



MACHAKOS UNIVERSITY

University Examinations 2021/2022

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR FIRST SEMESTER EXAMINATION FOR

DIPLOMA IN CATERING AND ACCOMODATION MANAGEMENT

CATERING AND ACCOMMODATION CONTROL 1

DATE:

TIME:

INSTRUCTIONS

- This paper consists of Two Sections A and B
- Section A is Compulsory and carries 40 marks
- Section B has four questions of 20 marks each. Attempt any Three.

SECTION A: (COMPULSORY) (40 MARKS)

QUESTION ONE

- Explain the three matters concerned with control after the event. (6 marks)
- Explain three limitations of control systems. (6 marks)
- “Planning phase is a very essential control tool in every catering establishment”. Describe three policies contained in this phase. (6 marks)
- Explain three points to consider when rating suppliers performance. (6 marks)
- List any six essential details which must be included on purchase order form. (3 marks)
- Giving a remedy in each case, highlight any two frauds perpetrated by staff and three perpetrated by customers. (10 marks)
- Highlight three points considered in Storing and Issuing in the Catering operation (3 marks)

SECTION B: ATTEMPT ANY THREE QUESTIONS FROM THIS SECTION (60 MARKS)

QUESTION TWO

- a) Name and explain five objectives of Food and Beverage Control in the hotel and Catering establishment. (10 marks)
- b) Highlight any eight clauses which should be included in food purchasing contract. (8 marks)
- c) Define the term standard purchase specification. (2 marks)

QUESTION THREE

- a) Explain how the following affect the cost control of food and beverage: -
 - i. Short cycle of catering operation
 - ii. The perishability of the produce (7marks)
- b) List six details found in a beverage requisition note. (3 marks)
- c) Suggest information suitable for the establishment of a standard purchase specification for a catering cut of beef. (5 marks)
- d) Enumerate five steps used in Purchasing procedure (5 marks)

QUESTION FOUR

- a) Offer five reasons that explain the need for a standard purchase specification in catering outlet. (10 marks)
- b) Explain four methods of purchasing wines for a hotel. (8 marks)
- c) Highlight two equipment and materials used in cost Control and their uses (2 marks)

QUESTION FIVE

- a) Discuss the advantages and disadvantages of 'cash and carry' as a method of purchasing (10 marks)
- b) Describe eight duties of purchase officer in catering establishment. (8 marks)
- c) Describe two documents used in Purchasing (2 marks)

