



OFFICE OF THE DEPUTY PRINCIPAL

ACADEMICS, RESEARCH AND STUDENTS' AFFAIRS

UNIVERSITY EXAMINATIONS

2018 /2019 ACADEMIC YEAR

SECOND YEAR FIRST SEMESTER REGULAR EXAMINATION

**FOR THE DEGREE OF HOTEL AND
HOSPITALITY MANAGEMENT**

COURSE CODE: BHM 212

COURSE TITLE: MENU COSTING AND PLANNING

DATE:13/12/2018/12/2018

TIME: 9.00AM -12.00PM

INSTRUCTION TO CANDIDATES

- SEE INSIDE



THIS PAPER CONSISTS OF 5 PRINTED PAGES

PLEASE TURN OVER

BHM 212 MENU COSTING AND PLANNING

STREAM: BHHM

DURATION: 3HOURS

INSTRUCTIONS TO CANDIDATES

- i) Answer question **ONE** and any other **TWO** questions
- ii) Do not write on the question paper

Question One

- a) Highlight the basic stages of budgeting. (6 Marks)
- b) State and briefly explain the production control stages that must be adhered to ensure efficiency and effective restaurant operations. (6 Marks)
- c) List the first six steps of the purchasing procedures. (6 Marks)
- d) State any six factors that affect pricing. (6 Marks)
- e) Enumerate six ethics in purchasing and stores management. (6 Marks)

Question Two (20)

- a) List any ten responsibilities of the food and beverage manager. (10 Marks)
- b) Explain the objectives of food and beverage control systems within the hospitality's food and beverage section. (10 Marks)

Question Three

- a) F & B managers must consider a number of factors that affect the purchasing of correct quantities. Explain. (10 Marks)
- b) Busia County Government begun a business entity called the Alupe Restaurant on January 1, 2018. They made an initial investment of Ksh.100, 000 cash to begin operations. On January 5, 2018, they purchased a former restaurant building for Ksh.150, 000, paying Ksh. 45,000 in cash and assuming a **note payable** for Ksh.105, 000 balance owed. In addition, they purchased Ksh. 8,000 of food inventory and Ksh. 2,000 of beverage inventory for cash. Also, they purchased equipment for Ksh.12, 000 on credit (**accounts payable**). Prepare Alupe's Balance sheet as at January 5th 2018. (10 Marks)

Question Four

- a) Explain any five procedures employed in the stores to avoid stock shrinkage and wastage (10 Marks)
- b) Enumerate any ten receiving procedures. (10 Marks)

Question Five

- a) State the security tips that are helpful when designing control systems to limit theft in a food and beverage establishment. (20 Marks)

