

Name _____ Index No. _____ / _____

2402/306

FOOD AND BEVERAGE CONTROL
THEORY

Oct./Nov. 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 TWO sections; A and B.

Answer ALL the questions in Section A and any THREE from Section B in the spaces provided in this question paper.

Do NOT remove any pages from this question paper.

Candidates should answer the questions in English.

For Examiner's Use Only

| Section | Question | Maximum Score | Candidate's Score |
|-------------|----------|---------------|-------------------|
| A | 1 - 10 | 40 | |
| B | | 20 | |
| | | 20 | |
| | | 20 | |
| Total 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.

SECTION A (40 marks)*Answer ALL questions in this section.*

1. Distinguish between wages and salaries. (4 marks)
2. Explain the meaning of the following terms as used in stock control:
 - (i) Lead-time quantity
 - (ii) Safety level. (4 marks)
3. Identify **four** ways a Food and Beverage Manager may reduce high labour turnover in a catering establishment. (4 marks)
4. Differentiate between direct and indirect costs. (4 marks)
5. State **four** benefits of training staff in stock control. (4 marks)
6. Highlight **four** advantages of electronic cash register. (4 marks)
7. State **four** reasons why actual food cost vary from expected values in spite of using standard control tools. (4 marks)
8. (i) A chef purchases a case of twenty four, boneless chicken breasts that cost Ksh. 3,850.00. Calculate the standard portion cost of each chicken breast. (2 marks)
- (ii) Explain the meaning of the term standard portion size. (2 marks)
9. Given the following information, find the profit

| | | | |
|---------------|-----|------------|-----------|
| Fixed costs | Ksh | 82,449.40 | |
| Total sales | Ksh | 167,543.20 | |
| Variable cost | Ksh | 55,629.00 | (4 marks) |
10. State **four** factors to consider when preparing a labour cost budget. (4 marks)

SECTION B (40 marks)*Answer THREE questions from this section.*

11. (a) Explain the meaning of the following terms:
 - (i) pre-costing
 - (ii) purchase specification
 - (iii) production loss
 - (iv) par stock
 - (v) standard yield. (10 marks)

- (b) Identify **four** details in a standard recipe. (4 marks)
- (c) Illustrate standard purchase specifications for the following food items:
 (i) Salmon
 (ii) Leg of a lamb. (6 marks)
12. (i) Explain the meaning of a cost factor in food and beverage operations. (2 marks)
 (ii) Using the following information, calculate the cost factor for each restaurant.

| Restaurant | Cost of servable | As purchased price |
|------------|------------------|--------------------|
| A | Ksh 895.00 | Ksh 595.00 |
| B | Ksh 1,012.00 | Ksh 610.00 |
| C | Ksh 1,170.00 | Ksh 620.00 |

(4 marks)

- (b) Highlight **seven** duties of Purchasing manager in a food and beverage operation. (7 marks)
- (c) Explain the following terms
- (i) Semi fixed costs (2 marks)
 (ii) Fixed costs (2 marks)
 (iii) Net margin profit (2 marks)
 (v) Net profit (1 mark)
13. (a) Explain **five** factors a food and beverage manager would consider when selecting a supplier for a catering establishment. (10 marks)
- (b) You are provided with the following food costing information of Shade's Members club.

| | |
|---------------------------|-----------|
| Beginning inventory | Ksh 1,000 |
| Purchases | 600 |
| Interdepartment transfers | 100 |
| Ending inventory | 950 |
| Food sales | 2,500 |

Required

Calculate Shade's Members club actual food cost expressing it, as a percentage of sales. (6 marks)

- (c) Explain **two** disadvantages of using automatic beverage dispensing machines. (4 marks)
14. (a) Highlight **seven** ways in which an effective control system reduces daily operating problems in a food operation. (7 marks)

- (b) The following information is from the budget being proposed for the next calendar year for Holiday 'Cafe' and restaurant.
The number of guests used to estimate the budgeted revenue is Ksh 133,333.

| | |
|--------------------------------|---------------|
| Total annual revenue | Ksh 1,000,000 |
| Total annual fixed costs | Ksh 110,000 |
| Total annual variable costs | Ksh 740,000 |
| Total annual costs | Ksh 850,000 |
| Total next income before taxes | Ksh 150,000 |

Required:
Calculate

- (i) Guest check average (2 marks)
- (ii) Variable cost per guest (2 marks)
- (iii) No of guests that must be served for the holiday cafe' and restaurant to break-even. (3 marks)
- (c) Explain **three** benefits of cost-volume profit charts. (6 marks)
15. (a) Explain **two** ways in which an executive chef can control each of the following:
- (i) Breakages
- (ii) Production time.
- (iii) Pilferage
- (iv) Food and other kitchen waste
- (v) Issues from the stores. (10 marks)
- (b) Explain **five** reasons why it is necessary for a catering establishment to use a control system. (10 marks)