



# TECHNICAL UNIVERSITY OF MOMBASA

*Faculty of Business & Social Studies*

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA S12)

**BHC 1111: FOOD & BEVERAGE CONTROL**

END OF SEMESTER EXAMINATIONS

**SERIES:** APRIL 2013

**TIME:** 2 HOURS

**INSTRUCTIONS:**

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- Mobile phones are not allowed into the examination room.
- Cheating leads to disqualification.
- ***This paper consists of Three printed pages.***

## SECTION A (Compulsory) 30 Marks

### QUESTION 1

- a) Describe **FOUR** features of a good control system. (8 marks)
- b) Discuss the following policies in phase I of food and beverage control:
- i) Marketing policy (4 marks)
  - ii) Catering policy (4 marks)
- c) Explain the following different elements of cost:
- i) Material costs
  - ii) Labour costs
  - iii) Overhead costs (9 marks)
- d) Distinguish between variable costs and fixed costs as experienced in a catering establishment. (5 marks)

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

### QUESTION 2

Discuss the **FOUR** major areas that need to be discussed before any major price level decision is made. (20 marks)

### QUESTION 3

Discuss the role of the following in food and beverage control:

- a) Volume forecasting (10 marks)
- b) Standard recipes (10 marks)

### QUESTION 4

In a trading period, purchase and issues of a particular item were as follows:

	<b>Purchases</b>	<b>Issues</b>
Week 1	44 @ sh. 40	20
Week 2	36 @ sh. 44	30
Week 3	24 @ sh. 40	36
Week 4	12 @ sh. 50	12

What would be the value of stock left at completion of week 4 using:

- a) L.I.F.O method (10 marks)
- b) F.I.F.O method (10 marks)

### QUESTION 5

- a) Outline the basic information that is required from a new supplier. (10 marks)
- b) Discuss the advantages and disadvantages of using “cash and carry” method of purchasing. (10 marks)