

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

**FOURTH YEAR EXAMINATION FOR THE AWARD OF DEGREE
OF BACHELOR OF CATERING AND HOSPITALITY MANAGEMENT**

BCHM 440: FOOD AND BEVERAGE SERVICE IV

STREAMS: BTHM (Y4S1)

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 06/12/2017

8.30 A.M. – 10.30 A.M.

INSTRUCTIONS:

- **ANSWER ALL QUESTIONS IN SECTION A AND ANY OTHER TWO QUESTIONS IN SECTION B**
- **DO NOT WRITE ON THE QUESTIONS PAPER**

SECTION A

1. Explain the main reasons why hotels institute food and beverage control. [6marks]
2. Briefly explain the food and beverage production planning process. [6 marks]
3. Briefly explain the importance of standard food & beverage cost percentages.[4 marks]
4. Briefly explain the receiving control measures for food and beverages. [4 marks]
5. Briefly explain any four methods of stock valuation in classified hotels. [4 marks]
6. Explain the main consideration in issuing food and beverage items. [4 marks]
7. State the two main approaches in control of beverage revenues. [2 marks]

SECTION B

8. (a) Discuss any five internal control procedures for payroll costs in hotels.[10 marks]
- (b) Discuss any five common fraud practices by dishonest hotel front office staff.
[10marks]

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9. (a) The financial records on Muhima Bar for the month of February provide the following information. (Amount in shillings).

(i)	Opening beverage stock	320,180
(ii)	Beverage purchases	366, 680
(iii)	Closing stock	337, 540
(iv)	Food to bar	45, 970
(v)	Mixers	21, 569
(vi)	Bar to kitchen	9, 070
(vii)	Management’s drinks	17, 350
(viii)	Special promotions	12,000
(ix)	Net sales	1, 146, 190

Calculate the beverage cost percent. [10 marks]

(b) Briefly explain the factors in determining par stock and re-order levels for food and beverage operations. [10 marks]

10. (a) The estimated fixed costs for a new restaurant with a capacity of 450 covers are shillings 150,000 per month. The owner estimates that menu items will sell for approximately shillings 420 per cover. The average unit variable cost of product and labor costs combined are estimated at shillings 250. At present, based on the performance of similar restaurants in the locality the owner is certain the restaurant demand is 80 covers per day. The restaurant can only operate Monday through Saturday. Determine whether the restaurant can break-even and whether it is possible for it to make an average profit margin of shillings 120 per cover.

[12 marks]

(b) Discuss any four main control measures in management of hotel stores.[8 marks]