2802/203
FOOD AND BEVERAGE
CONTROL THEORY
June/July 2019
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 question ONE (COMPULSORY) and any other FOUR questions.
Write your answers in the answer booklet provided.
Candidates should answer the questions in English.

This paper consists of 4 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) State **four** assumptions on which the break even analysis is based. (4 marks)

   (b) A city restaurant sells one menu item at Ksh. 495 with a variable cost of 35%. Determine in Kenya shillings the contribution margin for this item. (4 marks)

   (c) Explain each of the following:

   (i) meaning of the term operating budgets; (2 marks)

   (ii) **five** uses of operating budgets in the catering outlets. (10 marks)

2. (a) Explain the meaning of each of the following terms:

   (i) pricing policy;
   (ii) food cost;
   (iii) net profit;
   (iv) ullages.

   (8 marks)

   (b) Outline **six** steps followed in purchasing cycle for the non-perishable food items. (6 marks)

   (c) The information below is available from stores records of Riverside Restaurant:

Item	-	Tomato paste
Purchasing unit	-	Tin, size A10
Order period	-	4 - 6 weeks
Usage rate	-	300 units
Maximum usage per week	-	400 units
Minimum inventory level	-	200 units per week
Reorder quantity	-	200 units

   Using the above information, calculate each of the following:

   (i) minimum inventory level;
   (ii) maximum inventory level;
   (iii) re-order level.

   (6 marks)

3. (a) Highlight **five** reasons for time labling deliveries of foods and beverages in the catering establishment. (5 marks)

   (b) State **five** points to observe in order to realise effective portion control. (5 marks)

   (c) State **five** ways of how theft may be caused by each of the following in the hotel:

   (i) by guest; (5 marks)

   (ii) by food and beverage staff. (5 marks)

4. (a) Explain the meaning of the term "inventory turnover rate". (2 marks)

   (b) Given the following information from the books of accounts of Lakeside Restaurant for the month of May 1998, calculate the inventory stock turnover as a ratio to two decimals.

   Given that:

Opening stock	Kshs. 284,744.00
Food cost	Kshs. 830,173.00
Closing stock	Kshs. 296,178.00

   (5 marks)

   (c) Illustrate a bin card for tinned pineapple slices, 2 kg tins showing the:

   - maximum stock   4 dozens;
   - minimum stock $\frac{1}{2}$ dozen;
   - Stock at 1st July   14 tins;
   - Issued 3rd July   3 tins;
   - Issued 18th July   4 tins;
   - Received 20th July   24 tins;
   - Issued 27th July   3 tins.

   (13 marks)

5. (a) Explain the meaning of the term "labour turnover". (2 marks)

   (b) Highlight **six** causes of high labour turnover in food and beverage control operations. (6 marks)

   (c) Differentiate between job description and job specification. (4 marks)

(d) (i) State **four** reasons for training the staff in the catering establishments.

(4 marks)

(ii) Given the following hours of work of a domestic worker, calculate the wages per week if the hourly rate of pay is £ 1.25 for the first 37 hours worked, and £ 1.65 per hour for any hours worked in excess of the 37 hours.

NB. Allow one hour per day for lunch.

Monday	9 a.m. - 6 p.m.
Tuesday	8.30 a.m. - 5 p.m.
Wednesday	8.30 a.m. - 5.30 p.m.
Thursday	9 a.m. - 6 p.m.
Friday	8.30 a.m. - 5 p.m.

(4 marks)

6. (a) Highlight **four** functions of a daily receiving report. (4 marks)

(b) State **five** measures that should be taken to prevent wastage resulting from spoilage.

(5 marks)

(c) State **four** important requirements for an effective sales control system. (4 marks)

(d) Matunda Canteen caters for an average of 100 lunches per day for five days per week, fifty weeks per year. It is estimated that food cost will average 10% per meal. Labour cost will amount to £20 per week, gas and electricity will be £130 per annum, repairs and renewals at £120 per annum, laundry and cleaning £60, depreciation £150, sundry expenses £100. No other expenses will be payable by the canteen. Calculate the average selling price which will be charged to enable the canteen to break even. Recommend a pricing policy to achieve this result. (7 marks)

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