



MACHAKOS UNIVERSITY

University Examinations for 2021/2022 Academic Year

DIRECTORATE OF TVET

SECOND YEAR FIRST TERM EXAMINATION FOR
CERTIFICATE IN FOOD AND BEVERAGE MANAGEMENT

FOOD AND BEVERAGE CONTROL

DATE: 22/7/2022

TIME: 11.30-2.30 PM

INSTRUCTIONS

THE PAPPER CONSISTS TWO SECTIONS; A AND B

SECTION A: ANSWER ALL QUESTI ONS (40 MARKS)

1. a) i. Explain the meaning the term following “food and Beverage control”(2 marks)
 - ii. Describe each of the following problems in food and beverage control:
 - I. Short cycle operation
 - II. High rate of departmentalization
 - III. Daily variation in food production (6 marks)
 - b) Highlight four responsibilities of a purchasing officer in a catering establishment (5 marks)
 - c) State four aims of preparing standard purchase specifications. (4 marks)
 - d) Highlight five points to observe in order to realise effective portion control (5 marks)
2. State five ways on how theft may be caused by the following in the hotel:
 - a) By guest (5 marks)
 - b) By food and Beverage staff (5 marks)
 - c) Highlight four responsibilities of a purchasing office (4 marks)
 - d) State four feature of a good store. (4 marks)

SECTION B: ANSWER ANY 3 QUESTIONS (60 MARKS)

3. a) list the three classification of policies developed in food and beverage control phase. (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)
- e) Highlight five aims of preparing standard purchase specification (5 marks)
5. a) List five steps that determine financial policy of a catering establishment (5 marks)
- b) Explain the stages of operational control phase in food and beverage control. (15 marks)
6. a) State five factors affecting stock levels in food and beverage control. (5 marks)
- b) Highlight the importance of food and control system in food and beverage control
- c) Explain five methods of buying food commodities in food and beverage control (10 marks)
7. a) Explain five documents used during storing of food commodities in food and beverage control. (10 marks)
- b) i. State four essential circumstances under which a supplier should be fully aware of during the receiving stage. (4 marks)
- ii. Define blind receiving in food and beverage control. (2 marks)
- iii. Briefly explain how blind receiving system works in food and beverage control (6 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. Inspecting of commodities.