



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

END OF TERM MAIN EXAMINATION

UNIT CODE :HT1246

UNIT TITLE :FOOD AND BEVERAGE CONTROL

CLASS :HT/FB/16D MODULE TWO

DATE: 21st APRIL 2016

TIME: 3HRS

INSTRUCTIONS

The paper consists of **FIVE** questions. Attempt question **ONE** and any other **THREE** questions from section B

SECTION A: 25 mks (Attempt this question and any other **THREE** from section B)

QUESTION ONE

1. a. Define the following terms as applied in food and beverage control.

- i. Imprest stores (2mks)
- ii. Ullage (2mks)
- iii. Lead time (2mks)

b). Give **FOUR** problems related to food and beverage control. (4mks)

c). Outline the procedure that a receiving clerk would follow when receiving perishable goods. (5mks)

d). Explain **FIVE** limiting factors in the preparation of budgets in food& beverage establishments. (10mks)

SECTION B.(45 MKS) (Attempt any THREE questions from this section.)

QUESTION TWO

a). Identify FOUR stock holding costs common to all catering establishments. (2mks)

b). The stores ledger card for material M20 shows the following details for the month of January 2016.

January	units	price per unit
1 opening stock	1100	200
7 received	4400	230
15 issued	3500	
21 received	2000	250
27 issued	2500	
29 closing stock	1500	

Prepare a stores ledger card for the material using Last in First Out (LIFO) method of valuing material issues. (8mks)

c. Discuss the post-operational phase of control. (5mks)

QUESTION THREE

3. a. The following information relates to sugar consumption by uzuri café.

Maximum consumption 600kg per

Minimum consumption 400kg per week

Re-order period 4-6 weeks

Re-order quantity 30,000 kg

Calculate the;

i. Re-order level. (2mks)

ii. Minimum stock level. (3mks)

b. Explain the meaning of blind receiving. (2mks)

c. Explain FOUR factors that affect stock levels in a catering organization. (8mks)

QUESTION FOUR

a). Outline THREE purposes of budgeting. (3mks)

b). Highlight SIX clauses which should be included in a food purchasing contract. (6mks)

c). Explain any THREE principles of material coding in the stores. (6mks)

QUESTION FIVE

- a). A restaurant spent sh. 12,000 on vegetables in the month of April 2015. The stock on 1st April was valued at sh. 3,200 while the stock on 30th April was 20% of the cost of vegetables. Calculate the rate of stock turnover for the month. (5mks)
- b). Differentiate between a master budget and fixed budget, giving two examples in each case. (4mks)
- c). Give the purpose of each of the following documents.
- i. Credit note. (2mks)
 - ii. Quotation. (2mks)
 - iii. Invoice. (2mks)