



UNIVERSITY EXAMINATIONS

**EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF HOTEL
MANAGEMENT**

BCHM 231: FOOD AND BEVERAGE SYSTEMS

STREAMS: BCHM Y2S1

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 18/12/2024

2.30 P.M – 4.30 P.M

INSTRUCTIONS:

Answer **ALL** questions in **SECTION A** and **Any Two** in **SECTION B**.

Do not write anything on the question paper.

SECTION A: 30 MARKS

1. Highlight **SIX** basics of systems theory as applied in foodservice industry.
(6marks)
2. Explain any **THREE** factors that should be considered before deciding on a forecasting system in a foodservice setup.
(6marks)
3. Discuss **THREE** historical classifications of markets as used in the context of purchasing.
(6marks)
4. Describe **TWO** principal methods of buying for foodservice operation.
(6marks)
5. Name **SIX** potential consequences of a poorly planned receiving program in a foodservice operation.
(6marks)

SECTION B: 40 MARKS

6. a) Write concise notes about the following major types of foodservice systems:
 - i. Conventional
 - ii. Ready-Prepared

- iii. Commissary
- iv. Assembly

(12marks)

b) Justify any **FOUR** types of information that are essential in a recipe.

(8marks)

7. No one factor can be considered alone when deciding on a delivery-service system, because most of the factors interact with, and have an influence on the others. Discuss any **TEN** factors to consider when deciding on a distribution system.

(20marks)

8. **a)** Using a well labelled diagram, illustrate the process of purchasing using the informal and formal methods of buying.

(12marks)

b) Examine **FOUR** factors to consider in a make-or-buy decision for a foodservice operation.

(8marks)
