

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

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RAMOGI INSTITUTE OF  
ADVANCED TECHNOLOGY  
P.O. Box 1738, KISUMU



**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 establishment. (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; (2 marks)
- (ii) non-effective ventilation; (2 marks)
- (iii) short-circuit. (2 marks)
4. (a) State **five** functions of fabrics in buildings. (5 marks)
- (b) (i) Identify **eight** health effects of a gas leakage. (4 marks)
- (ii) Outline the procedure to follow when dealing with a gas leakage in a building. (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	4 <sup>th</sup> - 400 units
5 <sup>th</sup> - 300 units @ Sh. 50 each	7 <sup>th</sup> - 300 units
8 <sup>th</sup> - 400 units @ Shs. 55 each	12 <sup>th</sup> - 400 units
21 <sup>st</sup> - 500 units @Sh 60 each	28 <sup>th</sup> - 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; (2 marks)
  - (iii) cash. (2 marks)
- (c) Explain **five** benefits of portion control in catering establishments. (10 marks)
7. (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)

8. (a) Identify **five** reasons for a decrease in stock turnover in catering establishments. (5 marks)
- (b) Describe each of the following documents:
- (i) bin cards; - for storing items (2 marks)
- (ii) material return note. - return to suppliers (2 marks)
- (c) (i) State **three** functions of sales checks in catering operations. (3 marks)
- signature should be made amongst who paid  
- should be dated correctly \* genuine should be well filled
- (ii) Identify **eight** details in each of the following food checks:
- (I) supplement; - name of the establishment (4 marks)  
- table no.
- (II) accident. - no. of covers (4 marks)  
- date
- supplement  
- price  
- signature

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