

**BIIAB LEVEL 3 DIPLOMA IN LICENSED HOSPITALITY  
(PROFITABLE BUSINESS PORTFOLIO)**

***Unit 11: Stock Control***

**Specimen Questions**

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The specimen examination questions contained in this publication are representative of the type of questions used to assess candidates taking the written examination paper for this unit.

A marking scheme for each of these questions is towards the end of this document.

Each unit of the Diploma in Licensed Hospitality is assessed in two parts:

- 1) Part A The Open Book Test
- 2) Part B The Written Examination Paper.

**Part A The Open Book Test**

The Open Book Test consists of five short answer questions and is marked out of 20 marks. Each question is marked out of 4 marks. Candidates need to obtain 10 marks out of 20 in order to pass.

**Part B The Written Examination**

The examination paper consists of 10 short answer questions. Candidates are given 1 hour to complete the paper. Each question is marked out of 4 marked The examination paper is marked out of 40 marks and candidates will need to obtain 20 marks to pass.

Calculators can be used in the examination.

You need to pass both Part A and Part B to pass the Unit.

## LEVEL 3 DIPLOMA IN LICENSED HOSPITALITY

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### Specimen Questions

#### Question 1

Laundry and cleaning materials represent significant costs at The Fantails Hotel and Restaurant.

State **four** actions that a manager can take to ensure that over usage does not occur.

**4 marks**

#### Question 2

The Rotisserie restaurant specialises in steaks, chops and ribs which together make up 50% of food purchases. The accurate control of these purchases, in particular the stock handling process, are a major factor in achieving sufficient profit for the business.

Outline **four** risks to profit during the **delivery** stage of the “stock journey.”

**4 marks**

#### Question 3

The Head Chef of The Castle Hotel is ordering ribs of beef on the bone for a function to be attended by 100 guests. He will then prepare the ribs himself. He needs your help in calculating how much to order based on the following: -

- The average portion of cooked meat per person will be 250 grams;
- Bones account for 20% loss;
- Trimming accounts for 10% loss;
- Shrinkage during cooking accounts for 15% of the oven ready product.

Calculate the total weight of ribs of beef the chef should order for the 100 guests.

**4 marks**

# LEVEL 3 DIPLOMA IN LICENSED HOSPITALITY

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## Marking Scheme

The following answers to Questions 1-3 are not exhaustive and examiners are instructed to give credit to valid answers, which may not specifically be mentioned in the marking scheme.

### Question 1

**This question assesses Assessment Criteria 1.4 which states:**

Outline the control of non-perishable goods and the impact of poor control measures on business profitability.

Laundry and cleaning materials represent significant costs at The Fantails Hotel and Restaurant.

State **four** actions that a manager can take to ensure that over usage does not occur.

**4 marks**

*Check stock regularly to monitor/quantify use and assess if this reflects business levels*

**1 mark**

*Keep all items secure and only issue if formally requisitioned/exchanged on one for one basis*

**1 mark**

*Make everybody aware of the high cost (e.g. double sheet more expensive than a gallon of beer)*

**1 mark**

*Set standards for laundry use (e.g. when bed linen is changed/no of towels in bathrooms) and cleaning routines*

**1 mark**

*Train all staff in correct handling and usage*

**1 mark**

*Hold staff accountable for stock losses*

**1 mark**

### Question 2

**This question assesses Assessment Criteria 2.3 which states**

Perform a risk analysis to identify high risk areas at each stage of the stock handling process and suggest appropriate procedures or control methods to minimise profit erosion.

The Rotisserie restaurant specialises in steaks, chops and ribs which together make up 50% of food purchases. The accurate control of these purchases, in particular the stock handling process, are a major factor in achieving sufficient profit for the business.

*When the goods are received/delivered they must be checked against the order to ensure goods required have arrived*

**1 mark**

*And checked for quality/specification to ensure they meet the needs of the menu/dish*

**1 mark**

*And for quantity/weight, comparing these with the delivery note for accuracy*

**1 mark**

*If the delivery note is priced and serves as an invoice, the prices must be checked to ensure accuracy/no over-charging*

**1 mark**

*Notification of price changes should be notified to management to check dish profitability/pricing*

**1 mark**

## LEVEL 3 DIPLOMA IN LICENSED HOSPITALITY

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### Question 3

**This question assesses Assessment Criteria 5.4 which states:**

Calculate and set the appropriate target day's stock holding for a business.

The Head Chef of The Castle Hotel is ordering ribs of beef on the bone for a function to be attended by 100 guests. He will then prepare the ribs himself. He needs your help in calculating how much to order based on the following: -

- The average portion of cooked meat per person will be 250 grams;
- Bones account for 20% loss;
- Trimming accounts for 10% loss;
- Shrinkage during cooking accounts for 15% of the oven ready product.
  
- Calculate the total weight of ribs of beef the chef should order for the 100 guests.

**4 marks**

*Total amount of cooked meat needed is  $100 \times 250 \text{ grams} = 25,000 \text{ grams}$  or 25 kilos*

**1 mark**

*As meat has lost 15 % during cooking process, original raw weight of boneless, timed meat is calculated as follows:  $25 \text{ kilos} \div (100 - 15) \times 100 = 29.41 \text{ kilos}$*

**2 marks**

*Bones and trim account for 30% of the original weight before cooking so the original purchased weight is calculated as follows:  $29.41 \text{ kilos} \div (100 - 30) \times 100 = 42 \text{ kilos}$*

**2 marks**

*Note to examiner:*

*Any answer between 41 and 43 kilos is acceptable.*

**Max 4 marks**