

1819/105

FOOD AND BEVERAGE SERVICE FIRST AID AND
HOME NURSING THEORY

March/April 2023

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 THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

*This paper consists of **TWO** sections: **A** and **B**.*

*Answer **ALL** questions in section **A** and any **THREE** 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.

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Turn over

SECTION A: HOME NURSING AND FIRST AID: COMPULSORY (40 marks)

Answer ALL questions in this section.

1. (a) State the use of each of the following first aid supplies:
 - (i) non-adhesive pads; (1 mark)
 - (ii) 4" × 4" sterile gauze; (1 mark)
 - (iii) safety pins; (1 mark)
 - (iv) aesthetic spray; (1 mark)
 - (v) antibiotic cream. (1 mark)
 - (b) Describe the scope of first aid. (6 marks)
 - (c) (i) Explain the meaning of the term 'shock' as used in first aid. (2 marks)
(ii) Outline the first aid procedure for shock. (7 marks)
2. (a) Enumerate **six** measures observed to prevent spread of infections when caring for a patient. (6 marks)
 - (b) (i) Explain the meaning of the term 'motivation'. (2 marks)
(ii) Highlight **four** strategies applied by a home nurse to motivate patients towards recovery. (4 marks)
 - (c) Explain **four** reasons for making a patient's bed. (8 marks)

SECTION B: FOOD AND BEVERAGE SERVICE (60 marks)

*Answer any **THREE** questions from this section.*

3. (a) Outline the steps to follow when cleaning tarnished cutlery using silver dip. (5 marks)
- (b) (i) Explain the meaning of the term 'personal hygiene'. (2 marks)
- (ii) State **five** ways of maintaining high standards of hygiene in the restaurant. (5 marks)
- (c) Highlight **four** duties and responsibilities of each of the following members of food and beverage service brigade:
- (i) head waiter; (4 marks)
- (ii) waiter. (4 marks)
4. (a) Enumerate **five** rules to follow when handwashing glasses. (5 marks)
- (b) Outline the sequence of welcoming and seating guests in the restaurant. (7 marks)
- (c) (i) Explain **two** ways of interpreting the term 'menu' by a waiter. (4 marks)
- (ii) State **four** characteristics of a table d' hôte menu. (4 marks)
5. (a) State **five** advantages of plate service. (5 marks)
- (b) Outline steps to follow when opening a bottle of white wine. (7 marks)
- (c) (i) Identify **eight** common accidents in a restaurant. (4 marks)
- (ii) Highlight **four** safety measures staff should observe to prevent accidents in the restaurant. (4 marks)
6. (a) (i) Identify **six** types of linen used in a restaurant. (3 marks)
- (ii) Enumerate **four** rules to observe when storing table linen. (4 marks)
- (b) Explain **three** types of licences granted under 'Alcoholic Drinks Control Act in Kenya'. (6 marks)
- (c) Outline steps to follow when brewing tea. (7 marks)

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