)** Discuss the process of getting a supplier(10 marks)