



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: DECEMBER 2013

TIME: 2 HOURS

INSTRUCTIONS:

- This paper consists of Sections **A** and **B**.
- Section **A** all questions **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) Outline the objectives of food & beverage control. (5 marks)
- b) Describe the financial policy as determined during the planning phase of food and beverage control. (6marks)
- c) What are the duties of a purchasing officer. (7marks)
- d) Outline the objectives of preparing standard purchase specifications. (12marks).

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

- a) Outline the procedure to follow a delivery arriving at an establishment. (8marks)
- b) Describe the following store/stock records and their use.
 - i) Bin cards
 - ii) Cellar control and daily issues record.
 - iii) Transfer notes. (12marks)

QUESTION 3

Discuss the objectives of preparing standard recipe. (20marks)

QUESTION 4

What is the importance of doing volume forecasting in a restaurant?
'Describe how volume forecasting is done. (20marks)

QUESTION 5

- a) Describe the triplicate checking system in details and outline its advantages. (10 marks)
- b) Describe any five ways in which staff may steal from the organization during selling. (10 marks)