



The Co-operative University of Kenya

END OF SEMESTER EXAMINATIONS AUGUST-2018

EXAMINATION FOR THE DIPLOMA IN CATERING & HOTEL MANAGEMENT

(YR II SEM II)

UNIT CODE: DCHM 1205

UNIT TITLE: FOOD AND BEVERAGE CONTROL

DATE: 27TH AUGUST, 2018

TIME: 2:00 PM – 4:00 PM

INSTRUCTIONS:

- Answer question **ONE (compulsory)** and any other **TWO** questions

QUESTION ONE

- a) Cite five major reasons for food cost and gross profit variances from the established standard for a unit. (5 Marks)
- b) The following information was derived from the books of AB restaurant for the month of march 2018;
Opening food cost – 15,000
Total purchases – 28,525
Closing stock – 14,800
Sales- 75,836
Required;
Calculate the food cost percentage. (5 Marks)
- c) Define the following terms as applied in food and beverage cost control;
 - i. Budget (2 Marks)
 - ii. Standard purchase specification (2 Marks)
 - iii. Bar code tagging. (2 Marks)
- d) Food and beverage control tends to be more difficult than the control of materials in many industries. Explain in detail two main reasons for this. (4 Marks)
- e) Discuss the three limitations of a control system. (6 Marks)
- f) State four advantages of purchasing food stuff by contract (4 Marks)

QUESTION TWO

- a) Analyze the four basic concepts in food and beverage production control. (12 Marks)
- b) Highlight eight objectives of a food and beverage control system. (8Marks)

QUESTION THREE

- a) Describe the three elements of cost used by a catering unit. (6 Marks)
- b) Differentiate between volume forecasting and pre-coting. (4 Marks)
- c) Explain five methods used to control the cost of beverages in a catering establishment. (10Marks)

QUESTION FOUR.

- a) No matter how effective a control system maybe there are certain realities that do not allow for any system to be 100%. State the four reasons for this deficiency. (4 Marks)
- b) List six advantages of using standard recipes in a food and beverage catering establishment. (6 Marks)
- c) State five objectives of taking stock of items in a hotel. (5 Marks)
- d) Explain five advantages of stock rotation (5 Marks)

QUESTION FIVE

- a) Differentiate between LIFO and FIFO methods of pricing of store issues (4 Marks)
- b) State five aims of portion control in food and beverage establishment (5Marks)

- c) Analyze the following points as applied in the receiving process in the control cycle
- i. Quality control (2 Marks)
 - ii. Quantity inspection (2 Marks)
 - iii. Clerical procedures (2 Marks)
- d) After completing her course in hospitality management, Miguna landed for a job at the newly opened Sarova Woodlands Nakuru. Advise her on four steps to take in order to bring the food cost percentage down (5 Marks)