

2802/203
FOOD AND BEVERAGE
CONTROL THEORY
Oct./Nov. 2022
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.

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) Enumerate **six** details of a standard purchase specification for food and beverages. (6 marks)
- (b) Discuss **three** reasons for giving a credit note to a supplier in catering establishments. (6 marks)
- (c) Highlight **four** points to consider when receiving payment by cash in food and beverage outlets. (4 marks)
- (d) Explain the meaning of each of the following terms:
- (i) volume forecasting; (2 marks)
- (ii) budgetary control. (2 marks)
2. (a) Identify **five** control measures applied in food and beverage production. (5 marks)
- (b) Discuss **four** causes of fraud in food and beverage control stores. (8 marks)
- (c) Highlight **seven** factors to consider when pricing food and beverages in catering establishments. (7 marks)
3. (a) Identify **five** elements of labour costs. (5 marks)
- (b) Highlight **five** advantages of a central store in food and beverage control. (5 marks)
- (c) Elaborate on each of the following objectives of food and beverage control:
- (i) prevention of wastes; (3 marks)
- (ii) data for management reports. (3 marks)
- (d) Explain the meaning of each of the following terms:
- (i) buffer stocks; (2 marks)
- (ii) average spending power. (2 marks)
4. (a) Identify **four** components of an operating budget. (4 marks)

- (b) Food cost of Ndimu Restaurant stands at Ksh 5,000.00 per trading period, variable costs are at 40% of sales, total cost at Ksh 20,000/=. Average spending power is Ksh 10.00/= and number of covers stand at Ksh 10,000.00. Calculate units of output at break even point using the break even formulae. (10 marks)
- (c) Describe **three** food and beverage control measures at each of the following stages:
- (i) buying; (3 marks)
- (ii) receiving. (3 marks)
5. (a) Identify **eight** equipment used for portion control in food and beverage outlets. (4 marks)
- (b) Explain **four** advantages of a control system in catering establishments. (8 marks)
- (c) The cost of ingredients to produce a portion of beef is Ksh 800. The caterer needs to make a profit margin of 60%. Calculate:
- (i) the selling price for the portion of beef; (4 marks)
- (ii) the cost of ingredients required to produce the portion of beef, if the selling price is Ksh 2,000 and the gross profit margin is increased from 60% to 65%. (4 marks)
6. (a) Enumerate **five** reasons for stock taking in food and beverage establishments. (5 marks)
- (b) State **five** supervisory roles of a food and beverage control manager. (5 marks)
- (c) Explain **two** ways in which each of the following leads to losses in food control:
- (i) pilferage; (2 marks)
- (ii) spoilage; (2 marks)
- (iii) breakages. (2 marks)
- (d) Differentiate between variable and fixed costs. (4 marks)

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