

# 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: DECEMBER 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) A college staff canteen serves between 1700 to 2300 meals each week.

Its fixed costs are $£ 1350$ per week and its gross profit is maintained at the rate of $50 \%$.
The charge per meal is fixed at $£ 1.25$.
Calculate:
i) The number of meals that the canteen has to serve to break even in a week.
ii) The net profit/loss when it serves 2100 meals.
b) From the records of a fast food restaurant the following information was extracted to Inventory as at
$31^{\text {st }}$ March
Total delivery
Invoices for Aprils ------------------------ £9,700
Ending inventory April 30th --------------------------100
Employee meals -------------------------- £860
Food sales for April -------------------------- £31,775
Calculate:
i) Total food available for sale in April.
ii) Cost of food consumed in April and its ratio.
iii) Cost of food fold in April and its ratio
iv) Inventory turnover for April.
c) Describe the following approaches to pricing.

Competitive pricing
Intuitive pricing
Psychological pricing
Trial and errors pricing

SECTION B (Answer any TWO questions) 40 Marks

## QUESTION 2

a) Discuss any five beverage 'frauds ensuring you give a solution on how to rackle each. marks)
b) Explain any ten reasons for high food cost as they would happen during purchasing. (10marks)

## QUESTION 3

a) Outline and explain ten fundamental principles of cost control.
b) What is a daily sales report?

Describe the content of this report.

## QUESTION 4

a) Discuss budgetary control as an extension of policy.
b) What are the objectives of budgetary control?

## QUESTION 5

a) Differentiate between fixed cost personnel and variable cost personnel.
b) Identify the fixed and variable cost personnel likely to be employed in a luxury city restaurant open for lunch only serving an average 120 covers per day.

