



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

END OF SEMESTER EXAMINATION

SERIES: APRIL 2025

TIME: 2 HOURS

DATE: Pick Date Apr 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) State and explain six problems experienced in food and beverage control (12 marks)
- b) State and describe five items that should be included in a purchase order (10 marks)
- c) Define the following
 - i. Standard recipe (2 marks)
 - ii. Purchase specification (2 marks)
 - iii. Food and beverage control (2 marks)
 - iv. Stock taking (2 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) Outline and explain factors affecting menu pricing (12marks)
- b) Outline six determinants of stock levels(6marks)
- c) Identify two methods that can be used in receiving food and beverage in catering operations(2marks)

QUESTION THREE

- a) Outline twelve labor related expenses that are considered part of labor costs in hospitality operations (12marks)
- b) Outline six ways to prevent kitchen related theft(6marks)

QUESTION FOUR

- a) Outline and explain the procedure of purchasing(10marks)
- b) Outline and explain the control cycle(10marks)

QUESTION FIVE

- a) A restaurant has 4 servers and a total of 60 guests in a day. Using productivity ratio formula, calculate productivity ratio (4marks)
- b) Discuss in details the receiving process(12marks)
- c) List four important areas in production that need effective control systems in place(4marks)