



MACHAKOS UNIVERSITY

University Examinations for 2021/2022 Academic Year

DIRECTORATE OF TVET

SECOND YEAR FIRST TERM EXAMINATION FOR
DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT
FOOD AND BEVERAGE CONTROL

DATE: 22/7/2022

TIME: 11.30-2.30 PM

INSTRUCTIONS

THE PAPER CONSISTS OF TWO SECTIONS; A AND B

SECTION A: ANSWER ALL QUESTIONS IN THIS SECTION (40 MARKS)

1. a) i. State four the Importance of “food and Beverage control system”(4 marks)
 - ii. Describe each of the following objectives in food and beverage control system. (8 marks)
 - I. Analysis of income and expenditure
 - II. Data for management of reports
 - III. Prevention of waste
 - IV. Pricing and quotation
- b) Highlight six examples of sector in food and beverage control. (6 marks)
- c) Define the meaning of the food and control terms (8 marks)
 - i. Control
 - ii. Lifo
 - iii. Standard specification
 - iv. Policy.
2. a) Elaborate eight duties of a purchasing manager. (8 marks)
- b) Explain on three types of stores used in food and beverage control. (6 marks)

SECTION B: ANSWER ANY THREE (3) QUESTIONS IN THIS SECTION. (60 MARKS)

3. a) list the three classifications of policies developed in food and beverage control system. (6 marks)
- b) Explain the meaning of each of the following terms:
- i. seat turnover (2 marks)
 - ii. stock turnover (2 marks)
- c) Highlight six advantages of buying food and beverages in bulk in control. (6 marks)
- d) Highlight four objectives of pricing in food and beverage control (4 marks)
4. a) Highlight four responsibilities of a purchasing officer in a catering establishment (5 marks)
- b) Highlight five points to observe in order to realise effective portion control during food production. (5 marks)
- c) State four essential circumstances under which a supplier should be fully aware of during the receiving stage. (4 marks)
- d) Briefly explain how blind receiving system works in food and beverage control (6 marks)
5. a) State five ways on how theft may be caused by the following in the hotel:
- i. By food and Beverage staff (5 marks)
 - ii. By guest (5 marks)
- b) Highlight four responsibilities of a purchasing officer in a catering establishment (5 marks)
- c) Highlight five points to observe in order to realise effective portion control (5 marks)
6. a) List five steps that determine financial policy of a catering establishment in food and beverage. (5 marks)
- b) Explain the stages of operational control phase in food and beverage control. (15 marks)
7. a) State five factors affecting stock levels in food and beverage control. (5 marks)

- b) Highlight five the importance of food and control system in food and beverage control. (5 marks)
- c) Explain five methods of buying food commodities in food and beverage control (10 marks)
8. a) Explain five documents used during storing of food commodities in food and beverage control. (10 marks)
- b) Define blind receiving in food and beverage control. (2 marks)
- c) Explain the following terms used in receiving in food and beverage control. (8 marks)
- i. Quality inspection
 - ii. Time-tabling Deliveries
 - iii. Tagging
 - iv. Inspection of commodities.