

Name: \_\_\_\_\_

Index No: \_\_\_\_\_ / \_\_\_\_\_

1802/202

Candidate's Signature: \_\_\_\_\_

**FOOD AND BEVERAGE CONTROL AND  
CATERING PREMISES AND EQUIPMENT**

Oct./Nov. 2015

Date: \_\_\_\_\_

Time: 3 hours



**THE KENYA NATIONAL EXAMINATIONS COUNCIL**

**CRAFT CERTIFICATE IN FOOD AND BEVERAGE  
PRODUCTION, SERVICE AND SALES  
MODULE II**

**FOOD AND BEVERAGE CONTROL AND  
CATERING PREMISES AND EQUIPMENT**

**3 hours**

**INSTRUCTIONS TO CANDIDATES**

*Write your name and index number in the spaces provided above.*

*Sign and write the date of the examination in the spaces provided above.*

*This paper consist of TWO sections, A and B.*

*Answer question ONE and any TWO questions in Section A.*

*Answer question FIVE and any other TWO questions from section B, in the spaces provided in question paper.*

*Candidates should answer the questions in English.*

**For Examiner's Use Only**

Section	Questions	Maximum Score	Candidate's Score
A	1	10	
	2	15	
	3	15	
	4	15	
B	5	20	
	6	20	
	7	20	
	8	20	
Total Score			

**This paper consists of 16 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 and any other **TWO** questions in this section.*

1. (a) Define 'Motion Economy'. (2 marks)
- (b) Explain **four** rules concerning workplace layout and material handling in relation to motion economy. (8 marks)
2. (a) State **three** functions of ceilings. (3 marks)
- (b) Distinguish between stock cock and gate valve. (4 marks)
- (c) Explain **four** characteristics of suitable kitchen clothing. (8 marks)
3. (a) State **four** advantages of using gas as a source of energy in cooking. (4 marks)
- (b) Explain **two** factors that determine the layout and design of a catering premises. (4 marks)
- (c) Outline the First Aid procedure to be followed in case a chef faints in the kitchen. (7 marks)
4. (a) Explain the meaning of the following:-
  - (i) Mechanical ventilation (2 marks)
  - (ii) Natural ventilation (2 marks)
- (b) State **three** ways of preventing hardwood floor damages in a Food and Beverage establishment. (3 marks)
- (c) Accidents are easily caused by misuse of machines. Explain **four** rules to be put in practice when using machines in the kitchen. (8 marks)

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

*Answer question 5 and any other TWO questions in this section.*

5. (a) Explain the meaning of standard yield. (2 marks)
- (b) Explain the following billing methods as used in Food and Beverage control:
- (i) voucher; (2 marks)
- (ii) deferred; (2 marks)
- (iii) pre-paid (2 marks)
- (c) In a trading period, purchases and issues of tomato paste were as follows:

Week	Purchases	Issues
1	50 tins @ Shs.40 each	30 tins
2	45 tins @ Shs.44 each	20 tins
3	30 tins @ Shs.40 each	26 tins

Determine the value of stock left over at the completion of week 3 using First In First Out (FIFO) method of material valuation. (12 marks)

6. (a) State **five** advantages of central store. (5 marks)
- (b) Explain **three** ways in which the purchasing manager can assess performance and efficiency of the receiving department. (6 marks)
- (c) Illustrate features of a beverage requisition form. (9 marks)
7. (a) Explain the meaning of "Material Coding". (2 marks)
- (b) Describe **four** special checks written when taking Food and Beverage orders in a restaurant. (8 marks)
- (c) Explain **five** objectives of an efficient control system of stocktaking. (10 marks)
8. (a) Explain the following terms:
- (i) Volume forecasting; (2 marks)
- (ii) Pre-costing; (2 marks)
- (iii) Food and Beverage control. (2 marks)
- (b) Explain **three** policies in the planning phase in Food and Beverage control. (6 marks)
- (c) Highlight **four** reasons for tagging expensive commodities. (8 marks)