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KIRIRI WOMEN'S UNIVERSITY OF SCIENCE AND TECHNOLOGY
UNIVERSITY EXAMINATION, 2023/2024 ACADEMIC YEAR
FIRST YEAR, FIRST SEMESTER EXAMINATION
FOR THE DIPLOMA IN HOSPITALITY MANAGEMENT
DHM 1618: CATERING AND ACCOMODATION CONTROL I

Date: 8th December 2023
Time: 8.30am -10.30am

INSTRUCTIONS TO CANDIDATES:

ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS

QUESTION ONE (30 MARKS)

- Highlight four stages that must be undertaken in the preparation stage to control costs and maximize profits (4marks)
- Explain the concept of timetabling of deliveries and give two advantages of timetabling (6marks)
- State six duties and responsibilities of a purchasing officer (6marks)
- The following ingredients are necessary to produce 15 portions of lemon pancake.

1-liter milk @ 40 shs per liter
400g flour @ 140 shs per 2kg
4 eggs @ 12 shs each
300g caster sugar @ 80 shs per kg
4 lemons @ 5 shs each
Calculate;

- Total recipe cost (4marks)
- Cost per portion (4marks)
- The selling price per portion to produce a 60% gross profit (6marks)

QUESTION TWO (20 MARKS)

- Purchasing is the process a business or organization uses to acquire goods or services to accomplish its goals. Explain four purchasing methods that can be adopted by the catering and accommodation establishments (8marks)
- Effective Receiving process is a tool for cost control. Describe the stages used in receiving to ensure maximum control of deliveries (6marks)
- Highlight six documents that are used in storing to enhance efficiency and effectiveness of store operations (6marks)

QUESTION THREE (20 MARKS)

- In ABC Bar and Restaurant, £ 3500 of food purchased was consumed in a 28 days trading period. The opening stock on day 1 was valued at £850; the closing stock on day 28 was valued at £750. Calculate the rate of stock turnover (4marks)
- Costs can be classified according to their behavior in relation to the volume of sales. Describe four types of costs in this category (8marks)
- There are various pricing methods that can be used to ensure that catering establishments to ensure that they meet their goals and objectives. Explain four basic pricing methods that can be adopted (8marks)

QUESTION FOUR (20 MARKS)

- a) With the following information obtained from a hotel's inventory records, calculate the value of the closing stock using FIFO and record the information in a stock ledger sheet (8marks)

March 1st	received	1000 units at shs. 12 each
March 4th	received	500 units at shs. 13 each
March 9th	issued	400 units
March 15th	issued	700 units
March 21st	received	800 units at shs. 14 each

- b) Explain four reasons why portion control is necessary for catering establishment (8marks)
- c) Highlight four challenges that affect the catering and accommodation establishments influencing the control processes (4marks)

QUESTION FIVE (20 MARKS)

- a) To ensure guest satisfaction, hotels have adopted different check-in methods to allow guest convenience. Describe four guest billing methods adopted by accommodation premises (8marks)
- b) Catering and accommodation establishments develop standard purchase specification for every product or goods that they purchase. Describe the standard purchase specification concept (4marks)
- c) To ensure a streamlined process, organizations adopt a cost control cycle. With aid of a diagram, Describe the cost control cycle (8marks)