

2802/203

FOOD AND BEVERAGE CONTROL THEORY

June/July 2018

Time: 3 hours



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.

Candidates should answer the questions 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.

1. (a) Identify **four** details indicated in a standard purchase specification. (4 marks)
- (b) Highlight **five** qualities of a purchasing officer. (5 marks)
- (c) State **five** aspects of judging quality of a given food item. (5 marks)
- (d) State **six** tasks of a food and beverage control manager. (6 marks)
2. (a) Highlight **five** reasons for strict control on beverages. (5 marks)
- (b) State **six** causes of variations in food and beverage costs. (6 marks)
- (c) Explain **three** uses of each of the following documents in food and beverage control departments:
- (i) credit note;
- (ii) bin card;
- (iii) meat tag. (9 marks)
3. (a) State **four** merits of staff training in food and beverage control. (4 marks)
- (b) Explain each of the following obstacles in food and beverage control;
- (i) daily variation in food and beverage production;
- (ii) unpredictability volume of business. (6 marks)
- (c) A catering establishment serves 20,000 pax per month. The average spending power per customer is Ksh 5. The fixed costs are at Ksh 45,000 per month and the variable costs are 35% of the sales.
Required:
Illustrate these on a break even chart. (10 marks)
4. (a) Identify **five** details of a requisition note used in the catering establishment. (5 marks)
- (b) Highlight **six** considerations for effective portion control of foods and beverages. (6 marks)
- (c) *Leant*
The takings of a hotel amount to £110,000, divided as to £38,000 for rooms, £61,000 for meals and £11,000 for the bar. After allocating all expenses directly to each department and apportioning wages at £5,500 and overheads at £8,000.
Required:
Calculate the amount applicable to each department. (9 marks)

5. (a) Identify six overhead costs in food and beverages control. (3 marks)
- (b) State five points to consider when putting up a control system in the catering establishment. (5 marks)
- (c) A restaurant has a turnover in March of £3,000 and at this level it is necessary to make a gross profit of 61% of sales. The sales are divided into three main types, meals, fruit and sundries. Menu prices are fixed to give varied gross profit in the different sales. Given the following information, prepare a tabular gross profit statement to show the gross profit percentage achieved for the month in total and in each category.

| | | |
|---------------------------------|-------------------|------|
| Stock at 1 st March | Fresh fruit | 2 |
| | Sundries | 11 |
| | Other food staff | 82 |
| Stock at 31 st March | Fresh fruit | 4 |
| | Sundries | 9 |
| | Other food staffs | 102 |
| Purchases during March | Fresh fruit | 92 |
| | Sundries | 193 |
| | Other food stuff | 900 |
| Sales during June | Fresh fruit | 200 |
| | Sundries | 400 |
| | Meals | 2400 |

(12 marks)

6. (a) Giving an example in each case, distinguish between direct labour cost and indirect labour cost. (6 marks)
- (b) Explain the meaning of each of the following terms:
- representative customer;
 - elements of costs;
 - costing.
- (6 marks)
- (c) From the following information, calculate the amount of gross profit for the month of July and express the gross profit as a percentage of sales. (8 marks)

| | |
|------------------|-------|
| | £ |
| Purchases | 1,447 |
| Sales | 3,493 |
| Stock 1st July | 256 |
| Stock 30th July | 230 |
| Purchase returns | 26 |

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