



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

CERTIFICATE OF IN HOSPITALITY AND TOURISM MANAGEMENT

CHTO 022: FOOD AND BEVERAGE CONTROL

DATE: 23/4/2019

TIME: 2.00-4.00 PM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

QUESTION ONE (30 MARKS)

- a) Describe the following inventory records:
- i. Delivery note. (3 marks)
 - ii. Purchase specification. (3 marks)
 - iii. Purchase order (3 marks)
- b) Explain the term Break-even analysis. (2 marks)
- c) Explain the term budgetary Control. (2 marks)
- d) Describe the importance of product planning in control. (3 marks)
- e) Explain the terms FIFO AND LIFO as applicable to Control. (8 marks)
- f) Explain THREE points to consider during purchasing. (6 marks)

QUESTION TWO (20 MARKS)

- a) Describe the following FOUR basic concepts in food and beverage production control:
- i. Standard recipes. (5 marks)
 - ii. Standard Portion sizes. (5 marks)

- iii. Standard Yields. (5 marks)
- b) Give FIVE reasons why control cannot be 100% efficient. (5 marks)

QUESTION THREE (20 MARKS)

- a) Explain FIVE Objectives of control. (10 marks)
- b) Calculate the selling price of a food commodity given that the gross profit is 65%, the total food cost is 3,000/= and the number of portions is 40. (10 marks)

QUESTION FOUR (20 MARKS)

- a) Describe the role of the Electronic point of sale system (EPOS) in Control. (5 marks)
- b) Discuss THREE types of pricing. (15 marks)

QUESTION FIVE (20 MARKS)

- a) Illustrate with a diagram the holistic food and beverage control system (10 marks)
- b) Explain FIVE essentials of a control system. (10 marks)