



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SPECIAL/SUPPLEMENTARY FOR

CERTIFICATE IN HOSPITALITY AND TOURISM OPERATIONS

CHTO 022: FOOD AND BEVERAGE CONTROL

DATE: 23/7/2019

TIME: 2.00-4.00 PM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

SECTION A COMPULSORY (30 MARKS)

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

SECTION B (40 MARKS)

Attempt any Two questions

2. a) Define the term 'Safety Stock' (2 marks)
- b) Explain the **five** steps in the purchasing procedure (10 marks)

- c) Explain the **four** benefits of timetabling deliveries (8 marks)
3. a) Outline **two** principles of material coding (2 marks)
- b) Explain **four** reasons for receiving goods (8 marks)
- c) Explain the **five** demerits of blind receiving (10 marks)
4. a) Outline **five** benefits of perpetual inventory (5 marks)
- b) State **five** disadvantages of decentralized stores (5 marks)
- c) Explain **five** factors affecting stock levels (10 marks)
5. a) Outline **six** guidelines for effective issuing (6 marks)
- b) State **four** characteristics of a well written standard purchase specification (4 marks)

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 (10 marks)