THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN CATERING & ACCOMMODATION MANAGEMENT (DCAM A09)

FOOD & BEVERAGE CONTROL

END OF SEMESTER II EXAMS

SERIES: APRIL/MAY 2010

TIME: 2 HOURS

INSTRUCTIONS TO CANDIDATES

1.   The paper consists of **TWO** Sections **A** and **B**.

2.   Section **A** is compulsory.

3.   Answer any **TWO** questions from Section **B.**

4.   All questions in Section **B** carry equal marks.

5.   Cheating leads to **DISQUALIFICATION**.

6.   Switch Off your Mobile Phones.

QUESTION ONE

(a). Define the following terms as used in catering establishments.

    (i)   Revenue

    (ii)   Cost of Sales

    (iii)   Inspection

    (iv)   Pilferage

    (v)   Pricing

(10 Marks)

(b) Explain **THREE** limitation of control. **(6 Marks)**

(c) Identify **THREE** ways in which the condition of ready-to-serve food should be preserved at the holding stage. **(3 Marks)**

(d) Explain **TWO** importance of:

    (a)   Communication

    (b)   Setting standards in the control process.

(8 Marks)

(e) State **THREE** ways of reducing overhead costs in the catering establishments.

(3 Marks)

SECTION B
(Answer any **TWO** Questions)

QUESTION TWO

(a) Explain **FIVE** control measures which should be exercised during the storage of Food and Beverages.

(b) Identify **TWO** methods of stock rotation used while issuing goods from the store and in each case give one reason for their use. **(4 Marks)**

QUESTION THREE

Give **THREE** control measures taken during receiving of goods and **THREE** types of records used. **(6 Marks)**

QUESTION FOUR

(a)   Differentiate between Gross Profit, Net Profit and Margin of safety.   **(6 Marks)**

(b)   Kiziwi restaurant has a seating capacity of up to 10,000 customers in a month and the average spending power of each is Sh.100. The fixed costs of the restaurant are Sh.40,000 and it operates at a variable cost of 35 per cent. Express this information in a break-even chart and show the margin of safety.

(14 Marks)

QUESTION FIVE

(a)   Explain **SEVEN** reasons for costing a menu.   **(14 Marks)**

(b)   **THREE** factors which determine selling prices based on the market.   **(6 Marks)**