



MACHAKOS UNIVERSITY

DIRECTORATE OF TVET

DEPARTMENT OF HOSPITALITY MANAGEMENT

**FIRST YEAR FIRST TERM EXAMINATION FOR DIPLOMA IN CATERING AND
ACCOMMODATION MANAGEMENT**

UNIT CODE:2819/104/C: CATERING AND ACCO. CONTROL 1

DATE:

INSTRUCTIONS: THE PAPPER CONSISTS OF TIME: 3 HOURS

TWO SECTIONS: A AND B

SECTION A: ANSWER ALL QUESTIONS(40marks)

1. (a) Explain the meaning the following terms used in control (10 marks)
 - I. Control
 - II. Policy
 - III. Purchasing
 - IV. Blind receiving
 - V. Tag
- (b) Explain how each of the following problems affect food and beverage control.
 - I. Short cycle operation
 - II. High rate of departmentalization
 - III. Daily variation in food production (6 marks)
- (c) Highlight six responsibilities of a purchasing officer in a catering establishment (6 marks)
- (d) State four aims of preparing standard purchase specifications. (4 marks)
- (e)List four types of stock levels in food control (4marks)
- (2). (a) State six importance of a good store in food and beverage control. (6 marks)
- (b) Highlight four problems of high stock levels (4 marks)

SECTION B : ANSWER ANY 3 QUESTIONS (60MKS)

3. (a) State five objectives of stock taking in food control. (5marks)
(b) Explain five documents used during receiving in food and beverage control. (10marks)
(c) State five disadvantages of blind receiving. (5 marks)
4. (a) Explain the meaning of each of the following terms:
I. seat turnover (2marks)
II. stock turnover (2 marks)
- (b) Highlight six advantages of buying food and beverages in bulk in control. (6 marks)
(c) State five details of a standard purchase specification (5marks)
5. (a) List five steps that determine financial policy of a catering establishment (5marks)
(b) Explain the five 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 five importance of food and control system in food and beverage control (5marks)
(c) Explain five methods of buying food commodities in food and beverage control (10marks)
7. (a) Explain five documents used during storing of food commodities in food and beverage control. (10 marks)
- (b) (i) Highlight responsibilities of a purchasing officer. (4 marks).
(ii) Briefly explain how blind receiving system works in food and beverage control (6marks)