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KIRIRI WOMEN'S UNIVERSITY OF SCIENCE AND TECHNOLOGY
UNIVERSITY EXAMINATION, 2024/2025 ACADEMIC YEAR
FIRST YEAR, FIRST SEMESTER EXAMINATION
FOR THE DIPLOMA IN HOSPITALITY MANAGEMENT
DHM 1618: CATERING AND ACCOMODATION CONTROL I

Date: 15th April 2024

Time: 8.30am-10.30am

INSTRUCTIONS TO CANDIDATES:

ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS

QUESTION ONE (30 MARKS)

As a recently appointed Food and Beverage Costing and Control Manager at Pride Inn Hotel, the Management has been experiencing challenges faced by the management in boosting revenue due to ineffective food and beverage control measures. Your primary responsibility is to implement stringent measures to eliminate food pilfering and minimize wastage. The objective is to establish robust mechanisms for food control, ensuring a systematic approach to prevent losses and enhance overall operational efficiency. In this role, the focus will be on: explain to your team what are:

- a)
- i. Prime cost [3 Marks]
 - ii. Opportunity cost [3 Marks]
 - iii. Standard costs [3 Marks]
 - iv. Economic order quantity [3 Marks]
 - v. Staff scheduling [3 Marks]
- b) Describe the five goals of food and beverage control in the hospitality sector [5 Marks]
- c) Highlight the application of catering policy in food operation facilities [5 Marks]
- d) Explain **five** control measures to be taken during the purchasing cycle [5 Marks]

QUESTION TWO (20 MARKS)

- a) List **four** challenges experienced in the management of costs in Hospitality establishments [8 Marks]
- b) No matter which system is put in place, there challenges that cannot make the system 100% effective.
Explain four reasons [8 Marks]
- c) Explain **four** types of schedules used to control labour costs in a hotel [4 Marks]

QUESTION THREE (20 MARKS)

The following information was extracted from the books of a restaurant in respect of

January 2024

Sales	20000
Stock at 1 st January 2024	7200
Stock at 31 st January 2024	8800
Purchase for the month of January 2024	9800
Purchase returns	2400
Staff meal	1200

- a) Calculate the cost of food consumed from the following information [5 Marks]
- b) Calculate the gross profit for the business [5 Marks]
- c) Express the gross profit as a percentage of sales [5 Marks]
- d) Explain the Principle of Menu Engineering and how it is applied in managing costs and revenues in an establishment [5 Marks]

QUESTION FOUR (20 MARKS)

- a) Explain three methods by which portion standard sizes can be actualized in an Establishment in order to reduce costs [6 Marks]
- b) Analyze four basic tools that enables the correct functioning of the inventory control cycle. [8 Marks]
- c) Discuss the **six** cost controls in the operational phase in a five-star Hotel [6 Marks]

QUESTION FIVE (20 MARKS)

- a) Explain **two** methods that can be used in controlling labour cost [8 marks]
- b) Describe **four** advantages of contract purchasing [8 Marks]
- c) Distinguish between Gross profit and Net profit [4 Marks]