

1802/202
FOOD AND BEVERAGE CONTROL AND
CATERING PREMISES AND
EQUIPMENT THEORY
Oct./Nov. 2017
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 ONE and any TWO questions in section A.
Answer question FIVE and any TWO questions from section B in the answer booklet provided.
Candidates should answer the questions in English.*

This paper consists of 3 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 TWO questions from this section.

1. Explain **five** ways of preventing fire outbreaks in a restaurant. (10 marks)
2. (a) Highlight **five** points to look for when purchasing cookers for a catering establishment. (5 marks)
(b) State **five** ways of minimizing electrical related hazards in a kitchen. (5 marks)
(c) Outline **five** uses of fabric wall coverings. (5 marks)
3. (a) Differentiate between condition-based maintenance and corrective maintenance. (4 marks)
(b) Outline **five** factors to consider when selecting a hot water supply system. (5 marks)
(c) Highlight **six** specifications contained in a safety statement for a catering establishment. (6 marks)
4. (a) Explain **two** uses of electric switches. (4 marks)
(b) Highlight **five** advantages of thermoplastic tiles. (5 marks)
(c) Outline **six** points to note in the care of a Bain-marie. (6 marks)

SECTION B: FOOD AND BEVERAGE CONTROL (60 marks)

Answer question FIVE and any TWO questions from this section.

5. (a) State **four** advantages of purchasing food stuff by contract. (4 marks)
(b) Explain **two** causes of high food costs in each of the following areas:
 - (i) receiving; (2 marks)
 - (ii) storing and issuing; (2 marks)
 - (iii) production. (2 marks)

- (c) During the month of November, 2016, the receipts and issues of sugar in Becky's stores were as follows:

Week	Purchases	Issues
1	30 kgs @ shs.150	25 kg
2	40 kgs @ shs.152	35 kg
3	20 kgs @ shs.155	25 kg
4	50 kgs @ shs.158	40 kg

Required:

Prepare a stores ledger card using simple average method of material valuation.

(10 marks)

6. (a) Define the term 'stock rotation'. (2 marks)
- (b) Explain **two** advantages of stock rotation. (4 marks)
- (c) Outline the procedure for calculating the standard cost of one portion. (4 marks)
- (d) Prepare a standard purchase specification for the best end of lamb to be used by a speciality type of restaurant group. (10 marks)
7. (a) Identify **six** details found in an invoice. (6 marks)
- (b) Explain **three** stock levels used in food and beverage stores. (6 marks)
- (c) Explain **four** duties of a receiving clerk. (8 marks)
8. (a) Outline the procedure of carrying out store issues. (4 marks)
- (b) Explain **four** advantages of an effective sales control system. (8 marks)
- (c) Explain **four** advantages of using a standard recipe in the kitchen. (8 marks)

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