

**SCHOOL OF HOSPITALITY AND TOURISM**  
**DEPARTMENT OF HOSPITALITY MANAGEMENT**

**First Year Supplementary Examination for Certificate in Hospitality and Tourism  
Operations July-2018**

**CHTO 022: FOOD AND BEVERAGE CONTROL**

**Date:**

**Time:**

**INSTRUCTIONS**

- This paper consists of Two Sections A and B
- Section A is Compulsory and carries 30 marks
- Section B has four questions of 20 marks each. Attempt any Two.

**SECTION A COMPULSORY (30 MARKS)**

1. Define the following terms:
  - i) Food and Beverage Control
  - ii) Standard Purchase Specification 4mks
2. Outline **six** functions of Food and Beverage Control 6mks
3. State **four** principle of continuous stocktaking 4mks
4. Identify any **four** ways bartenders may perpetrate fraud 4mks
5. Describe **three** ways established standards may be maintained in an organization 6mks
6. State **four** instances when a credit note may be issued 4mks
7. State **two** functions of the purchasing department 2mks

**SECTION B (40 MARKS)**

**Attempt any Two questions**

8. a) Define the term 'Safety Stock' 2mks
  - b) Explain the **five** steps in the purchasing procedure 10mks
  - c) Explain the **four** benefits of timetabling deliveries 8mks
9. a) Outline **two** principles of material coding 2mks

- b) Explain **four** reasons for receiving goods 8mks
- c) Explain the **five** demerits of blind receiving 10mks
- 10. a) Outline **five** benefits of perpetual inventory 5mks
- b) State **five** disadvantages of decentralized stores 5mks
- c) Explain **five** factors affecting stock levels 10mks
- 11. a) Outline **six** guidelines for effective issuing 6mks
- b) State **four** characteristics of a well written standard purchase specification 4mks
- c) The following information relates to consumption of wheat flour at the le

Technisch restaurant.

Maximum usage 500kgs per week

Minimum usage 300kgs per week

Re- order period 4 – 6 weeks

Re-order quantity 2000kgs

Required

Calculate the average stock level 10mks