



MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR FIRST SEMESTER EXAMINATION FOR

DIPLOMA IN FOOD AND BEVERAGE PRODUCTION (TVET)

FOOD AND BEVERAGE CONTROL THEORY

DATE: 23/3/2020

TIME: 8.30-11.30 AM

INSTRUCTIONS

SECTION A: ANSWER ALL QUESTIONS

1. a) Identify five sectors of food and beverage outlets. (5 marks)
- b) State meaning of the following terms used in control (5 marks)
 - i. policy
 - ii. Standard purchase specification
 - iii. LIFO
 - iv. Budget
 - v. Control
2. Enumerate four objectives of food and beverage control (4 marks)
3. Highlight duties of a purchasing manager (8 marks)
4. Explain three types of stores used in food and beverage control (6 marks)
5. State five factors to consider in the security of store (5 marks)
6. Highlight four reasons why portion control is important (4 marks)
7. State three situations under when a delivery note can be ordered (3 marks)

SECTION B : ANSWER ANY 3 QUESTIONS (60 MARKS)

8. a) Explain the problems faced by food and beverage control (10 marks)
b) Discuss Food and Beverage purchasing methods used in control (10 marks)
9. a) State the five factors affecting stock levels in food and beverage control (5 marks)
b) with use of a sketch explain the relationship between the following concepts
i. material cost (2 marks)
ii. labour cost (2 marks)
iii. overhead cost (2 marks)
iv. net profit (2 marks)
v. net margin (2 marks)
c) Enumerate five documents used in a cellar in food and beverage control (5 marks)
10. a) Explain five types of budgets in control (10 marks)
b) Discuss five objectives of budget control (10 marks)
11. a) The following information was extracted from the books of T.ToT Restaurant in respect of June 2014.

Sales	26000
Opening stock 1 June 2014	2500
Closing stock 30 June 2014	3200
Purchases	12300
Wages and salaries	5600
National insurance	300
Gas and electricity	800
Repairs and renewals	1000
Rent and rates	1800
Postage and telephone	200
Printing and stationery	300
Insurance	400
Depreciation	2000

Required

Calculate the elements of cost and express each as a percentage of sales, assuming that kshs 800 of food consumed has been used for staff meals.