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KIRIRI WOMEN'S 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 ACCOMODATION CONTROL

Date: 18TH APRIL 2024

Time: 11:30AM-1:30PM

INSTRUCTIONS TO CANDIDATES

ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS

QUESTION ONE (30 MARKS)

- a) Define the term food and beverage control as used in the hospitality industry. (2 Marks)
- b) i) Identify **five** problems that affect food and beverage control process. (5 Marks)
ii) Highlight **three** objectives of catering and accommodation control. (3 Marks)
- c) i) Define the term purchasing as used in accommodation control. (2 Marks)
ii) Explain **four** functions of a purchasing officer in food and beverage outlets. (4 Marks)
- d) Outline **three** uses of a credit note used in catering establishments. (3 Marks)
- e) Identify **four** critical points used to rate a supplier in food and beverage outlets. (4 Marks)
- f) Highlight **three** equipment used in cost-control. (3 Marks)
- g) State **four** features of a good control system. (4 Marks)

QUESTION TWO (20 MARKS)

- a) Define the term standard purchase specification. (2 Marks)
- b) Explain **three reasons** of preparing standard purchase specification. (6 Marks)
- c) Illustrate a standard purchase specification for fresh oranges. (4 Marks)
- d) Discuss four realities of control in hospitality facilities. (8 Marks)

QUESTION THREE (20 MARKS)

- a) Explain **four** reasons of tagging when receiving expensive items in a store. (8 Marks)
- b) List **four** details that are recorded on a meat tag. (5 Marks)
- c) Explain **four** reasons that makes receiving of foodstuffs more complex than beverages. (8 Marks)

QUESTION FOUR (20 MARKS)

- a) Discuss **three** major policies of a catering establishment. (6 Marks)
- b) Describe the FIFO and LIFO methods of receiving food commodities. (6 Marks)
- c) Discuss **five** factors that may affect food quality in the stores. (8 Marks)

QUESTION FIVE (20 MARKS)

- a) Outline any **FIVE** documents used in receiving food commodities. (5 Marks)
- b) Describe the control cycle. (10 Marks)
- c) Highlight five challenges in controlling groceries in a food outlet. (5 Marks)