



KENYATTA UNIVERSITY
UNIVERSITY EXAMINATIONS 2011/2012

SECOND SEMESTER EXAMINATION FOR DIPLOMA IN HOSPITALITY MANAGEMENT
HIM 032: QUANTITY FOOD & BEVERAGE PRODUCTION

DATE: FRIDAY, 30TH MARCH 2012

TIME: 2.00 P.M. – 4.00 P.M.

INSTRUCTIONS: Answer three questions including Question One

1.
 - (a) Explain 5 special problems of food and beverage control. (10 marks)
 - (b) Describe 5 objectives of food and beverage control. (10 marks)
 - (c) Explain 5 constraints affecting food and beverage management. (10 marks)
2.
 - (a) Differentiate between Table d'hote and A'la Carte menu. (10 marks)
 - (b) Describe the purchasing procedure in hotel industry. (10 marks)
3. Describe any three of the following:
 - (i) Production planning
 - (ii) Standard recipe
 - (iii) Standard yield
 - (iv) Standard portion size

(15 marks)
4.
 - (a) Explain the three elements of costs in food and beverage production. (9 marks)
 - (b) Using illustration, show how the following affects food and beverage operations:
 - (i) Fixed costs
 - (ii) Semi-fixed costs
 - (iii) Variable costs

(15 marks)
5. Describe five factors to consider to ensure that a menu is to be an effective sales tool.

(20 marks)
