

1802/202

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

June/July 2016

Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

**CRAFT CERTIFICATE IN FOOD AND BEVERAGE PRODUCTION AND
SERVICE**

**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 ONE and any other TWO questions from section A and question FIVE and any other TWO questions from section B in the answer booklet provided.

All questions carry equal marks.

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 ONE and any other TWO questions from this section.

1. (a) Differentiate between garbage and refuse. (4 marks)
- (b) Explain **three** ways of cleaning obstructions in a drainage in a catering establishment. (6 marks)
2. (a) State **two** disadvantages of each of the following portable fire extinguishers
 - (i) water (Red); (2 marks)
 - (ii) foam (cream). (2 marks)
- (b) Highlight **five** safety and hygiene instructions given to the kitchen staff by the head chef. (5 marks)
- (c) Explain catering premises legislation in relation to each of the following:
 - (i) ventilation; (2 marks)
 - (ii) space allowance; (2 marks)
 - (iii) plumbing. (2 marks)
3. (a) Explain the meaning of each of the following terms as used in catering establishments
 - (i) workflow; (2 marks)
 - (ii) man hole; (2 marks)
 - (iii) crime. (2 marks)
- (b) Distinguish between building fabric and building materials. (4 marks)
- (c) Highlight **five** ways of water conservation in a catering establishment. (5 marks)
4. (a) With the help of an illustration, explain the direct cold water supply system in catering establishments. (7 marks)
- (b) Explain **five** factors to consider when choosing floor covering. (8 marks)

SECTION B: FOOD AND BEVERAGE CONTROL (60 marks)

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

5. (a) Outline the procedure of dealing with returnable containers in catering establishments. (3 marks)
- (b) Show the stores ledger entries as they would appear when pricing material issues under simple average method using the following information.
- Information
- | | | |
|-----------------------|-------------------------------------|--|
| May 1 st : | Purchased 360 units at shs 200 each | |
| May 2 nd : | Purchased 240 units at shs 220 each | |
| May 4 th | issued 180 units | |
| May 6 th | Purchased 240 units at shs 230 each | |
| May 11 th | Issued 300 units | |
| May 18 th | Issued 240 units | |
| May 21 st | Purchased 240 units at shs 240 each | |
- (7 marks)
- (c) Outline **five** steps involved in the process of food and Beverage control. (10 marks)
6. (a) Differentiate between imprest stores and decentralized stores. (4 marks)
- (b) (i) State **four** features of a well planned food store. (4 marks)
- (ii) Explain **three** ways of material control in Food and Beverage stores. (6 marks)
- (c) Explain how the following affect the Food and beverage control process:
- (i) unpredictability of the volume of sales.; (2 marks)
- (ii) high degree of departmentalization; (2 marks)
- (iii) multiplicity of low-value transactions. (2 marks)
7. (a) Explain the meaning of the following Food and Beverage control documents.
- (i) advice note; (2 marks)
- (ii) statement; (2 marks)
- (iii) credit note; (2 marks)
- (iv) delivery note. (2 marks)

- (b) State **six** reasons for holding stock in catering establishments. (6 marks)
- (c) Illustrate features of consumption summary sheet. (6 marks)
- 8. (a) State **four** control measures after the service of Food and Beverage. (4 marks)
- (b) Explain **three** objectives of material control in Food and Beverage establishments. (6 marks)
- (c) Explain **five** reasons which contribute to the Food and Beverage costs exceeding sales in catering establishment. (10 marks)

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