



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING

(CC J09)

FOOD BEVERAGE CONTROL AND

END OF SEMESTER EXAMS

SERIES: APRIL/MAY 2010.

TIME: 2 HOURS

INSTRUCTIONS TO CANDIDATES

1. The paper consists of **TWO** Sections **A** and **B**
2. Section **A** is compulsory. Answer **ALL** questions
3. Answer any **TWO** questions from Section **B**.
4. Switch off your mobile phones
5. Cheating in examination leads to disqualification

SECTION A
(COMPULSORY)

- Q.1 (a) Define the following terms:
- (i) Semi-fixed costs
 - (ii) Net profit
 - (iii) Direct costs
 - (iv) Margin of safety
 - (v) Pricing (10 marks)
- (b) Explain **ONE** advantage and **THREE** disadvantages of pricing based on costs. (8 marks)
- (c) Explain **SIX** reasons for costing a Menu. (12 marks)

SECTION B

Answer any **TWO** questions from this Section.

- Q.2 (a) Differentiate between the following:
- (i) Budget, budgeting and budgetary control
 - (ii) Capital budget and operational budget
 - (iii) Master budget and functional budget
 - (iv) Fixed and flexible budgets. (18 marks)
- (b) Identify **TWO** responsibilities of budgetary control given to managers. (2 marks)
- Q.3 (a) A Catering establishment serves up to 20,000 customers per month. The average spending power of the customers is £5.00. The fixed Costs of the establishment are £45,000 per month and its variable costs are 35 per cent of sales. Draw a break-even chart to show the above information and indicate the margin of safety. (14 marks)
- (b) From the above figure, calculate the following:-
- (i) Sales
 - (ii) Variable costs
 - (iii) Net profit. (6 marks)
- Q.4 (a) Explain **FIVE** methods of pricing employed generally in the industry. (10 marks)
- (b) Explain **THREE** factors which determine selling prices. (6 marks)
- (c) Identify **TWO** charges added to the price in catering establishment and in each case give its importance. (4 marks)