

2802/203
FOOD AND BEVERAGE
CONTROL THEORY
Oct./Nov. 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 question ONE (compulsory) and FOUR other 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) Highlight **six** reasons for high cost food percentage in the kitchen. (6 marks)
- (b) Explain **three** factors that would determine the selling price of products in the catering establishments. (6 marks)
- (c) Calculate the kitchen percentage of each of the following dishes:
- (i) two portions of tomato vinaigrette with selling price of Ksh 40.00 and cost price of Ksh. 15.00. (3 marks)
- (ii) six mandazi being sold at Ksh.30 and cost price for each at Ksh. 3.50. (3 marks)
- (iii) a plate of potato soup being sold at Ksh. 100 and cost price of Ksh. 49.00. (2 marks)
2. (a) State **three** reasons why control system used in food and beverage establishment may not be totally efficient. (6 marks)
- (b) Distinguish between master and departmental budgets. (4 marks)
- (c) The following information relates to XYZ traders for the year ending 2017.
- In the 1st quarter sales amounted to £ 59,728 and the following year, sales is estimated be at $12\frac{1}{2}\%$ above that of the last quarter.
 - sales vary during the year, the amount for the quarters ending May, August, November and March being at the ratio of 3:5:4:2 respectively.
 - Estimates are made as follows on sales:
 - gross profit @ 60%;
 - wages @ 32%;
 - variable expenses @ 9%.
 - fixed expenses amount to Ksh.5,200 per annum.
- Prepare a budget statement for the year ending March 2017 showing the net profit percentage on sales for each quarter and the total for the year. (10 marks)
3. (a) Identify **five** problems that affect food and beverage control process. (5 marks)
- (b) State **three** uses of each of the following documents:
- (i) delivery note in the catering establishment;
- (ii) credit note used in the catering establishments. (6 marks)

- (c) (i) Explain the meaning of the term cost control as used in food and beverage establishments. (2 marks)
- (ii) The food cost of a portion of Sole Colbert is £ 0.99 and it is sold at £ 2.54, which produces a gross profit of 61%. The proprietor decides that the gross profit of 65% is necessary. Calculate the selling price in order to achieve 65% profit. (7 marks)
- (a) Highlight **four** advantages of central stores in food and beverage control departments. (4 marks)
- (b) Explain the meaning of each of the following terms:
- (i) standard food cost;
- (ii) basic food cost;
- (iii) sales mix. (6 marks)
- (c) The following information was extracted from the books of Basil Caterers
- Consumption per week

Minimum	400 loaves
Maximum	1300 loaves
Normal	700 loaves
 - Lead time

Normal	4 weeks
Minimum	3 weeks
Maximum	6 weeks
 - Reorder quantity 4000 loaves
- Required;
- calculate:
- (i) reorder level; (2 marks)
- (ii) minimum stock levels; (4 marks)
- (iii) maximum stock levels. (4 marks)

5. (a) Identify **five** details that are recorded on a meat tag. (5 marks)
- (b) Highlight **five** advantages of pre-packed individual portions of food. (5 marks)
- (c) State **five** advantages of using electronic cash registers when taking guests orders in the restaurants. (5 marks)
- (d) State **five** reasons of developing standards yields in the catering establishments. (5 marks)

6. (a) Identify **three** human errors that a waiter can make when preparing a guest bill. (3 marks)
- (b) Explain **three** features of a break-even chart. (6 marks)
- (c) In a 28 day trading period, the cost of food consumed was 8,800, opening stock was 4,400, closing stock 2,700. Calculate the stock turnover. (4 marks)
- (d) Using the break-even formulae, find the break even point for Garlic Restaurant, given the following information:

Capacity cost: Rent and rates	400
Insurance	400
Building	1,400
Fuel	600
Machinery	1,700
Salaries and wages	1,500

- Restaurant Average spending power is 40% of the sales.
- Seating capacity - serves max. of 10,000 for the trading period.
- Average spending power of customer is £2.

(7 marks)

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