



MURANG'A UNIVERSITY OF TECHNOLOGY

SCHOOL OF HOSPITALITY AND TOURISM

DEPARTMENT OF HOSPITALITY

UNIVERSITY SPECIAL EXAMINATION

2018/2019 ACADEMIC YEAR

**THREE YEAR SECOND SEMESTER EXAMINATION FOR, DIPLOMA IN
HOSPITALITY MANAGEMENT**

DHM1213 – FOOD AND BEVERAGE COSTING AND CONTROL

DURATION: 2 HOURS

DATE: 14/12/2018

TIME: 9 – 11 A.M.

Instructions to candidates:

1. Answer question One and Any Other Two questions.
2. Mobile phones are not allowed in the examination room.
3. You are not allowed to write on this examination question paper.

SECTION A: ANSWER ALL QUESTIONS IN THIS SECTION

QUESTION ONE (30 MARKS)

- a) Explain the following terminologies:
 - (i) Food and beverage control (2mks)
 - (ii) Purchasing (2mks)
 - (iii) Receiving (2mks)
- b) Explain five problems of food and beverage control (10mks)
- c) Outline the procedure of purchasing (7mks)
- d) (i) Highlight four disadvantages of decentralized stores (4mks)
(ii) State three elements of cost in food and beverage establishments (3mks)

SECTION B – ANSWER ANY TWO QUESTIONS IN THIS SECTION

QUESTION TWO (20 MARKS)

- a) Explain three effects of high labour turn over (6mks)
- b) List four factors to consider in deciding on portion to be given to each customer. (4mks)
- c) Explain three instances when a credit note may be issued (6mks)
- d) Highlight four disadvantages of contract purchasing (4mks)

QUESTION THREE (20 MARKS)

- a) Consider the following trading results of Antique restaurant ltd;

Cost of material used	shs70, 000
Cost of beverage material used	30,000
Salaries and wages	10,000
Staff meals	5, 000
Staff bonuses	7, 000
Staff accommodation	6, 000
Rents & rates	14,000
Water and electricity	4,500
Depreciation of equipment	4,000
Maintenance of equipment	3,500
Sales	500,000

Showing all your workings, calculate:

- (i) Material cost (2mks)
 - (ii) Labour (2mks)
 - (iii) Overhead cost (2mks)
 - (iv) Gross profit (3mks)
 - (v) Net profit (2mks)
 - (vi) Net profit margin (3mks)
- b) Discuss three (3) phases of food and beverage control system (6mks)

QUESTION FOUR (20 MARKS)

- a) Highlight four factors to consider when selecting a supplier (4mks)
- b) Explain four documents used in receiving (8mks)
- c) Explain four objectives of food and beverage control system (8mks)