



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT
(DHIM J13)

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 Two printed pages.***

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Describe the three policies that are originated in the planning phase of food and beverage control. (6marks)
- b) Explain the difference between ‘operational control’. And control after the events’. (6marks)
- c) Explain what you understand by
 - i) Material costs
 - ii) Overheads
 - iii) Labour costs
 - iv) Net profit
 - v) Net margin
 - vi) Gross profit(18 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

- a) Outline in details the stages of the purchasing procedure. (10 marks)
- b) Purchasing by contract is one of the methods of buying supplies. Outline the details that a contract between the catering facilities and the supplies must have. (10marks)

QUESTION 3

- a) Explain any two methods of pricing issues. (4 marks)
- b) Explain the determinants of stock levels you would hold in store. (16marks)

QUESTION 4

- a) What is volume forecasting? (2marks)
- b) Discuss the objectives of doing volume forecasting. (18 marks)

QUESTION 5

- a) What is a checking system? (2 marks)
- b) Explain the triplicate checking system as used in fine dining restaurants. (18marks)