

**CAT**  
**HOSPITALITY MANAGEMENT**  
**SEPTEMBER - DECEMBER 2021/2022 SEMESTER**  
**FOOD AND BEVERAGE COST CONTROL**

**DATE: OCTOBER 2021**

**TIME: 2 HOURS**

---

**PART ONE**

- Q1. State and explain why it is important for food service managers to learn about different applications of costs. **(4 Marks)**
- Q2. Food and beverage expenses may be grouped into four. Explain. **(6 Marks)**
- Q3. Discuss the importance of use of food and beverage standards. **(5 Marks)**

**PART TWO**

**(Application Question)**

You have been hired as an independent consultant to advise a five-star hotel on the best strategies to use in lowering their high food cost. Provide a detailed explanation on why you think their food cost is high and give numerous, suitable and innovative strategies they can use to lower it. **(15 Marks)**

**End of Exam**