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**KIRIRI WOMENS' UNIVERSITY OF SCIENCE AND TECHNOLOGY**  
**UNIVERSITY EXAMINATION, 2023/2024 ACADEMIC YEAR**  
**FOR THE CERTIFICATE IN HOSPITALITY MANAGEMENT**  
**CHM 201: CATERING AND ACCOMODATION CONTROL**

Date: 16<sup>TH</sup> AUGUST 2023

Time: 11:30AM-1:30PM

**INSTRUCTIONS TO CANDIDATES**

**ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS**

**QUESTION ONE (30 MARKS)**

- a) Explain **two** benefits of each of the following control measures:-
- i) Time allocation in a recipe (2 Marks)
  - ii) Cooking equipment specification (2 Marks)
- b) Outline **three** policies put in place by management in the planning phase of the control cycle (3 Marks)
- c) Giving a remedy in each case, highlight any **two** frauds perpetrated by staff and **two** perpetrated by customers. (4 Marks)
- d) Differentiate between a delivery note and an invoice. (2 Marks)
- e) Outline **four** information suitable for the establishment of a standard purchase specification for a catering cut of beef. (4 Marks)
- f) Illustrate features of a meat tag. (3 Marks)
- g) Highlight **four** advantages of centralized stores. (4 Marks)
- h) State **four** objectives when purchasing food and beverage in a catering establishment. (3 Marks)
- i) Highlight **three** factors to consider when rating performance of the suppliers. (3 Marks)

**QUESTION TWO (20 MARKS)**

- a) Identify **four** ways in which fraud by staff may occur in catering establishment. (4 Marks)
- b) Describe **four** ways in which overproduction in commercial kitchens can be controlled. (8 Marks)
- c) Explain **four** main considerations in issuing food and beverage items from the store. (8 Marks)

**QUESTION THREE (20 MARKS)**

- a) Describe **three** control measures applied when purchasing food & beverage supplies. (6 Marks)
- b) Explain **four** methods of stock valuation in food and beverage operations. (8 Marks)
- c) Outline **six** qualities of a good food store. (6 Marks)

**QUESTION FOUR (20 MARKS)**

- a) Explain **four** factors which determines the stock levels in a catering establishment. (10 Marks)
- b) The following information was extracted from the books of Kiriri Restaurant regarding stocks;

Re-order quantity-2600kg  
Maximum consumption-900units per week  
Minimum consumption-300 units per week  
Maximum Re-order period-5 weeks  
Minimum Re-order period-3 weeks

**Required:**

- i) Calculate the Re-order level (2 Marks)
- ii) Calculate the minimum stock level (4 Marks)
- iii) Calculate the maximum stock level (4 Marks)

**QUESTION FIVE (20 MARKS)**

- a) Discuss **five** problems of control operations in the catering establishments. (10 Marks)

- b) The following information relates to Kiriri Restaurant for the month of May 2023
  - May 1<sup>st</sup> Received 1000 units @25
  - 4<sup>th</sup> Issued 600 units
  - 8<sup>th</sup> Received 400 units @20
  - 13<sup>th</sup> Issued 600 units
  - 16<sup>th</sup> Received 400 units @30
  - 20<sup>th</sup> Issued 550 units

**Required:**

- Prepare a store ledger card for the month of May 2023 using the FIFO method. (10 Marks)