

2802/203
FOOD AND BEVERAGE CONTROL THEORY
Oct./Nov. 2017
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 4 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 **four** labour costs in food and beverage control. (2 marks)
- (b) Highlight **seven** aims of food and beverage control. (7 marks)
- (c) State **five** factors to consider when purchasing food items for a catering establishment. (5 marks)
- (d) Describe each of the following methods of purchasing foods and beverages:
 - (i) contract purchasing; (3 marks)
 - (ii) purchasing through quotations. (3 marks)
2. (a) (i) State **three** reasons for tagging meat in the catering establishments. (3 marks)
- (ii) Outline **five** steps followed in tagging meat in food and beverage control establishments. (5 marks)
- (b) Distinguish between service charge and cover charge. (4 marks)
- (c) Prepare a sample standard purchase specification for red apples to be used for the preparation of fruit salad. (8 marks)
3. (a) State **five** aspects a receiving clerk in food and beverage establishment checks for when goods are delivered. (5 marks)
- (b) Explain **three** objectives of standard recipes. (6 marks)
- (c) Explain each of the following obstacles when controlling food and beverages:
 - (i) short-cycle operation;
 - (ii) high level of departmentalization;
 - (iii) perishability of foods. (9 marks)
4. (a) Highlight **three** factors that should be considered when determining portion sizes of food and beverages. (3 marks)
- (b) Explain the meaning of each of the following terms:
 - (i) capital budget;
 - (ii) financial policy;
 - (iii) operating budget. (6 marks)

purchase order
 invoice
 receipt book
 delivery note

(c) A luncheon is organized for 60 covers, the menu is costed as follows:

Food cost	Ksh. 13,800
Labour	Ksh. 4,200
Decorations	Ksh. 900
Menu pricing	Ksh. 1,000
Hiring of equipment	Ksh. 3,200

The management wishes to collect 17.5 of sales for overheads and achieve a net profit of 12.5.

to total material cost + labour cost + overhead
 $13,800 + 4,200 + 5,100 = 23,100$

Required:

Calculate:

- (i) the total cost of the menu; (11 marks)
- (ii) charge per cover.

5. (a) Highlight five control measures to be applied before production of food and beverage. (5 marks)

(b) Explain the meaning of each of the following terms:

- (i) blind receiving;
- (ii) standard yield;
- (iii) P/V ratio. (6 marks)

(c) Strawberry restaurant has a seating capacity to serve a maximum of 12,000 pax per day during a 28 day trading period. The average spending per customer is Ksh. 4. The following costs were incurred:

Costs	Ksh.
Rent and rates	2,500.00
Depreciation	500.00
Insurance	800.00
Other fixed costs	1,000.00
Food and beverages	40% of sales

Required:

Calculate:

- (i) the break even point in number of covers;
- (ii) the break even point in shillings. (9 marks)

6. (a) Highlight five rules of arranging goods in a food store. (5 marks)
- (b) State six factors which determine the stock levels of a catering establishment. (6 marks)
- (c) Calculate the elements of costs and express each as a percentage of sales, assuming Ksh. 1,000 of food is consumed as staff meals. Details of Avocado restaurant as for June 2010 records are as shown below:

	Ksh.
Sales	51,000.00
Opening stock 1 June 2010	4,000.00
Closing stock 30th June 2010	5,500.00
Purchases	11,000.00
Wages and salaries	7,000.00
National insurance	300.00
Gas and electricity ✓	8,000.00
Repairs and renewals	900.00
Rents and rates	3,000.00
Insurance	400.00
Postage and telephone	250.00
Printing and stationery	300.00
Depreciation	2,000.00

(9 marks)