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KIRIRI WOMENS' UNIVERSITY OF SCIENCE AND TECHNOLOGY
UNIVERSITY EXAMINATION, 2022/2023 ACADEMIC YEAR
FOR THE CERTIFICATE IN HOSPITALITY MANAGEMENT
CHM 201- CATERING AND ACCOMMODATION CONTROL

Date: 5TH DECEMBER 2022
Time: 11:30am-1:30pm

INSTRUCTIONS TO CANDIDATES

ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS

QUESTION ONE (30 MARKS)

- a) You are a store keeper in Safari Park Hotel, how would you distinguish a 'Bin Card' from a 'Stores Ledger'. (6 Marks)
- b) A guest has noted that the food portion sizes are irregular, what would be the consequences of this? (4 Marks)
- c) During the month of July 2021, the receipts and issues of sugar in KWUST were as follows:

May 2, Received 500 units at Sh. 20 each
May 8, Received 300 units at Sh. 22 each
May 10, Issued 400 units
May 15, Issued 200 units
May 20, Received 600 units at Sh. 25 each
May 25, Issued 300 units
May 27, Received 200 units at Sh. 26 each
May 30, Issued 100 units

Standard price for each unit for the month is Sh. 24.

Required:

- Prepare a stores ledger card using simple average method of material valuation. (10 Marks)
- d) Illustrate features of a beverage requisition form. (10 Marks)

QUESTION TWO (20 MARKS)

- a) You are a supplier of food commodities, you are supposed to prepare an invoice, which details found should you fill in. (6 Marks)
- b) When stock taking, which stock levels can one find in food and beverage stores. (6 Marks)
- c) You are assigned the role of a receiving clerk, explain the duties that will carry out (8 Marks)

QUESTION THREE (20 MARKS)

- a) You want to open a catering establishment to serve in various events. Explain the documents will you need to enable the correct functioning of inventory control cycle in your operation. (8 Marks)
- b) When taking stock, you realized there are some issues in the stock levels, explain factors that affect the stock levels. (6 Marks)
- c) As a waitress in a local hotel, you have noted some frauds from customers which are leading to shortages in your cash. Explain the frauds noted. (6 Marks)

QUESTION FOUR (20 MARKS)

- a) You own a hotel and you are planning to set aside a store, which features would you consider to ensure the food store is well planned. (4 Marks)
- b) As a store keeper how would you differentiate between imprest stores and decentralized stores. (4 Marks)
- c) For smooth delivery of commodities in your hotel you need well-designed receiving area. Explain the features that would facilitate this. (8 Marks)
- d) As a food and beverage control staff, explain how the following affect food and beverage control process. (4 Marks)
- i) Unpredictability in the volume of sales
 - ii) High degree of departmentalization

QUESTION FIVE (20 MARKS)

- a) In hotel kitchens you should tag the expensive commodities such as meat. Explain the reasons (8 Marks)
- b) As a hotel staff you should ensure that the food portion are uniform, name the portion control equipment in food and beverage production and service that would enable you to achieve uniform portion sizes. (8 Marks)
- c) As the chef of the day in Kiriri women's Cafeteria during practical lesson, you are supposed to ensure that all the courses are perfectly done, state the control measures prior to the production of food and beverage. (4 Marks)