



ZIMBABWE

**MINISTRY OF HIGHER AND TERTIARY EDUCATION,
INNOVATION, SCIENCE AND TECHNOLOGY
DEVELOPMENT**

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

FOOD AND BEVERAGE MANAGEMENT, CULINARY ARTS

MODULE: Hospitality Purchasing and Supply PAPER NO: 586/23/M06

DURATION: 3 hours

MAY/JUNE 2025 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

- 1) Answer any five (5) questions.
- 2) Start each new question on a fresh page.
- 3) Each question carries twenty (20) marks.

This paper consists of 3 printed pages.

PAPER NO: 586/23/M06-HOSPITALITY PURCHASING AND SUPPLY

QUESTION 1

- a) Identify and explain any five (5) objectives of purchasing. (10 marks)
- b) Briefly examine any five (5) factors that determine a purchasing structure. (10 marks)

QUESTION 2

Critically analyse steps involved in the procurement cycle. (20 marks)

QUESTION 3

- a) Suggest any five (5) reasons for negotiation when procuring hospitality goods and services. (10 marks)
- b) Evaluate any two (2) negotiation tactics that may be used by purchasing personnel. (10 marks)

QUESTION 4

- a) Briefly explain the following documents as used in the stores department:
 - i) Delivery note (2 marks)
 - ii) Goods received voucher (2 marks)
 - iii) Stores requisition (2 marks)
 - iv) Stores ledger (2 marks)
 - v) Bin card (2 marks)
- b) Assess the storage and issuing procedures of:
 - i) Fruits and vegetables (5 marks)
 - ii) Frozen fish (5 marks)

QUESTION 5

Analyse any five (5) inventory control methods used in the hospitality industry. (20 marks)

QUESTION 6

Examine any five (5) factors to consider in evaluating suppliers. (20 marks)

QUESTION 7

Explain the meaning of the following terms:

- a) Economic Order Quantity (EOQ) (4 marks)
- b) Lead time (4 marks)
- c) Cycle counting (4 marks)
- d) Perpetual inventory (4 marks)
- e) Total Quality Management (4 marks)

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