



MASENO UNIVERSITY

UNIVERSITY EXAMINATIONS 2012/2013

THIRD YEAR FIRST SEMESTER EXAMINATIONS FOR
THE DIPLOMA IN HOSPITALITY MANAGEMENT
(CITY CAMPUS)

**SEH 0164: FOOD AND BEVERAGE COST
CONTROL**

Date: 23rd July, 2013

Time: 9.00 – 11.00 a.m.

DIPLOMA IN HOSPITALITY MANAGEMENT
THIRD YEAR 1ST SEMESTER
SEH 0164: Food and Beverage Cost Control
INSTRUCTIONS:

1. This paper has TWO sections, A & B.
2. Answer ALL questions from Section A and B.
3. Questions from section A should be answered in the spaces provided on the question paper.
4. Questions from Section B should be answered in the answer booklet provided.

Section A (40 Marks)

Answer all questions

1. a) Give the meaning of "standard purchase specifications" as used in food purchasing control
(1 Mark)
- b) Enumerate six (6) importance of developing standard purchase specifications in a food service operation
(6 Marks)

2. Give the formulas used to compute the following; (5 Marks)
 - a) Seat turnover
 - b) Covers per server
 - c) Beverage cost %
 - d) Average sale per server

e) Average Sale

3. Assume that Havard restaurant offers a menu with five entrée items represented by the letters A, B, C, D, and E. Total portion sales for each of these for the month of August are provided in Figure 1. During the month of August, a total of 8,000 entrées were sold. Calculate the sales mix for the items A, B, C, D, and E. (3 Marks)

Figure 1: Sales mix for Havard restaurant

Menu Item	Entrées Sold	Sales Mix
A	1,000	-
B	1,200	-
C	1,800	-
D	2,400	-
E	1,600	-
Totals	8,000	-

4. The following information is from the records of Sunshine Restaurant:

Sales \$800,000

Variable cost \$342,400

Fixed cost \$345,600

Assume that sales volume equals 40,000 covers:

a. Calculate profit.

b. Calculate average dollar sale.

c. Calculate dollar sales required to earn a profit of \$125,000, assuming variable rate does not change. (6 Marks)

5. Outline five principle concerns that can be addressed by implementing standards for storing food (5 Marks)

6. Briefly explain the importance of establishing standards for each of the following;

a) Storage temperatures for foods

b) Storage containers for foods

c) Shelving

d) Cleanliness of storage facilities

(8 Marks)

7. Explain the importance of the following to foodservice operations;

a) Standard portion sizes

b) Standard recipes,

c) Standard portion costs

(6 Marks)

Section B (30 Marks)

Answer all questions

5. a) Briefly explain three standards established to govern the receiving process. (3 Marks)

b) Explain the six steps of standard receiving procedure (12 Marks)

6. a) What is control as used in food and beverage cost control? (1 Mark)

b) You are a Food and beverage cost controller in one of the hotels within Kisumu city. Briefly explain any seven (7) control techniques you would put in place in order to control costs and sales. (14 Marks)