



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL MANAGEMENT

(DHM J12)

BHC 2212: FOOD AND BEVERAGE CONTROL II

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 Two printed pages.***

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) The Blue Crystal restaurant serves between 3000 and 4000 customers per month. The average spending per head is sh. 500. The restaurant operates at a fixed margin of gross profit of 60%. Its fixed cost are as follows:

	Shs.
Wages, salaries, national insurance	50,000
Wages, rates and depreciation	220,000
Postage telephone stationery	80,000
Other fixed assets	200,000

- i) Prepare a breakeven chart for the restaurant.
ii) Calculate the P/V ratio of the restaurant.
- b) The Blue crystal wants to open a new restaurant in a highly competitive area. The monthly fixed costs of the restaurant are estimated at Ksh. 3,000,000. And it intends to provide a fixed quality three-course meal at a food cost of sh. 250. It is felt that the price charged will influence the number of covers sold as follows:

Possible price	No. of covers per month
Ksh.	
500	1,500,000
550	1,400,000
600	1,200,000
650	1,000,000

State and give reason which price should be charged. **(15 marks)**

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

- a) What are the objectives of budgeting and budgetary control in food and beverage establishments? **(10 marks)**
- b) Outline and discuss limiting factors in budgeting for catering establishments. **(10 marks)**

QUESTION 3

- a) Identify the fixed and variable cost personnel likely to be employed in:
i) A busy fast food take away unit serving 1000 portions of its main selling item daily.
ii) A luxury city restaurant open for lunches only serving an average of 120 covers per day. **(10 marks)**
- b) Prepare a schedule of duty hours for the waiting staff of the two types of units in question 3 (a). **(10 marks)**

QUESTION 4

Discuss how the following are used in sales and revenue control. **(20 marks)**

- a) Daily sales report
- b) Point of sale systems
- c) Guest check register
- d) Managing reports

QUESTION 5

Time and effort on designing a menu should be as much as that given to major financial and capital assets decisions. Explain why this is true. **(20 marks)**