

2819/103
FOOD AND BEVERAGE SERVICE
AND CONTROL THEORY
March/April 2023
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT

MODULE I

FOOD AND BEVERAGE SERVICE AND CONTROL THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

*This paper consists of **THREE** sections; A, B and C.*

*Answer **ALL** questions in Section A is.*

*Section B has **FOUR** questions. Answer Question 6 and any other **TWO** questions from this section.*

*Section C has **SIX** questions. Answer any **FIVE** questions from this section.*

Answers to the questions should be written in the answer booklet provided.

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.

© 2023 The Kenya National Examinations Council

Turn over

SECTION A: FIRST AID (20 marks)

Answer ALL the questions in this section.

1. Outline the First Aid procedure for hyperthermia. (4 marks)
2. Identify **four** essential wound care supplies for each of the following:
 - (i) cuts and scrapes; (2 marks)
 - (ii) burns. (2 marks)
3. Explain **two** causes of accidents in the kitchen. (4 marks)
4. State **four** hygiene precautions to take during resuscitation. (4 marks)
5. Identify **four** causes of each of the following categories of hypoxia;
 - (i) airway causes; (2 marks)
 - (ii) external causes. (2 marks)

SECTION B: CATERING AND ACCOMMODATION CONTROL (30 marks)

Answer Question 6 and any other TWO questions from this section.

6. Bestway catering unit produced 18,000 loaves of bread in the month of July 2020 but 150 loaves were not sold. The following information was also provided:

Material cost	—	Ksh 20 per loaf
Labour cost	—	Ksh 12,000
Overhead cost	—	Ksh 4 per loaf
Selling price	—	Ksh 50 per loaf

Required:

Calculate:

- (a) total sales; (4 marks)
- (b) net profit. (6 marks)

7. (a) State **three** duties and responsibilities of the purchasing officer in a catering establishment. (3 marks)
- (b) (i) Identify **three** details found on a receiving report. (3 marks)
- (ii) Explain **two** uses of a receiving report in a catering establishment. (4 marks)
8. (a) Highlight **three** advantages of First In First out method of material valuation. (3 marks)
- (b) (i) State **three** requirements for effective inventory management. (3 marks)
- (ii) Explain **two** inventory control systems used in catering establishments. (4 marks)
9. (a) State **four** practices when setting menu prices in catering and accommodation operations. (4 marks)
- (b) A joint of beef weighing 8 kg was purchased at Ksh 500 per kg. Bone and cooking loss was 20%.
- Calculate:
- (i) the price per kg of served meat; (4 marks)
- (ii) the number of 180 gm portions obtainable from the served meat. (2 marks)

SECTION C: FOOD AND BEVERAGE SERVICE (50 marks)

Answer any FIVE questions from this section.

10. (a) State **five** reasons for considerable growth in the use of disposables in catering establishments. (5 marks)
- (b) Outline the procedure for the service of orange juice in the restaurant. (5 marks)
11. (a) Identify **two** characteristics of a table d'hote menu. (2 marks)
- (b) (i) Explain the meaning of the term 'industrial catering'. (2 marks)
- (ii) Explain **three** different varieties of catering facilities available in an industrial catering establishment. (6 marks)

12. (a) State **two** roles of the maintenance department in food and beverage service operation. (2 marks)
- (b) Explain **four** factors that influence the choice of restaurant furniture. (8 marks)
13. (a) Enumerate **four** responsibilities of employees in the Fire Prevention Control and Safety Act. (4 marks)
- (b) Describe **three** forms of vegetarianism. (6 marks)
14. (a) State **four** reasons for using the buffet method of service in the restaurant. (4 marks)
- (b) (i) Highlight **three** reasons for covering tables with tablecloths. (3 marks)
- (ii) State **three** points to note when laying a tablecloth. (3 marks)
15. (a) Highlight **four** factors that affect customer enjoyment of a meal in a restaurant. (4 marks)
- (b) (i) Identify **two** factors that affect the characteristics of coffee. (2 marks)
- (ii) State **four** advantages of using the vacuum infusion method of coffee preparation. (4 marks)

THIS IS THE LAST PRINTED PAGE.