



**FACULTY OF BUSINESS MANAGEMENT  
END OF SEMESTER EXAMINATIONS - APRIL 2025**

**PROGRAMME: BTHM**

**YEAR/SEM: YEAR 3/SEMESTER 2**

**COURSE CODE: BTHM 3203**

**NAME: FOOD AND BEVERAGE COST CONTROLS**

**DATE: 2025-04-15**

**TIME: 2:00-5:00PM**

**INSTRUCTIONS TO CANDIDATES:**

1. Read the instructions very carefully
2. The time allowed for this examination is STRICTLY three hours
3. Read each question carefully before you attempt and allocate your time equally between all the Sections
4. Write clearly and legibly. Illegible handwriting cannot be marked
5. Number the questions you have attempted
6. Use of appropriate workplace examples to illustrate your answers will earn you bonus marks
7. Any examination malpractice detected will lead to automatic disqualification.

**DO NOT WRITE ANYTHING ON THE QUESTION PAPER**

## Section A SECTION A IS COMPULSORY AND CARRIES 40 MARKS

### Question 1:

The following audited information is from Mariam restaurant and takeaway, the sales amounted 8550/=, labor cost amounted 2550/=, overhead amounted 1650/= and the net profit amounted 3150/= required is to find:

- a) The food cost. (10MKS)
- b) Total cost (10MKS)
- c) Gross profit (10MKS)
- d) Cost of sales (05MKS)
- e) comment on the over all performance of the business.(05MKS)

## Section B ATTEMPT ANY THREE QUESTIONS; EACH CARRING 20 MARKS

### Question 1:

There FOUR areas of prime importance in food and beverage cost control management i.e. **menu planning, records and book keeping, stock control, food production and services and costing**. Discuss. (20mks)

### Question 2:

The following information was extracted from the records of QUEEN RESTAURANT for the MONTH ended 31st.MARCH.2025

Particulars shs

Sales	8,500,000.
Labour cost	2,500,000
Overhead	1,600,000
Net profit	10% of sales

#### Required

- a) Calculate the value of Net profit profit (05mks) b) Determine gross profit (10mks)
- c) Determine the value of food cost(05mks)

### Question 3:

- a) Giving an example define proportion cost in relations to food and beverages costing? (4mks)
- b) Examine any EIGHT (8) factors which cause the variation in food costing proportion and kitchen percentages?(16mks)

### Question 4:

a) Define the term **portion control** (2 MKS)

b) Describe at least five different equipment/tools used in food and beverages portion control. (5MKS)

c) Explain at least **EIGHT (8)** purposes of portion Control. (8MKS)

d) Examine **FIVE (5)** practices that the store keeper can employ to ensure there is proper control in the stores (5MKS)

### Question 5:

a) define proportion cost in relations to food and beverages costing? (5mks)

b) Examine any five (5) factors which cause the variation in food costing proportion and kitchen percentages? (15mks)

### Question 6:

Write short notes on the following terminology as used in food and beverages cost control, (20MKS)

a) Sale volume.

e) Fixed cost.

b) Sale mix.

f) Direct cost.

c) Actual cost.

g) Sunk cost.

d) High marginal return

h) low marginal return