



MAASAI MARA UNIVERSITY

**REGULAR UNIVERSITY EXAMINATIONS
2018/2019 ACADEMIC YEAR
SECOND YEAR FIRST SEMESTER**

**SCHOOL OF TOURISM AND NATURAL
RESOURCE MANAGEMENT
BACHELOR OF HOTELS AND HOSPITALITY
MANAGEMENT**

**COURSE CODE: BHM 2103
COURSE TITLE: FOOD AND BEVERAGE
MANAGEMENT**

DATE: 4TH DECEMBER, 2018

TIME: 0830 - 1030 HRS

INSTRUCTIONS TO CANDIDATES

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

This paper consists of 2 printed pages. Please turn over.

QUESTION ONE (25 marks)

- i. Examine **FIVE** points to consider when preparing a labour cost budget **(5 marks)**
- ii. Specify information that is recorded in EACH of the following records:
 - i. Cellar inwards book **(1 mark)**
 - ii. Bin card **(1 mark)**
 - iii. Cellar control book **(1 mark)**
 - iv. Ullage book **(1 mark)**
 - v. Hospitality book **(1 mark)**
- iii. State **FIVE** advantages of buying food commodities in bulk **(5 marks)**
- iv. Elucidate **FIVE** main responsibilities of the food and beverage department **(5 marks)**
- v. Assess **FIVE** points to consider when determining economic order quantity **(5 marks)**

QUESTION TWO

An understanding of control procedures will assist a food and beverage manager to achieve a profitable result in the service of food and drink.

- a) Discuss why the control of beverages is generally less complex than the control of food **(5 marks)**
- b) Describe suitable action that a food and beverage manager may take to prevent EACH of the following situations from occurring:
 - i. Bar staff bringing in their own bottles of spirits to sell **(2 marks)**
 - ii. Bar staff helping themselves to drinks without paying for them **(2 marks)**
 - iii. Bar staff failing to record each drink sold and stealing the money **(2 marks)**
 - iv. Bar staff offering free drinks to friends **(2 marks)**
 - v. Bar staff giving customers short change **(2 marks)**

QUESTION THREE

- i. Transfer the following recipe for chicken pie to a standard recipe sheet: **(3 marks)**

Serves 4
1 chicken 1.125 kg
Button mushroom 125g
Onions 90g
Chicken stock $\frac{1}{4}$ L
Streak bacon 125g
Eggs 1
Puff pastry 225g
Salt, pepper, parsley to taste

- ii. Calculate the cost of preparing the meal **(3 marks)**

1 chicken 200 per kg
Button mushroom 400 per kg
Onions 50 per kg
Chicken stock 30 per litre
Streak bacon 500 per kg
Eggs @ 12
Puff pastry 100 per kg
Salt, pepper, parsley to taste 50

- iii. Calculate the cost per portion for the recipe for the recipe above

(3 marks)

- iv. Calculate the selling price per portion to achieve:

(6 marks)

- a. 65%
b. 60%
c. 45%

QUESTION FOUR

A purchase specification will assist an establishment, as well as a supplier, to measure a commodity against a common standard.

- a) Prepare a purchase specification for red onions. The information you provide should be categorized under suitable sections **(5 marks)**

- b) Describe the principal features in EACH of the following purchasing methods:

- i. Daily market list **(2 marks)**
ii. Cash and carry **(2 marks)**
iii. Paid reserve **(2 marks)**
iv. Total supply **(2 marks)**
v. Cost plus **(2 marks)**

QUESTION FIVE

It is important for a food and beverage manager to understand that stock has a monetary value.

- a) The following information was extracted from the books of Supper Restaurant in the month of December, 2010:

Purchases:

12 bales of wheat flour @ Ksh.864

15 crates of soda @ Ksh .360

5 crates of tusker @ Ksh.1,3 57

The opening stock was as follows:

6 packets of flour

15 bottles of soda

37 bottles of tusker

The following transactions were done during the same trading period:

106 packets of flour issued for production

112 bottles of soda and 150 bottles of tusker sold at the bar.

Required:

- i. Calculate the value of the closing stock **(5 marks)**
 - ii. Calculate the closing stock of each of the items **(3 marks)**
- b) Discuss **SEVEN** reasons why stocktaking should take place on a regular basis

(7 marks)

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