



MACHAKOS UNIVERSITY

SCHOOL OF HOSPITALITY & TOURISM

DEPARTMENT OF HOSPITALITY MANAGEMENT

Examination for Diploma in Food and Beverage Management

FOOD AND BEVERAGE CONTROL THEORY

SECTION A: ATTEMPT ALL QUESTIONS

TIME: 1:30 HOURS

1. a) Define the following terms as used in food and beverage control. (12mks)
 - i. policy
 - ii. Budget
 - iii. Purchasing
 - iv. Standard purchase specification
 - v. Budgetary control
 - vi. Material cost
- b). Identify four objectives of food and beverage control (4 mks)
- c) Highlight duties of a purchasing manager (8mks)
- d) State and Explain three types of stores used in food and beverage control (6mks)

SECTION B : ANSWER ANY TWO QUESTIONS (60MKS)

- 2a) Explain the problems faced by food and beverage control (10mks)
- b) Discuss Food and Beverage purchasing methods used in control (10mks)
- 3a) State the duties of a storekeeper in food and beverage control (5mks)
- b) Highlight the importance of stores in food and beverage control (5mks)
- c). Explain five points on essentials of a good store keeper (10mks)
- 4a) Explain five types of budgets in control (10mks)
- b) Discuss five objectives of budget control (10mks)

5a) Highlight the use of the following documents used in storage of beverages in control(5mks)

- i. Bincards
- ii. Celled inward book
- iii. Empties outward book
- iv. Ullages and breakages
- v. Cellar inventory control book

b) The following information was extracted from the books of hotel in respect of march 2017

Sales	26000
Opening stock 1 June 2017	2500
Closing stock 30 June 2017	3200
Purchases	12300
Wages and salary	5600
National insurance	300
Gas and electricity	800
Repairs and renewal	1000
Rent and rates	1800
Insurance	400
Telephone	200
Printing	300
Depreciation	2000

Calculate elements of cost, assuming 800 is staff meals and express each as a percentage (10 mks)

calculate gross profit, net margin and net profit. (6 mks)