



**TECHNICAL UNIVERSITY OF MOMBASA**  
***Faculty of Business & Social Studies***

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT  
(DHIM M12)

**BHC 2201: FOOD AND BEVERAGE CONTROL I**

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) Explain the following types of cost:  
i) Food cost  
ii) Overheads  
iii) Labour (5 marks)
- b) Why is the no control system that is 100% efficient? (8 marks)
- c) Explain why problems arise in food and beverage control due to:  
i) Short cycle of operations  
ii) Perishability of supplies  
iii) High departmentalization (9 marks)
- d) Describe the third phase of control i.e control after the events and explain why it is an important phase in control and for a manager. (10 marks)

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

### QUESTION 2

Describe the **FIVE** steps in purchasing in details. (20 marks)

### QUESTION 3

- a) Writing a contract is an important exercise to perform before initiating a purchase with an identified supply. Outline the clauses that should be there in a good contract. (10 marks)
- b) Discuss the advantages and disadvantages of the following methods of purchasing:  
i) Cash 'n' carry  
ii) Daily/weekly quotation sheets. (10 marks)

### QUESTION 4

- a) Explain the following methods of pricing issues:  
i) Simple-average price  
ii) Inflated price  
iii) Simple average  
iv) First in first out  
v) Actual purchase price
- b) Outline and discuss **FIVE** factors that determine the stock levels in a catering establishments stores. (10 marks)

### QUESTION 5

- a) What is volume forecasting? (2 marks)

- b) Explain in details how a chef can carry out volume forecasting for a particular meal time 1 week away. **(18 marks)**