



Kasarani Campus
Off Thika Road
Tel. 2042692 / 3
P.O. Box 49274, 00100
NAIROBI
Westlands Campus
Pamstech House
Woodvale Grove
Tel. 4442212
Fax: 4444175

KIRIRI WOMENS' UNIVERSITY OF SCIENCE AND TECHNOLOGY
UNIVERSITY EXAMINATION, 2024/2025 ACADEMIC YEAR
FIRST YEAR, SECOND SEMESTER EXAMINATION
FOR THE CERTIFICATE IN HOSPITALITY MANAGEMENT
CHM 201 CATERING AND ACCOMMODATION CONTROL

Date: 14TH AUGUST 2024

Time: 11:30AM – 1:30PM

INSTRUCTIONS TO CANDIDATES

ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS

QUESTION ONE (30 MARKS)

- a) The following information was obtained was extracted from the books of Jamii restaurant in respect of June 2024.

Sales	26000
Opening stock 1 st June 2024	2500
Closing stock 30 th June 2024	3200
Purchases	12300
Wages and salaries	5600
National insurance	300
Gas and electricity	800
Repairs and renewals	1000
Rent and rates	1800
Insurance	400
Postage and telephone control	200
Printing and stationery	300
Depreciation	2000

Required:

Calculate the following elements of cost and express each as a percentage of sales, assuming ksh 800 of the food consumed has been used for staff meals

- i) Labour cost (4 Marks)
 - ii) Material cost (5 Marks)
 - iii) Overhead cost (4 Marks)
 - iv) Gross profit (3 Marks)
 - v) Net margin (3 Marks)
 - vi) Net profit (3 Marks)
- b) Control is significant in regulating costs incurred in different hotel departments. Highlight four advantages of control in housekeeping and laundry departments. (4 Marks)
- c) There are various pricing methods used by catering establishments to ensure that they meet their goals and objectives. Identify four basic pricing methods that can be adopted. (4 Marks)

QUESTION TWO (20 MARKS)

- a) State and explain five steps taken in food and beverage cost control to enable a catering and accommodation establishment reach its goals. (10 Marks)
- b) Highlight five factors that determine the number of staff required to carry out different tasks in Food and Beverage control. (5 Marks)
- c) Catering establishments determine appropriate levels at which any item of stock is to be held within the stores or cellars. Identify any five types of stock levels that can be set in a catering and accommodation establishment. (5 Marks)

QUESTION THREE (20 MARKS)

- a) Explain four methods used in purchasing food and beverages in a catering and accommodation establishments. (8 Marks)
- b) State six factors to consider when choosing an appropriate location of the receiving department in catering and accommodation establishment. (6 Marks)
- c) The basic objective of a food store is to maintain an adequate supply of food for the immediate needs of the establishment. Highlight six qualities of a good food store. (6 Marks)

QUESTION FOUR (20 MARKS)

- a) Each department in a catering and accommodation establishment needs to be provided with a requisition book in order to draw goods from the stores. State five Details found in the requisition sheet. (5 Marks)
- b) Explain five methods used by the storekeeper in valuation of stock in a catering and accommodation establishment. (10 Marks)
- c) Predicting the volume of sales of a catering and accommodation establishment helps to minimize common problem of shortages or overproduction of items. Identify five objectives of volume forecasting. (5 Marks)

QUESTION FIVE (20 MARKS)

- a) Catering establishments regulate the size or the quantity of food to be served to each guest. Explain five reasons for portion control. (10 Marks)
- b) Highlight the stages that must be undertaken in the preparation stage to control costs and maximize profits. (4 Marks)
- c) Explain any three methods used by catering and accommodation establishments to determine staff wages. (6 Marks)