

**CATERING AND ACCOMMODATION CONTROL**

**AFA 2104**

**MARCH/APRIL 2024**

**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION  
COUNCIL MAIN EXAMINATION (CBET)**

**WRITTEN ASSESSMENT**

**TIME: 3 HOURS**

**INSTRUCTIONS TO CANDIDATES**

1. This paper has two sections A and B
2. You are provided with a separate answer booklet.
3. Marks for each question are as indicated.
4. Do not write on the question paper.

**This paper consists of 3 printed pages**

**Candidates should check the question paper to ascertain that all  
pages are printed as indicated and that no questions are missing.**

**SECTION A (40 Marks)**

**Answer all questions in this section**

1. What is Food and beverage control? (2mk)
2. Explain the role of the control office (3mks)
3. Control cycle involves continuous monitoring, evaluation, and adjustment of a system or process to maintain its desired performance. Discuss five main stages of the control cycle (5mks)
4. Explain elements of costs (5mks)
5. Overstocking involves keeping of stock beyond the maximum stock level. Discuss the dangers of overstocking (5mks)
6. The receiving clerk should be in possession of particulars of all goods which have been ordered and should have these filled by day of delivery and by supplier. Outline the procedure of receiving goods (3mks)
7. State and explain advantages of contract purchasing (3mks)
8. Describe the organization of stores (5mks)
9. Explain standard purchase specification (2mks)
10. Receiving is to ensure that the establishment is obtaining food and beverage of the correct quality and quantity ordered in the agreed price. Explain the aims of receiving goods (5mks)
11. Discuss the methods of payment in catering industry. (4mks)

**SECTION B (60MKS)**

**Answer any three questions in this section.**

12. a. Purchasing in any establishment is important and curial process. State and explain methods of purchasing (10mks)
- b. A purchasing officer in hotel establishment is very important personnel. Discuss the characteristic of the purchasing personnel (6mks)
- c. Tagging is act of labeling expensive items received using tags. Discuss the tagging purposes (4mks)
13. a. Describe the records and documents used in receiving goods (10mks)
- b. Explain types of stock levels (5mks)
- c. Explain the importance of portion control (5mks)
14. a. Explain methods of pricing issues (7mks)
- b. Explain billing methods in catering and accommodation management (7mks)
- c. The control processes are a series of action which are used by food and beverage control system to produce a charge that can enable the establishment reach its goals. State the control processes: (6mks)
15. a. Discuss methods of pricing products and services (10mks)
- b. Discuss the Portion control equipment (5mks)
- c. Discuss the dangers of understocking (5mks)

