## SECTION A: CATERING PREMISES AND EQUIPMENT (40 marks)

Answer question ONE and any other TWO questions in this section.

1.	(a)	Identify	four types of fire extinguishers that can be used in a catering establish	hment. (2 marks)		
	(b)	State two disadvantages of each of the following cooking fuel:				
		(i)	gas cooking;	(2 marks)		
		(ii)	solid cooking.	(2 marks)		
	(c)		tht <b>four</b> safe and beneficial facilities to be provided to employees by enting establishment.	nployers (4 marks)		
2.	(a)	State fi	ve disadvantages of using wood flooring in a catering establishment.	(5 marks)		
	(b)	Explair	three causes of accidents in the kitchen.	(6 marks)		
	(c)	Outline	e steps to be taken if a water pipe bursts in the kitchen.	(4 marks)		
3.	(a)	Explain the meaning of the following terms:				
		(i)	garbage;	(2 marks)		
	6	(ii)	sewage;	(2 marks)		
		(iii)	manhole.	(2 marks)		
	(b)	State <b>four</b> points to consider when purchasing equipment for a food and bever service area.				
	(c)	Identify ten equipment in a First Aid kit.		(5 marks)		
4.	(a)	State three disadvantages of hard water.		(3 marks)		
	(b)	(i)	Identify <b>three</b> benefits of motion economy in a food and beverage parea.	roduction (3 marks)		
		(ii)	State three ways of achieving motion economy in a food and bever production area.	rage (3 marks)		
	(c)	Expla	in three types of maintenance carried out in a catering establishment.	(6 marks)		

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

Answer question FIVE and any other TWO questions from this section.

- 5. (a) Identify three control measures during production of food and beverage. (3 marks)
  - (b) State **five** factors to consider before placing an order for the purchase of food and beverage. (5 marks)
  - (c) The following information were extracted from the stores ledger card of Peter's Company during the month of March 2013.

Date	Particulars	Price per kg
02/03/2013	opening stock - 40 kg	@ Shs. 40 each
04/03/2013	received 20 kg	@ Shs. 50 each
10/03/2013	issued 50 kg	
16/03/2013	received 30 kg	@ Shs. 60 each
20/03/2013	issued 30 kg	
24/03/2013	received 40 kg	@ Shs. 70 each
30/03/2013	issued 40 kg	

## Required:

Prepare a stores ledger card and show the value of closing stock on 30th March 2013 using weighted average method of material valuation. (12 marks)

6. (a) State five duties and responsibilities of storekeeper in a catering establishment.

(5 marks)

(b) Explain four objectives of standard purchase specifications.

(8 marks)

(c) Illustrate the features of an ullages and breakages form.

(7 marks)

- 7. (a) Explain the meaning of the following documents:
  - (i) an invoice;

(2 marks)

(ii) a statement.

(2 marks)

- (b) (i) Identify **eight** portion control equipment in food and beverage production and service. (4 marks)
  - (ii) Explain three factors that contribute to the loss of the number of portions to be sold. (6 marks)
- (c) Explain three reasons as to why restaurants encourage customers to pay their bills using credit cards. (6 marks)

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8.	(a)	State four control measures prior to the production of food and beverage. (4 marks)				
	(b)	Explain four features of a well designed receiving area.	(8 marks)			
	(c)	Explain five objectives of material control in catering establishments.	(8 marks)			
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