

MAASAI MARA UNIVERSITY

**REGULAR UNIVERSITY EXAMINATIONS 2016/2017 ACADEMIC YEAR**

**SECOND YEAR FIRST SEMESTER**

**SCHOOL OF TOURISM AND NATURAL RESOURCE MANAGEMENT**

**BACHELOR OF HOTEL & HOSPITALITY MANAGEMENT**

**COURSE CODE: BHM 203**

**COURSE TITLE: FOOD AND BEVERAGE**

 **MANAGEMENT**

**INSTRUCTIONS TO CANDIDATES**

Question **ONE** is compulsory Answer any other **THREE** questions

**QUESTION ONE (25 marks)**

1. Discuss the advantages of an effective costing system **(5 marks)**
2. Examine the common problems of food and beverage control

 **(5 marks)**

1. Discuss the factors to be considered when planning a menu

 **(5 marks)**

1. Define:
2. Portion control **(1 mark)**
3. Standard recipe **(1 mark)**
4. The following is information regarding a leg of lamb:

Original weight as purchase 4.6kgs

Price paid is 250/= per kg

Total weight lost in cooking 14%

Weight lost in boning and slicing 1.1kg

Calculate:

1. The percentage yield **(2 marks)**
2. The number of portions at 0.14kg per portion **(2 marks)**
3. The cost per portion at 0.14kg per portion **(2 marks)**
4. The cost per portion at 0.125kgs per portion **(2 marks)**

**QUESTION THREE**

1. Define the term meal experience **(2 marks)**
2. Discuss the factors that affect meal experience **(8 marks)**
3. Examine the reasons why guest eat out **(5 marks)**

**QUESTION FOUR**

1. Examine the different approaches to pricing catering products and services **(3 marks)**
2. Transfer the following recipe for steamed sponge pudding to a standard recipe sheet: **(3 marks)**

Serves 4

100g caster sugar

2 eggs

10g baking powder

100g margarine

150g flour

A few drops of milk

1. Calculate the cost of each ingredient required by the standard recipe using the following price list in ksh. **( 3 marks)**

Caster sugar 100 per kg

Eggs 6 each

Baking powder 20 per 100g

Milk 30 per litre

Flour 40 per kg

Margarine 90 per kg

1. Calculate total dish cost for the recipe **(3 marks)**
2. Calculate the cost per portion for the recipe **(3 marks)**

**QUESTION FIVE**

1. Define the term purchasing **(1 mark)**
2. An establishment has different options to choose from when making decisions on how to purchase food. Discuss **(14 marks)**