



# MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR FIRST SEMESTER EXAMINATION FOR  
CERTIFICATE IN FOOD AND BEVERAGE PRODUCTION (TVET)

1802/203: FOOD AND BEVERAGE CONTROL THEORY

DATE: 25/3/2020

TIME: 8.30-11.30 AM

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## INSTRUCTIONS

### SECTION A (40): ATTEMPT ALL QUESTIONS

1. a) Define the following terms as used in food and beverage control. (10 marks)
  - i. Tag
  - ii. Blind receiving
  - iii. Portion control
  - iv. Volume forecasting
  - v. Policy
- b) Identify four problems of food and beverage control (4 marks)
- c) Highlight seven duties of a receiving clerk (7 marks)
- d) Explain three types of stores used in food and beverage control (9 marks)
- e) Enumerate the importance of inspecting commodities (4 marks)
- f) State four records (4) used in the celler (4 marks)
- g) Highlight two circumstances under which credit note could be issued (2 marks)

### **SECTION B ANSWER 3 QUESTIONS (60 MARKS)**

2. a) State five methods of portion control techniques used in control (5 marks)
- b) Explain the operational control (10 marks)
- c) Highlight five factors to consider in the security of a store (5 marks)

3. a) The following information was extracted from Halimas hotel records
- May 2<sup>nd</sup> received 500 units at Sh 20 each
- May 8<sup>th</sup> received 300 units at Sh 22 each
- May 10<sup>th</sup> issued 400 units
- May 15<sup>th</sup> issued 200 units
- May 20<sup>th</sup> received 600 units at Sh 25each
- May 25<sup>th</sup> issued 300 units
- May 27<sup>th</sup> received 200 units at Sh 26 each
- May 30<sup>th</sup> issued 100 units
- Required to prepare store ledger for the above using weighted average method (10 marks)
- c) Enumerate five qualities of a good storekeeper (5 marks)
- 4 a) Outline activities involved in preparing for production
- b) Highlight the importance of stores in food and beverage control (5 marks)
- c) Explain various checking methods (10 marks)
5. a) State four objectives of control (5 marks)
- b) Highlight five billing methods used in f and b control (5 marks)
- c) Explain five methods of cooking used in f and b (10 marks)