2802/203
FOOD AND BEVERAGE
CONTROL THEORY
June/July 2016
Time: 3 hours

03 OCT 2017

THE KENYA NATIONAL EXAMINATIONS COUNCIL

DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT

MODULE II

FOOD AND BEVERAGE CONTROL THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

*This paper consists of **SIX** questions.*
*Answer any **FIVE** questions in the answer booklet provided.*
All questions carry equal marks.
Maximum marks for each part of a question are indicated.
Candidates should answer the question in English.

This paper consists of 3 printed pages.

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

Turn over

5. (a) Highlight **two** functions of a menu in a food and beverage control process. (2 marks)

   (b) Explain **five** disadvantages of using manual system in a restaurant. (10 marks)

   (c) The sugar and spice head office purchases case-lots of hamburger bags for all its drive-in restaurants in the city. Normal sales of hamburgers would require 1000 cases of bags per year.

   Carrying cost of the inventory is 15% of the inventory value.

   The purchase cost per case is Ksh. 12.00 and the fixed cost of placing an order is Ksh. 8.00.

   Calculate the economic order quantity of the hamburger bags. (8 marks)

6. The following information was extracted from the books of Freds Restaurant in respect of the month of August 2015.

	Ksh.
Opening stock 1st August 2015	12,500.00
Wages and salaries	35,000.00
Insurance	3,500.00
Printing and stationery	4,500.00
Rent and rates	10,000.00
National insurance	2,000.00
Depreciation	1,200.00
Repairs and renewals	3,000.00
Purchases	40,000.00
Postage and telephone	2,100.00
Gas and electricity	6,000.00
Closing stock 31st August 2015	13,500.00

   Required:

   (a) Calculate the sales if 800 customers were served with an average spending power of Ksh. 250. (2 marks)

   (b) Calculate the elements of cost and express each as a percentage of sales, assuming that 3,200.00 of the food consumed has been used for staff meals. (12 marks)

   (c) Calculate the gross profit, net margin profit and net profit. (6 marks)

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1. (a) Describe the following documents:

    (i) invoice;
    (ii) credit note;
    (iii) material transfer note.

                                          (9 marks)

  (b) Show the stores ledger entries as they would appear while pricing material issues under first in first out method using the following information:

Date		
March	4	Received 550 kg at Shs. 50
March	6	Received 220 kg at Shs. 55
March	14	Issued 175 kg
March	18	Issued 400 kg
March	22	Received 100 kg at Shs 60
March	25	Issued 250 kg.

                                          (11 marks)

2. (a) Enumerate **four** objectives of food and beverage control.   (4 marks)

  (b) Highlight **four** techniques a food and beverage manager may use to reduce high labour turnover in a catering establishment.   (4 marks)

  (c) Explain **six** types of frauds that can be perpetrated by the bar staff.   (12 marks)

3. (a) Highlight **four** assumptions of break-even chart.   (4 marks)

  (b) Explain **three** responsibilities of a food and beverage cost controller.   (6 marks)

  (c) Explain **five** uses of a meat tag.   (10 marks)

4. (a) Find the selling prices of the following dishes to show kitchen percentage of 40% and 35%.

    (i) Bread and butter pudding with a food cost of Ksh. 220.00

    (ii) Roast chicken with a food cost of Ksh. 300.00.

                                          (4 marks)

  (b) State **six** disadvantages of cash and carry method of purchasing foods.   (6 marks)

  (c) Explain **five** ways in which catering managers compromise control in catering establishments.   (10 marks)