

1802/202

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

Oct./Nov. 2018

Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

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

MODULE II

**FOOD AND BEVERAGE CONTROL, 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 from section A.

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

Write your answers 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 other TWO questions in this section.

1. (a) Highlight **two** aims of the Health and Safety at Work Act in catering establishments. (2 marks)
- (b) Explain **four** causes of slip and fall accidents. (8 marks)
2. (a) State **three** classes of floor finishes and give an an example in each case. (3 marks)
- (b) Outline **four** advantages of indirect cold water system. (4 marks)
- (c) Explain **four** advantages of keeping an equipment maintenance record in a catering establishment. (8 marks)
3. (a) Differentiate between air lock and water hammer. (4 marks)
- (b) Highlight **five** advantages of cooking using gas for fuel. (5 marks)
- (c) Explain **three** rules governing the construction of a good catering premise. (6 marks)
4. (a) Outline steps to follow when using a fire extinguisher. (4 marks)
- (b) State **five** points to observe when using tables as working surfaces in the kitchen. (5 marks)
- (c) Highlight **six** ways of minimizing waste from catering office activities. (6 marks)

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

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

5. (a) Outline **six** reasons for carrying out volume forecasting. (6 marks)
- (b) The following information was extracted from Mziki food stores for the month of September 2017.

01/09/2017	received	2000 units @ Shs. 24 each.
04/09/2017	received	1000 units @ Shs. 26 each
08/09/2017	issued	800 units.
15/09/2017	issued	1400 units.
21/09/2017	received	1600 units @ Shs. 28 each.
25/09/2017	issued	1000 units.
28/09/2017	issued	800 units.

Required:

Prepared a stores ledger card using First In First Out Method of material valuation.

(14 marks)

6. (a) State **five** advantages of imprest stores in a catering establishment. (5 marks)
- (b) Highlight **five** points to note when receiving payment by cheque. (5 marks)
- (c) Explain **five** reasons that make receiving of foodstuffs more complex than beverages. (10 marks)
7. (a) Highlight **five** ways of controlling beverages in the restaurant. (5 marks)
- (b) Outline **six** steps to follow when purchasing goods in a catering establishment. (6 marks)
- (c) The following information relates to wheat flour which was used by Bestway Hotel in the month of December 2017.

Maximum daily usage	= 80 kgs
Normal daily usage	= 70 kgs
Minimum daily usage	= 60 kgs
Re-order period	= 20-22 days
Re-order quantity	= 600 kgs

Required:

Calculate:

- (i) re-order level; (3 marks)
- (ii) minimum stock level; (3 marks)
- (iii) maximum stock level. (3 marks)
8. (a) Highlight **five** advantages of perpetual inventory in a catering establishment. (5 marks)
- (b) Joints weighing 24 kgs is purchased at Ksh. 450 per kg. after cooking and carving, it produced 112 x 150 g portions.
Required:
Calculate the cost of a portion of served meat. (5 marks)
- (c) Illustrate features of a local purchase order used in catering establishments. (10 marks)

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