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Name: _____ Index No: _____ / _____

2802/203
FOOD AND BEVERAGE
CONTROL THEORY
June/July 2015
Time: 3 hours

Candidate's Signature: _____

Date: _____



THE KENYA NATIONAL EXAMINATIONS COUNCIL
DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT
MODULE II

FOOD AND BEVERAGE CONTROL THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

Write your name and index number in the spaces provided above.
Sign and write the date of the examination in the spaces provided above.
This paper consists of SIX questions.
Answer any FIVE questions in the spaces provided in this paper.
Each question carries 20 marks.
Candidates should answer the questions in English.



For Examiner's Use Only

Question	1	2	3	4	5	6	TOTAL SCORE
Candidate's Score							

This paper consists of 16 printed pages.

Candidates should check the question paper to ascertain that all the pages are printed as indicated and that no questions are missing.

1. (a) Explain **two** characteristics of each of the following sectors of food and beverage outlets:
- (i) welfare catering. (4 marks)
- (ii) commercial catering. (4 marks)
- (b) Using an illustration, show the phases of a food and beverage control system. (12 marks)
2. (a) Highlight **two** roles each of the following staff plays in the control of food and beverage costs:
- (i) a waiter; (2 marks)
- (ii) a cook. (2 marks)
- (b) Using an illustration, prepare an invoice for the following deliveries:
- | | | | |
|-------|----------------------|---|------------|
| (i) | red cabbage 20 Kg | @ | Ksh 10.50 |
| (ii) | irish potatoes 90 Kg | @ | Ksh 20.00 |
| (iii) | cauliflower 10 Kg | @ | Ksh 120.00 |
| (iv) | cucumber 25 Kg | @ | Ksh 15.00 |
| (v) | tomatoes 5 crates | @ | Ksh 250.00 |
- (16 marks)
3. (a) Explain **four** ways in which a food and beverage manager can establish the effectiveness of a control system. (8 marks)
- (b) A country hotel uses the periodic order method ordering once a month. Calculate the proper quantity of baked beans to order today using the following information:
- (i) normal usage is 5 cases of twenty four cans per week,
- (ii) quantity on hand is 12 cans,
- (iii) desired ending inventory is 60 cans,
- (iv) the coming month is expected to be very busy, requiring 50% more baked beans than normal. (6 marks)
- (c) Distinguish between a bin card and a perpetual inventory card. (6 marks)
4. (a) Explain **five** reasons for preparing standard product specification. (10 marks)



(b) Explain the meaning of each of the following terms:

- (i) standard yield, (2 marks)
- (ii) indirect labour compensation, (2 marks)
- (iii) sales forecast, (2 marks)
- (iv) front bar, (2 marks)
- (v) sales mix, (2 marks)

5. (a) Explain four ways of motivating food and beverage staff. (8 marks)

(b) Mututho Bar and Restaurant opens for business until 8.00 p.m. The manager is considering extending this time to 9.00 pm. He estimates additional cost for extra hour as follows:

Costs	Ksh
Labour	6,750.00
Heat, lighting and gas	1,080.00
Variable cost of food	40% of sales



Calculate:

- (i) Additional sales necessary for the manager to break-even exactly on the extra hour of opening. (5 marks)
- (ii) If the manager is making Ksh 25,200 in sales volume for that extra hour, what income will be applied to normal expenses. (5 marks)
- (iii) Basing your argument on the answer arrived at in (ii) above, advice the manager. (2 marks)

6. (a) Explain five ways in which an ailing economy of a country can affect the operation of a commercial restaurant. (10 marks)

(b) Stella's restaurant opens three hours at every meal. The table below shows the number of covers served and gross sales per waiter for the three hour period.

Waiter	Covers served	Gross sales per waiter Ksh
Esther	80	22,400
John	95	19,600
Harun	78	17,850

Determine:

- (i) The average number of covers sold per hour. (2+ marks)
- (ii) The average sales per waiter for the three hour period. (2+ marks)
- (iii) The average sales. (2 marks)
- (iv) The turnover for the three hour period if there are 65 seats in the restaurant. (3 marks)