2802/203
FOOD AND BEVERAGE CONTROL THEORY
June/July 2020
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.
Maximum marks to each part of a question are as indicated.
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) (i) Explain the meaning of the term 'food and beverage control'. (2 marks)

(ii) Describe each of the following problems in food and beverage control:

I Short cycle operation; (3 marks)

II High rate of departmentalization; (3 marks)

III Daily variation in food production. (3 marks)

(b) Highlight **four** responsibilities of the purchasing officer in a catering establishment. (4 marks)

(c) Outline the procedure of buying perishables in catering establishments. (5 marks)

2. (a) Giving examples in each case, explain the meaning of the following elements of costs:

(i) Material costs (3 marks)

(ii) Labour costs (3 marks)

(iii) Overhead costs (3 marks)

(b) The following was extracted from the books of Mchuzi restaurant in respect to August 2017.

	Ksh cts
Sales	52,000
Opening stock	5,000
Closing stock	6,400
Purchases	24,600
Wages and salaries	11,200
National insurance	600
Gas and electricity	1,600
Repairs	2,000
Depreciation	4,000
Postage	400
Insurance	800
Printing and stationery	600
Rent and rates	6,600
Staff meals	1,600

Calculate:

(i) Elements of costs (6 marks)

(ii) Gross profit (3 marks)

(iii) Net profit (2 marks)

3. (a) Identify **four** errors waiters make when handling guests 'bills'. (4 marks)

(b) Highlight **six** aims of preparing standard purchase specifications. (6 marks)

(c) Differentiate between operating and the capital budgets. (4 marks)

(d) Explain **three** measures taken to obtain effective portion control in food and beverage establishments. (6 marks)

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

(i) seat turnover;
(ii) stock rotation. (4 marks)

(b) Highlight **six** advantages of buying food in bulk. (6 marks)

(c) Nyama butchery sells a whole cut of mutton weighing 30 kg at Ksh 151.00 per kilogram where the cut is cut as follows:

	Weighted with bone	Retail Price
Fore rib	8 kg	@ Ksh 250.000
Middle rib	7 kg	@ Ksh 250.000
Chunk steak	7 kg	@ Ksh 180.000
Chunk bone	3 kg	@ Ksh 110.000
Leg of mutton cut	5 kg	@ Ksh 198.000

Calculate the cost of a 100 g portion of roast meat using the fore rib and assuming a 50% bone and cooking loss. (10 marks)

5. (a) Highlight **four** advantages of remunerating employees by use of salary. (4 marks)

(b) State **six** circumstances when a credit note is required. (6 marks)

(c) The inventory of Faida restaurant shows the following transactions in the month of August 2017 for the stock.
August 10th 2017 stock worth 100 kg was purchased at 30.00
August 14th 2017 stock worth 100 kg was purchased at Ksh 34.00.
August 19th 2017 stock 8kg was issued.
August 22nd 2017 stock worth 200 kg was bought at Ksh 40.00.
August 28th 2017 stock worth 240 kg was issued.

Calculate the cost of stock at the end of the month if it was rotated according to the FIFO method of stock rotation. (10 marks)

6. (a) Highlight **five** aims of training staff in food and beverage control. (5 marks)

(b) State **five** factors to consider when preparing labour costs budgets. (5 marks)

(c) Masala restaurant has a seating capacity to serve a maximum of 12,000 per day in the trading period. The average spending power is Ksh 4.00. The following costs were also incurred:

Rent and rates	Ksh 2,500
Depreciation	Ksh 500
Insurance	Ksh 800
Other fixed costs	Ksh 1000
Food and beverage	40% of sales
Variable costs was@	Ksh 19,200

Calculate:

(i) Break even point in numbers; (7 marks)

(ii) Break even point in shillings. (3 marks)

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BEP (units) $\frac{FC}{C/U}$

BEP (sh) = $\frac{FC}{C/U} \times ASP$

C/U = ASP