



MURANG'A UNIVERSITY OF TECHNOLOGY

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

UNIVERSITY ORDINARY EXAMINATION

2020/2021 ACADEMIC YEAR

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

DHM063 – FOOD AND BEVERAGE COST CONTROL

DURATION: 2 HOURS

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) State the THREE elements of cost. (3 marks)
- b) Outline TWO documents which are necessary for carrying out purchasing in the hotel. (3 marks)
- c) Outline FIVE objectives for carrying out food and beverage cost control. (5 marks)
- d) Outline FIVE factors that affect menu pricing. (5 marks)
- e) Explain at least THREE problems that may be encountered while carrying out food and beverage cost control. (6 marks)
- f) State FIVE objectives of a budget. (5 marks)
- g) Explain the role of standard recipes in controlling costs. (3 marks)

SECTION B – ANSWER ANY TWO QUESTIONS IN THIS SECTION

QUESTION TWO (20 MARKS)

- a) Explain the different models of budgeting. (10 marks)
- b) Describe the procedure for receiving goods in a hospitality establishment. (10 marks)

QUESTION THREE (20 MARKS)

With the aid of an illustration, describe the food and beverage control cycle. (20 marks)

QUESTION FOUR (20 MARKS)

Discuss the storing and issuing function in food and beverage operations. (20 marks)