

1802/202
FOOD AND BEVERAGE CONTROL AND
CATERING PREMISES AND
EQUIPMENT THEORY
June/July 2019
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL
CRAFT CERTIFICATE IN FOOD AND BEVERAGE
PRODUCTION AND SERVICE

MODULE II

FOOD AND BEVERAGE CONTROL AND CATERING
PREMISES AND EQUIPMENT THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

*This paper consists of TWO sections, A and B.
Answer question 1 and any TWO questions in section A.
Answer question 5 and any TWO questions from section B in the answer booklet provided.
Maximum marks for each part of a question are as indicated.
Candidates should answer the questions in English.*

This paper consists of 4 printed pages.

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

SECTION A: CATERING PREMISES AND EQUIPMENT (40 marks)

Answer question 1 (COMPULSORY) and any TWO questions from this section.

1. (a) Highlight **five** precautions to be taken when using a food mixer. (5 marks)
- (b) State **five** properties of wall papers. (5 marks)
2. (a) Outline **five** advantages of using electricity for cooking. (5 marks)
- (b) Differentiate between direct and indirect systems of cold water supply. (4 marks)
- (c) Highlight **six** points to observe on the care and maintenance of a kitchen sink. (6 marks)
3. (a) State **four** general safety measures to be observed in catering premises. (4 marks)
- (b) Enumerate **five** properties of good flooring material in catering premises. (5 marks)
- (c) Explain **three** ways of conserving energy when using a bain-marie. (6 marks)
4. (a) Explain the meaning of each of the following terms:
 - (i) workflow plan; (2 marks)
 - (ii) radiation. (2 marks)
- (b) Outline **three** advantages of using carpets in a hotel room. (3 marks)
- (c) Explain **four** ways of promoting motion economy in the kitchen. (8 marks)

SECTION B: FOOD AND BEVERAGE CONTROL THEORY (60 marks)

Answer question 5 (COMPULSORY) and any TWO questions from this section.

5. (a) Outline **five** functions of a bin card in catering establishments. (5 marks)
- (b) The following information was extracted from Fosa Restaurant.
- | | | |
|---|---|-----------------|
| Daily consumption | = | 150 - 250 units |
| Re-order period for emergency purchases | = | 3 - 5 days |
| Re-order period | = | 4 - 6 days |
| Re-order quantity | = | 1000 units |
- Required:
- Calculate:
- (i) re-order level; (3 marks)
- (ii) danger level; (3 marks)
- (iii) minimum stock level; (4 marks)
- (iv) maximum stock level. (5 marks)
6. (a) (i) Explain the meaning of the term standard yield as used in food and beverage control. (2 marks)
- (ii) State **five** objectives of standard yields in catering establishments. (5 marks)
- (b) Highlight **five** factors that may contribute to portion loss in a catering establishment. (5 marks)
- (c) Explain **four** disadvantages of cost reduction in a catering establishment. (8 marks)
7. (a) Differentiate between material issue and material return notes. (4 marks)
- (b) Explain **three** criteria used to rate suppliers in catering establishments. (6 marks)

- (c) The following information was extracted from Stag Hills Hotel for the month of January 2018.

Purchases

January 3rd	360 units @	Shs. 300 each
January 6th	240 units @	Shs. 320 each
January 14th	240 units @	Shs. 330 each
January 24th	240 units @	Shs. 340 each

Issues

January 10th	280 units
January 16th	400 units
January 30th	280 units

Required:

Prepare a stores ledger card for Stag Hill Hotel for the month of January 2018 using simple average method of material valuation. (10 marks)

8. (a) Outline the procedure of blind receiving in catering establishments. (6 marks)
- (b) Two guests spent Shs. 650 and Shs. 200 each on food and drink respectively. Illustrate the guests' bill inclusive of 10% service charge and 16% Value Added Tax. (6 marks)
- (c) Describe **four** documents that enable the correct functioning of the inventory control cycle in catering establishments. (8 marks)

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