



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION
(CCA M12)

BHC 1111: FOOD AND BEVERAGE CONTROL

SUPPLEMENTARY/SPECIAL EXAMINATIONS

SERIES: FEBRUARY 2013

TIME: 2 HOURS

INSTRUCTIONS:

- This paper consists of **TWO** Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer **ALL** questions.
- Answer any **TWO** questions in Section **B**.
- ***This paper consists of Three printed pages.***

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) i) Outline **FIVE** duties of a Purchasing Officer. **(5 marks)**
ii) Which are the stages to follow when purchasing. **(5 marks)**
- b) Explain what you understand by the term “blind receiving”. **(4 marks)**
- c) List any **SIX** determinants of stock levels in a catering establishment. **(6 marks)**
- d) Briefly explain any **TWO** reasons why control in catering establishment is more difficult than in other industries. **(6 marks)**
- e) Explain the following elements of cost:
i) Labour cost
ii) Food cost

SECTION B (Answer any **TWO** questions) 40 Marks

QUESTION 2

- a) From the following information calculate the charge per cover in respect of a menu already agreed with your clients.

Cost for 50 covers

| | £ |
|-------------------------------|-------|
| Food cost | |
| Stores | 35.00 |
| Fishmonger | 57.00 |
| Butcher | 63.00 |
| Dairy | 8.00 |
| Green grocer | 32.00 |
| Labour costs | |
| Salaries | 35.00 |
| Part-time labour | 92.50 |
| General establishment charges | 77.50 |
| Linen, floral decoration etc | 55.00 |
| Net Profit of 15% | |

(10 marks)

- b) Outline **FIVE** objectives for preparing standard purchase specifications. **(10 marks)**

QUESTION 3

Volume forecasting is an important exercise in control during food production. Describe how it is done and outline the objectives of performing this exercise. **(20 marks)**

QUESTION 4

- a) Explain the importance of standard portion sizes. **(4 marks)**
b) Outline the objectives of preparing standard recipes. **(16 marks)**

QUESTION 5

a) Describe the triplicate checking system.

(10 marks)

b) Describe how the system of controlling by selling price works.

(10 marks)