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**KIRIRI WOMENS' UNIVERSITY OF SCIENCE AND TECHNOLOGY**  
**UNIVERSITY EXAMINATION, 2024/2025 ACADEMIC YEAR**  
**YEAR ONE, SEMESTER FOUR EXAMINATION**  
**DIPLOMA IN HOSPITALITY MANAGEMENT**  
**DHM 1621- CATERING AND ACCOMODATION CONTROL II**

Date: 10<sup>th</sup> December, 2024  
Time: 8.30am –10.30am

**INSTRUCTIONS TO CANDIDATES**

**ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS**

**QUESTION ONE (30 MARKS)**

a) Define the following terms as related to catering and accommodation control:

- |      |                 |          |
|------|-----------------|----------|
| i.   | Pricing         | (1 mark) |
| ii.  | Yield           | (1 mark) |
| iii. | Portion control | (1 mark) |
| iv.  | Wages           | (1 mark) |

b) Differentiate between fixed and variable costs giving an example of each (4 marks)

c) Explain any **four** importance of generating reports in a catering establishment (4 marks)

d) Mary's catering establishment has the following information in their books:

Rent – Ksh. 40,000

Salaries for permanent staff- Ksh. 25,000

Taxes- Ksh. 2500

Insurance- Ksh. 5000

Cleaning supplies- Ksh. 3000

Ingredients- Ksh. 2000

Wages -Ksh. 4000

Calculate the break-even point if they sold food worth Ksh. 22,000. (5 marks)

e) Michael purchased 25kg of beef. After trimming and preparation, he was left with 19kg of edible food.

Calculate the yield percentage. (3 marks)

f) Citing appropriate examples, outline any **four** differences between manual control systems and automated revenue control systems (6 marks)

g) The total cost of ingredients used in making of a meal is Ksh. 790. The meal should serve 20 persons.

Calculate:

- i. The food cost per portion (2 marks)
- ii. The selling price is the desired profit margin is 40% (2 marks)

## **SECTION B: ANSWER ANY TWO QUESTIONS**

### **QUESTION TWO (20 MARKS)**

- a) Discuss any **six** importance of portion control in catering establishments (6 marks)
- b) Explain any **five** time keeping methods employed in hospitality establishments (8 marks)
- c) Outline any **six**-portioning equipment and list what they would be used to portion (6 marks)

### **QUESTION THREE (20 MARKS)**

- a) Nora's hotel has the following information in their books:

1<sup>st</sup> May 2024- Purchased 100 kg of flour at Ksh. 50 per kg

10<sup>th</sup> May 2024- Purchased 150 kg of flour at Ksh.55 per kg

20<sup>th</sup> May 2024- Purchased 200 kg of flour at Ksh. 60 per kg

At the end of May, the hotel had used up 350 kg of flour. Calculate the cost of goods sold using:

- i. LIFO (4marks)
  - ii. FIFO (4 Marks)
  - iii. Justify on why you would use LIFO over FIFO method in the selling of your goods and services (4 marks)
- b) Define break-even analysis and explain any **four** importance in decision-making (8 marks)

### **QUESTION FOUR (20 MARKS)**

- a) List any **five** reasons why employees will have high rates of overtime in catering and accommodation establishments (5 marks)
- b) Define the term labor turn over and explain any **four** reasons for high labor turnover in a hotel (7 marks)
- c) Discuss any **four** factors to consider during payment of wages to the employees (8 marks)

### **QUESTION FIVE (20 MARKS)**

- a) Outline any **four** emerging trends in catering and accommodation control (4 marks)
- b) Discuss any **four** types of budgets used in catering establishments (8 marks)
- c) Explain any **four** objectives of production planning in a catering establishment (8 marks)