

2802/203  
FOOD AND BEVERAGE  
CONTROL THEORY  
June/July 2017  
Time: 3 hours



**THE KENYA NATIONAL EXAMINATIONS COUNCIL**  
**DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT**

**FOOD AND BEVERAGE CONTROL THEORY**

**3 hours**

**INSTRUCTIONS TO CANDIDATES**

*This paper consists of SIX questions.  
Each question carries twenty marks.  
Answer any FIVE questions in the answer booklet provided.  
Candidates should answer the questions in English.*

**This paper consists of 3 printed pages.**

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

1. (a) Explain the meaning of the term "break even point." (2 marks)
- (b) State **three** objectives of stock control. (3 marks)
- (c) Explain **two** factors that determine the number of staff for a particular catering establishment. (4 marks)
- (d) Highlight **five** main features of effective and good store keeping. (5 marks)
- (e) The material standard for one unit of cake is 3 kg at Shs. 5 per kg. 14,000 kgs were used at a cost of Sh. 84,000 and 4,000 units were produced. Calculate the material cost variances. (6 marks)
2. (a) State **three** advantages of marginal costing. (3 marks)
- (b) Differentiate between a cost centre and profit centre. (4 marks)
- (c) Explain **two** factors which determines the portion sizes of different food items. (4 marks)
- (d) Pin Wheel Restaurant intends to introduce beef olives in the menu. At what price should they sell if they expect to make 40% gross profit from sales and V.A.T is 16% and service charge is 10% of sales? The food cost is Ksh. 320. (9 marks)
- (a) Explain the term purchasing cost plus. (2 marks)
- (b) State **five** advantages of material control. (5 marks)
- (c) Explain **three** elements of cost. (6 marks)
- (d) Calculate the total cost with the following information obtained from the books of a restaurant.
- |                          |          |
|--------------------------|----------|
| Rent                     | 2,000.00 |
| Depreciation             | 1,000.00 |
| Production cost          | 2,550.00 |
| Telephone and stationery | 600.00   |
| Stock                    | 3,800.00 |
| Purchases                | 3,300.00 |
| Repairs and replacement  | 1,600.00 |
- (7 marks)
4. (a) State **four** advantages of budgets. (4 marks)
- (b) Highlight **six** reasons for using standard recipes. (6 marks)

- (c) The following information was obtained from the books of Peanuts Wholesalers.

Consumption per week -	Minimum	500 units
	Maximum	1,100 units
	Normal	700 units
Lead time -	Normal	4 weeks
	Minimum	3 weeks
	Maximum	6 weeks

Re-order quantity 3,000 units.

Required:

- (a) Re-order level;  
 (b) Minimum stock level;  
 (c) Maximum stock level.

(10 marks)

5. (a) State **three** advantages of cyclic menus. (3 marks)
- (b) Highlight **four** control techniques available to a manager in food and beverage control department. (4 marks)
- (c) With the use of a sample format, explain the meaning of job description. (6 marks)
- (d) T. Makau completed a job in 48 hours for which 63 hours were allowed. His wage rate per hour is Kshs. 25. Calculate T. Makau's total wage according to Rowan scheme. (7 marks)
6. (a) State **four** methods of costing issues from the stores. (4 marks)
- (b) Highlight **five** purposes of staff training. (5 marks)
- (c) The opening stock was 700 packets of biscuits costing Kshs 25 each. The restaurant purchased 500 packets costing Kshs 30 each. The staff were given to eat 200 packets of the ones that were purchased. At the end of the week there were 300 packets of biscuits remaining. Calculate the food cost. (11 marks)

*requirements*  
**THIS IS THE LAST PRINTED PAGE.**