



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: JULY 2025

TIME: 2 HOURS

DATE: Pick Date Jul 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. A fast food restaurant features three items on its menu with the following cost and selling prices

ITEM	COST [KShs]	PRICE [KShs]
1	100	330
2	220	440
3	270	670

- Calculate the food cost percentage if 50 of each of the items are sold each day. (10 marks)
 - If the restaurant has fixed costs of KShs 3000 in a day, does it make a profit when it sells 50 of each of the items (10 marks)
- b. The restaurant intends to introduce fried fish in the menu. The food cost is Ksh.280. Calculate the selling price with a gross profit of 60%, 16% VAT and 10% service charge. (10 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

Explain five objectives of control in a catering establishment (10 marks)

Describe ten ways of reducing theft in the kitchen (10 marks)

QUESTION THREE

- a. Describe five advantages of having a precise sales forecast (10 marks)
- b. Define a standard recipe. (2 marks)
- c. Discuss the advantages of having a standard recipe in an organization. (8 marks)

QUESTION FOUR

- a. Explain any five factors that determine the level of inventory that a facility will keep. (10 marks)
- b. Outline and explain the procurement process in a hotel (10 marks)

QUESTION FIVE

- a. Explain how the ratios below are used to measure labor productivity. (10 marks)
 - i. Labor cost percentage
 - ii. Sales per labor hour
 - iii. Guests served per labor dollar
 - iv. Guests served per labor hour
 - v. Labor dollars per guest served
- b. Describe the four steps of achieving a secure revenue control system (10 marks)