



**MURANG'A UNIVERSITY COLLEGE**  
(A Constituent college of Jomo Kenyatta University of Agriculture and Technology)  
**SCHOOL OF HOSPITALITY AND TOURISM**

UNIT CODE: HT1246

MAIN EXAM

UNIT TITLE: FOOD AND BEVERAGE CONTROL

CLASS: HT/FB/16D

SEMESTER: MAY-AUG 2016

DATE: 22<sup>ND</sup> JULY, 2016

TIME: 3 HRS

**INSTRUCTIONS**

1. This paper consists of TWO sections, A and B.
2. Section A is compulsory.
3. Attempt any TWO questions from section B.

**SECTION A; (COMPULSORY) 30 MKS**

**QUESTION ONE**

- a) MRUC restaurant intends to introduce fried fish in the menu. The food cost is sh.280.  
Calculate the selling price with a gross profit of 60%, 16% VAT and 10% service charge. (5mks)
- b) Explain the meaning of the term gross profit. (2mks)
- c) Give any four advantages of central stores. (4mks)

**QUESTION TWO**

- a) State four advantages of budgetary control. (4mks)
- b). Explain five factors to consider when setting selling prices. (10mks)
- c). Define the term limiting factor as used in budgeting. (2mks)
- d). Outline any three limiting factors that may operate in hotels and catering establishments. (3mks)

**SECTION B: ANSWER ANY TWO QUESTIONS FROM THIS SECTION.(40MKS)**

**QUESTION THREE**

- a). A joint weighing 20kg is purchased at sh.120 per kg. the bone and cooking loss is 50%. Showing the formulae used, calculate the following.
- (i) Price per kg of served meat. (3mks)
  - (ii) The number of 200g portions obtainable from the carved meat. (3mks)
  - (iii) The cost per portion of cooked meat. (2mks)
- b) Highlight **four** stock holding costs which a catering establishment may incur. (4mks)
- c). List **six** details found in a restaurant control/summary sheet. (3mks)
- d). State **five** advantages of using an electronic cash register for computing guests' bills. (5mks)

**QUESTION FOUR**

- a). Give **four** reasons that explain the difference between book balance and physical balance which may arise in a stock-taking exercise. (4mks)
- b). State **six** causes of high food cost in a catering establishment. (6mks)
- c). A restaurant has a seating capacity to serve a maximum of 10,000 customers per 28-day period. The average spending power of the customers is sh.200.the fixed costs of the restaurant are sh.600, 000 per period and variable costs are 40% of sales.

**Required;**

- i. Prepare the restaurant's break-even chart. (7mks)
- ii. Indicate the margin of safety, net loss and net profit on the chart. (3mks)

**QUESTION FIVE**

- a) Explain how each of the following problems affects food and beverage control;
- i. Perishability of supplies. (2mks)
  - ii. Short cycle of operations. (2mks)
  - iii. Daily variation in production. (2mks)
- b). Highlight **four** sources of supply of beverages in for a catering operation. (4mks)
- c). Explain **five** factors that determine stock levels in a catering establishment. (10mks)