



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

UNIVERSITY EXAMINATION FOR THE DEGREE OF: BACHELOR OF TECHNOLOGY IN HOTEL AND HOSPITALITY MANAGEMENT (BTHMS23)

HHH 4209 : FOOD AND BEVERAGE CONTROL

END OF SEMESTER EXAMINATION

SERIES: APRIL 2025

TIME: 2 HOURS

DATE: Pick Date Apr 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 Choose instruction.

Do not write on the question paper.

SECTION A (Answer all the questions)

30 POINTS

QUESTION ONE

- a) Outline the characteristics of a good control system. (5 marks)
- b) "There is no control system that is 100% efficient". Explain why this statement is true. (5 marks)
- c) Explain what these terms mean; (10 marks)
 - i. Maximum allowable food cost
 - ii. Actual Food cost percentages
 - iii. Net Margin
 - iv. Net profit
 - v. Overhead
- d) Describe volume forecasting as done in food and beverage establishments. (10 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

A restaurant has a seating capacity of 12000 customers per a 28-day trading period. The average spending power of the customers is Kshs.400. The fixed cost of the restaurant for the period was Kshs.600, 000 and the variable costs were 40% of the sales.

- a) Prepare a profitability statement to show the performance of the establishment for the stated period. (10 marks)
- b) Using a chart, get the break-even point for the establishment. (10 marks)

QUESTION THREE

- a) Explain a four-step system of managing payroll costs in a food and beverage establishment. (12 marks)
- b) What do you understand by Budgetary Control? (2 marks)
- c) Describe the six basic steps budget of creating budgets for catering establishments. (6 marks)

QUESTION FOUR

- i. Describe any five approaches of reducing overall product cost percentage in food production. (10 marks)
- ii. Discuss the factors that affect MENU pricing. (10 marks)

QUESTION FIVE

- a) Discuss the factors that affect employee productivity. (10 marks)
- b) Explain any five ways of reducing or eliminating theft by kitchen staff. (10 marks)