

1819/105
FOOD AND BEVERAGE SERVICE,
FIRST AID AND HOME NURSING
Oct. / Nov. 2022
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL
CRAFT CERTIFICATE IN CATERING AND ACCOMMODATION
OPERATIONS

MODULE I

FOOD AND BEVERAGE SERVICE, FIRST AID AND HOME NURSING

3 hours

INSTRUCTIONS TO CANDIDATES

This paper consists of TWO sections; A and B.

Answer ALL the questions in section A and any THREE questions from section B in the answer booklet provided.

Maximum marks to each part of a question are as indicated.

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: FIRST AID AND HOME NURSING (40 marks)

Answer ALL the questions in this section in the answer booklet provided

1. (a) List ten contents of a First Aid kit. (5 marks)
- (b) State five roles and responsibilities of a first aider. (5 marks)
- (c) (i) Explain the difference between burns and scalds. ✓ (4 marks)
- (ii) Outline the first aid procedure for burns. ✓✓ (6 marks)
2. (a) State five duties and responsibilities of a home nurse. (5 marks)
- (b) Outline steps to follow when feeding a patient from a plate. ✓✓ (7 marks)
- (c) Explain four fundamental human needs. (8 marks)

SECTION B: FOOD AND BEVERAGE SERVICE (60 marks)

Answer any THREE questions from this section.

3. (a) State four tasks carried out in preparation for wash-up. ✓ (4 marks)
- (b) (i) Explain the difference between health and hygiene. ✓ (4 marks)
- (ii) Enumerate five personal hygiene rules to be observed by food and beverage staff. ✓✓ ✓✓ ✓✓ (5 marks)
- (c) (i) Identify three types of guests with challenges who frequently visit a restaurant. ✓✓ ✓✓ ✓✓ (3 marks)
- (ii) Outline steps to follow when handling a guest on crutches in the restaurant. (4 marks)
4. (a) Identify two appropriate accompaniments to each of the following dishes:
- (i) minestrone soup; - croutons (1 mark)
- (ii) roast mutton; - sauce, qt (1 mark)
- (iii) curry; - chicken (1 mark)
- (iv) boucheés. (1 mark)
- (b) Highlight five rules to observe when removing stains from a linen napkin. (5 marks)

- (c) (i) State **four** benefits of staff organizational structure in a catering establishment. (4 marks)
- (ii) Illustrate an organizational structure of a small hotel. (7 marks)
5. (a) Differentiate between banquet and buffet service. (4 marks)
- (b) Explain **four** causes of common accidents in food and beverage service areas. (8 marks)
- (c) (i) Describe the term 'milkshake'. (2 marks)
- (ii) Outline the procedure for preparation and service of a plain milkshake. (6 marks)
6. (a) (i) Explain the meaning of the term 'clothing up a table'. (2 marks)
- (ii) Enumerate **four** preparations to make before clothing up a table. (4 marks)
- (b) Describe each of the following types of service equipment:
- (i) holloware; (2 marks)
- (ii) glassware; (2 marks)
- (iii) chafers. (2 marks)
- (c) Describe the process of obtaining each of the following alcoholic beverages:
- (i) beer; (2 marks)
- (ii) gin; (2 marks)
- (iii) rum; (2 marks)
- (iv) tequila. (2 marks)

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