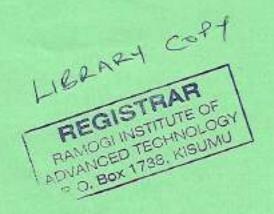
1802/202 FOOD AND BEVERAGE CONTROL AND CATERING PREMISES AND EQUIPMENT June/July 2021 Time: 3 hours





# 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

3 hours

## INSTRUCTIONS TO CANDIDATES

This paper consists of TWO sections; A and B.

Answer question ONE and any TWO questions from section A.

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

Answers to 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.

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

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

| 1.          | (a) | Highlight five ways of conserving energy in catering establishments.   | (5 marks)                                |
|-------------|-----|--|--|
|             | (b) | Outline the first aid procedure for a person with a scald.   | (5 marks)                                |
| 2.          | (a) | (i) State two disadvantages of using plastic chopping boards.  | (2 marks)                                |
|             |     | (ii) Outline the procedure of cleaning plastic chopping boards.  | (5 marks)                                |
|             | (b) | Explain five legal aspects to consider when putting up a catering establish  | nment.<br>(8 marks)                      |
| 3.          | (a) | Differentiate between the terms 'tenant' and 'tenancy'.  | (4 marks)                                |
|             | (b) | Highlight five qualities of an aluminium metal equipment.  | (5 marks)                                |
|             | (c) | State two remedies for each of the following failures in service systems:  |  |
|             |     | (i) back flow;<br>(ii) non-effective ventilation;<br>(iii) short-circuit.  | (2 marks)<br>(2 marks)<br>(2 marks)      |
| <b>54</b> . | (a) | State five functions of fabrics in buildings.  | (5 marks)                                |
|             | (b) | Identify eight health effects of a gas leakage.  (ii) Outline the procedure to follow when dealing with a gas leakage in | (4 marks)<br>in a building.<br>(6 marks) |

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

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

- 5. (a) Identify six stockholding costs in food and beverage establishments. (6 marks)
  - (b) Outline the procedure of dealing with returnable containers in a catering establishment.

    (6 marks)

(c) The following information was extracted from books of accounts of Boston company for the month of November 2019.

| Receipts                                  | Issues                      |  |
|---|-----------------------------|--|
| 2 <sup>nd</sup> - 600 units @Shs. 40 each | 4th - 400 units             |  |
| 5th - 300 units @ Sh, 50 each             | 7 <sup>th</sup> - 300 units |  |
| 8th - 400 units @ Shs. 55 each            | 12th - 400 units            |  |
| 21st - 500 units @Sh 60 each              | 28th - 300 units            |  |

# Required:

Prepare a stores ledger card for Boston Company for the month of November 2019 using weighted average method of material valuation. (8 marks)

- 6. (a) State four advantages of the forthrightly quotation list method of purchasing in food and beverage operations. (4 marks)
  - (b) Explain each of the following methods of payment in catering operations:

| (i)   | credit cards; |      | (2 marks) |
|-------|---------------|------|-----------|
| (ii)  | cheque;       | COV. | (2 marks) |
| (iii) | eash.         | X.   | (2 marks) |

- (c) Explain five benefits of portion control in catering establishments. (10 marks)
- (a) Identify five merits of the mobile point of sale control system. (5 marks)
  - (b) Enumerate five factors which affect revenue in a restaurant business. (5 marks)
  - (c) The following information was extracted form Cathedral Stores for the month of October 2019:

Maximum consumption per week - 800 units

Minimum consumption per week - 500 units

Re-order period - 3 - 5 weeks

Maximum stock level - 10,900 units

## Required:

### Calculate:

| (i)   | re-order level;      | (2 marks) |
|-------|----------------------|-----------|
| (ii)  | minimum stock level; | (3 marks) |
| (iii) | re-order quantity;   | (3 marks) |
| (iv)  | average stock level. | (2 marks) |

Identify five reasons for a decrease in stock turnover in catering establishments. 8. 1(a)

(5 marks)

- (b) Describe each of the following documents:
  - bin cards; for storing steore (i) (2 marks)
  - material return note. celuson to Suppliers (ii) (2 marks)
- State three functions of sales checks in catering operations. (3 m signature child be made a mangist come parts on the cost school for sales and some parts of the cost school lidentify eight details in each of the following food checks: (c) (i) (3 marks)
  - (iii)
    - (I) supplement; April of the exhabitment (II) accident: No. of Coress (4 marks) (4 marks)

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