

Name \_\_\_\_\_

Index No. \_\_\_\_\_

1402/312

FOOD AND BEVERAGE CONTROL  
THEORY

June/July 2015

Time: 3 hours

Candidate's Signature \_\_\_\_\_

Date \_\_\_\_\_



THE KENYA NATIONAL EXAMINATIONS COUNCIL

CRAFT CERTIFICATE IN FOOD AND BEVERAGE  
PRODUCTION AND SERVICE

FOOD AND BEVERAGE CONTROL THEORY

3 hours



## INSTRUCTIONS TO CANDIDATES

*Write your name and index number in the spaces provided above.**Sign and write the date of the examination in the spaces provided above.**This paper consists of SIX questions.**Answer any FIVE questions in the spaces provided in this question paper.**All questions carry equal marks.**Maximum marks to each part of a question are as indicated.**Do NOT remove any pages from this question paper.**Candidates should answer the questions in English.*

## For Examiner's Use Only

Question	1	2	3	4	5	6	TOTAL SCORE
Candidate's Score							

This paper consists of 16 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) South Coast Hotel provides the following information of material 'X':

Supply period	5 to 15 days
Rate of consumption:	
average	15 units per day
maximum	20 units per day
yearly	5,000 units

Ordinary costs are Ksh 20 per order.

Purchase price per unit is Ksh 50.

Storage costs are 10% of unit value.

Compute the:



- (i) reorder level; (12  $\frac{1}{2}$  marks)
- (ii) minimum level;
- (iii) maximum level. (7  $\frac{1}{2}$  marks)
- (b) Enumerate the main controls which should be applied at each of the five stages of the control cycle. (4 marks)
2. (a) Differentiate between "budgeting" and "budgetary control". (4 marks)
- (b) Identify the most important items taken into account in the preparation of an overhead cost budget. (8 marks)
- (c) Describe four main features of a break-even chart. (4 marks)
- (d) Explain the control of wine bottles breakage in a cellar. (12 marks)
3. (a) Describe the following sources of supply of beverages: (6 marks)
- (i) wineshippers;
- (ii) wholesalers. (2 marks)
- (b) Explain how you would assess the efficiency of a Receiving Department in a catering organization. (6 marks)
- (c) Outline the main features of Continuous stock-taking. (2 marks)

4. (a) Distinguish between "Bin Card" and "stores ledger". (6 marks)
- (b) State **two** consequences of servicing irregular food portion sizes to customers in a restaurant. (4 marks)
- (c) Describe the procedure taken in purchasing by Daily Quotation Sheets. (6 marks)
- (d) Identify the **four** types of control reports made in catering establishments and give **one** example in each case. (4 marks)

5. (a) State **four** advantages of mark-up pricing technique. (4 marks)
- (b) A restaurant proprietor has the following costs and expected sales for a new product Y.

Variables costs	Ksh 10
Fixed costs	Ksh 300,000
Expected unit sales	50,000

The restaurant proprietor expects to earn 20% mark-up on sales of the product. You are required to:

- (i) compute the mark-up price per unit;
- (ii) calculate the profit per unit sold.
- (c) Explain the control of cash sales by the following methods:
- (i) trading account formula;
- (ii) cash register readings. (8 marks)
6. (a) Outline the **three** purposes served by a purchase requisition. (3 marks)
- (b) Use an illustration to describe a purchase requisition. (9 marks)
- (c) Explain **two** advantages and **two** disadvantages of piece-rate system in staff remuneration. (8 marks)

