



MAASAI MARA UNIVERSITY

REGULAR UNIVERSITY EXAMINATIONS 2019/2020 ACADEMIC YEAR SECOND YEAR FIRST SEMESTER

SCHOOL OF TOURISM, HOSPITALITY AND LEISURE STUDIES

BACHELOR OF HOTELS AND HOSPITALITY MANAGEMENT

COURSE CODE: BHM 2103

COURSE TITLE: FOOD AND BEVERAGE MANAGEMENT

DATE: 9TH DECEMBER 2019

TIME: 11.00 AM - 1.00PM

INSTRUCTIONS TO CANDIDATES

Answer **ALL** questions in section **A** and any other **TWO** in section **B**.

This paper consists of 4 printed pages. Please turn over

SECTION A- 30 MARKS

QUESTION ONE (30 MARKS)

- a) Highlight **FIVE** reasons for high food cost percentage in the kitchen
(5 marks)
- b) Examine **FIVE** systems that may be imposed by the management to prevent bartenders from stealing in a busy bar operation set-up
(5 marks)
- c) Explain **FIVE** objectives of budgetary control in food and beverage management
(5 marks)
- d) State **FIVE** problems that affect food and beverage control
(5 marks)
- e) Explain the importance of stocktaking of beverages is important
(5 marks)
- f) Highlight **FIVE** factors to consider when preparing a labor cost budget
(5 marks)

SECTION B- 40 MARKS

QUESTION TWO (20 MARKS)

- a) Describe **FIVE** differences between purchasing beverages and purchasing food.
(10 marks)
- b) Explain factors that determine the selling price of products in the catering industry
(6 marks)
- c) The food cost of a portion of salmon is Ksh. 990 and it is sold at Ksh. 2540, which produces a gross profit of 61%. The proprietor decides that the gross profit should change. Calculate the selling price at:
 - a. 65%
(2 marks)
 - b. 70%
(2 marks)

QUESTION THREE (20 MARKS)

- a) The standards established for storing food should adhere to FIVE principles. Discuss
(10 marks)
- b) Elucidate **FOUR** advantages of breakeven Analysis
(4 marks)
- c) The following information relates to statistics from a restaurant's last quarter

The restaurant had Ksh. 450,000 in sales.
Their total variable costs amounted to Ksh. 180,000.
Their total fixed costs amounted to Ksh. 200,000

- i. Calculate the restaurant's break-even point **(3 marks)**
- ii. If the average amount per guest for the previous three months is Ksh.450 determine the number of guests needed per month to break-even **(3 marks)**

QUESTION FOUR (20 MARKS)

- a) Explain the importance of standard yield in an establishment **(5 marks)**
- b) Several yield tests for roasting rounds of beef have been carefully undertaken. A summary of results (average per round) follows:

As purchased (AP) Weight = 10kg

Servable (EP) weight = 8kg

Cost (AP) = 400 per kg

According to the above test results, answer the following questions:

- i. Calculate the cost per servable kilogram **(1 marks)**
 - ii. How many kilograms of rounds should be purchased for a weekend event being planned for 275 guests, if the edible portion served on each plate should weigh 250g? **(2 marks)**
 - iii. Calculate the cost of servable kilogram if the purchase price per kilogram raises to ksh 450. **(2 marks)**
- c) Elucidate FIVE advantages of using standard recipes. **(5 marks)**
 - d) This information refers to the recipe for pumpkin soup. The recipe will make one litre of soup (Five portions). Draw up a standard recipe for 20 portions of the pumpkin soup. **(5 marks)**

PUMPKIN SOUP	
Ingredients	Method
½ tsp vegetable stock, powdered 750 mL water 100 g brown onion, sliced 20 g butter 100 g carrots, diced 150 g potatoes, diced 250 g pumpkin, diced 2 sprigs thyme 75 mL cream ½ tsp parsley, chopped	1. Using a large pot, sweat the onions in butter, then add the thyme, pumpkin and carrots. 2. Add the stock to a small amount of hot water, then add to the pot along with the potatoes and 750 mL of water. 3. Bring to a boil and then skim. 4. Simmer for one hour or until the carrots are soft, then puree and pass through a chinois. 5. Check the consistency of the soup. 6. Place the soup back in the pot and bring back to a boil, then add cream and season to taste. 7. Garnish with parsley

QUESTION FIVE (20 MARKS)

a) Discuss reasons that influence a customer’s choice of establishment.

(10 marks)

b) The following information was extracted from the books Baylite Caterers:

Consumption per week

Minimum	400 loaves
Maximum	1300 loaves
Normal	700 loaves
Lead time	
Normal	4 weeks
Minimum	3 weeks
Maximum	6 weeks

Reorder Quantity 4000 loaves

Required, calculate:

- i. Reorder level **(2 marks)**
- ii. Minimum stock levels **(4 marks)**
- iii. Maximum stock levels **(4 marks)**

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