

2802/203

**FOOD AND BEVERAGE CONTROL THEORY**

June/July 2023

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.*

*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) Identify **eight** variable costs. (4 marks)
- (b) Explain **three** measures that should be taken when receiving goods in a catering establishment. (6 marks)
- (c) Elaborate on the **five** step process of control. (10 marks)
2. (a) (i) Explain the meaning of the term 'daily financial report'. (2 marks)
- (ii) Explain **three** functions of a daily financial report. (6 marks)
- (b) Highlight **five** reasons for portion control. (5 marks)
- (c) State **seven** guidelines for arranging goods in food and beverage stores. (7 marks)
3. (a) Explain **three** factors that determine the quantity of food and beverage purchases. (6 marks)
- (b) Discuss **three** advantages of cyclic menus in food and beverage establishments. (6 marks)
- (c) With aid of diagrams, illustrate details of each of the following documents:
- (i) food purchase order form; (4 marks)
- (ii) BIN card. (4 marks)
4. (a) (i) Explain the meaning of the term 'food and beverage control'. (2 marks)
- (ii) Elaborate on each of the following problems in food and beverage control:
- I. perishability of food and beverages; (3 marks)
- II. short cycle of operations. (3 marks)
- (b) Describe **four** indicators of quality in foods and beverages in a catering establishment. (8 marks)
- (c) Distinguish between fixed and variable cost personnel. (4 marks)



5. (a) (i) Explain meaning of the term 'budgetary control'. (2 marks)
- (ii) Give **two** examples in each case, describe the following budgets:
- (a) capital budgets; (4 marks)
- (b) operating budgets. (4 marks)
- (b) State **six** control measures prior to production of food and beverages. (6 marks)
- (c) State **four** details to look out for when a guest pays by cheque for services provided. (4 marks)
6. (a) State **five** causes of variations in food costs composition. (5 marks)
- (b) (i) A whole cut of beef weighing 50 kg is purchased at Ksh 460 per kg and the cut is as follows:

	Weight with bone kg	Retail price Ksh
Fore rib	12 kg	560
Middle rib	11 kg	560
Chuck steak	11 kg	490
Leg of mutton cut	9 kg	508
Chuck bone	7 kg	320
	40 kg	2,438

Calculate:

- (i) cost of 410 g portion of roast beef using fore rib, assuming a 60% bone and cooking loss. (11 marks)
- (ii) differentiate between cooking and bone loss. (4 marks)

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