



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT

FOOD AND BEVERAGE CONTROL THEORY

DATE: 17/4/2019

TIME: 8.30-11.30 AM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

1. a) Define the following terms as used in food and beverage control. (12 marks)
 - i. LIFO
 - ii. Budget
 - iii. Purchasing
 - iv. Standard purchase specification
 - v. Policy
 - vi. Material cost
- b) Identify four problems of food and beverage control (4 marks)
- c) Highlight duties of a purchasing manager (8 marks)
- d) State and Explain three types of stores used in food and beverage control (6 marks)
2. a) Explain the objectives food and beverage control (8 marks)
- b) Discuss six Food and Beverage purchasing methods used in control (12 marks)
3. a) State the duties of a storekeeper in food and beverage control (5 marks)
- b) Highlight the importance of stores in food and beverage control (5 marks)

- c) Explain five points on essentials of a good store keeper (10 marks)
- 4. a) State five objectives of budgetary control (5 marks)
- b) Highlight five advantages of a budget (5 marks)
- c) Explain five documents used in storing of beverages in the cellar stores. (10 marks)