



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA A08)

FOOD AND BEVERAGE CONTROL

FINAL EXAMS

SERIES: APRIL/MAY 2010.

TIME: 2 HOURS

INSTRUCTIONS TO CANDIDATES

1. The paper consists of **TWO** Sections **A** and **B**.
2. Answer **ALL** questions from Section **A** and **any TWO** questions from Section **B**.
3. Section A carries 30 marks,
Section B carries 40 marks.

SECTION A

(Answer **ALL** questions.)

- Q.1 (a) Discuss the Catering Control Cycle giving examples at each stage in the cycle. (10 marks)
- (b) Define the following terms:
- (i) Labour costs
 - (ii) Variable costs
 - (iii) Total costs
 - (iv) Beverage cost control
 - (v) Standard portion sizes
 - (vi) Standard yield. (6 marks)
- (c) Explain the essentials of a Food and Beverage control system. (4 marks)
- (d) Explain the **FIVE** main points to be considered when purchasing food and beverage products in a catering outlet. (5 marks)
- (e) “No control system is 100% efficient”. Discuss the above statement. (5 marks)

SECTION B

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

- Q.2 Explain the special problems of food and beverage control. (20 marks)
- Q.3 Explain the objectives of food and beverage control systems. (20 marks)
- Q.4 (a) Explain the following kinds of profits:
- (i) Gross profit
 - (ii) After wage profit
 - (iii) Net profit. (18 marks)
- (b) Identify any **FOUR** examples of overhead costs. (2 marks)