2802/203
FOOD AND BEVERAGE
CONTROL THEORY
June/ July 2021
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.
Each question carries twenty marks.
Answer any FIVE questions in the answer booklet provided.
Marks to each part of a question are as indicated.
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) (i) Explain the meaning of the term 'costing'. (2 marks)

   (ii) Highlight **four** reasons why costing is necessary in food and beverage control. (4 marks)

   (b) Giving **two** examples in each case, explain what is meant by the term "unit of sales". (5 marks)

   (c) Tangawizi restaurant served 3,705 meals in the month of May 2017, the number of covers was 6,829, the food cost was at Ksh. 2,576, labour cost was Ksh 1,609 and overhead cost was Ksh 1,495.

   Calculate:

   (i) the average spending power; (4 marks)

   (ii) the net profit and express it as a percentage (%) of sales. (5 marks)

2. (a) (i) Highlight **six** equipment used for portion control. (3 marks)

   (ii) State **five** reasons for portion control. (5 marks)

   (b) With an aid of diagram, illustrate the details of a bin card as used in food control stores. (8 marks)

   (c) Distinguish between an invoice and a delivery note. (4 marks)

3. (a) Explain **two** reasons why the control of beverages in the catering establishments is easier than the control of food items. (4 marks)

   (b) The following figures relate to bar stocks of a restaurant, for the month of August 2017.

	Cost (Ksh)	Selling price (Ksh)
Sales		921
Purchases	440	880
Stocks as at 1ˢᵗ August	114	228
Stocks as at 31ˢᵗ August	99	198

   Calculate:

   (i) the gross profit percentage of sales; (4 marks)

   (ii) calculated sales; (2 marks)

   (iii) the surplus as percentage of calculated sales. (4 marks)

(c) Giving **two** examples in each case, differentiate between overhead costs and labour costs. (6 marks)

4. (a) Highlight **four** ways in which losses are experienced in sales during service. (4 marks)

(b) Distinguish between centralized and decentralized stores. (4 marks)

(c) The following information shows the consumption of rice in a university in Mombasa.

Maximum consumption	5,000 kg per week
Minimum consumption	3,000 per week
Reorder period	4 - 6 weeks
Reorder quantity	20,000 kg.

Calculate:

(i) reorder level; (3 marks)

(ii) minimum stock level; (3 marks)

(iii) maximum stock level; (3 marks)

(iv) average stock level. (3 marks)

5. (a) Identify **five** factors that determine the quantity of goods to be purchased in food and beverage control departments. (5 marks)

(b) State **seven** causes of variance of the food cost in a catering establishment. (7 marks)

(c) Explain **four** advantages of standard recipes. (8 marks)

6. (a) Highlight **four** reasons for using cyclic menus in the catering establishments. (4 marks)

(b) Highlight **six** responsibilities of a food and beverage control store keeper. (6 marks)

(c) State **six** factors that influence the food cost percentage in food and beverage control. (6 marks)

(d) In Apple restaurant, food worth 9,500 was consumed in a period of one month. The opening stock is valued at Ksh. 2,500 while closing stock is valued at Ksh. 1,150. Calculate the rate of stock turnover of the restaurant. (4 marks)

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