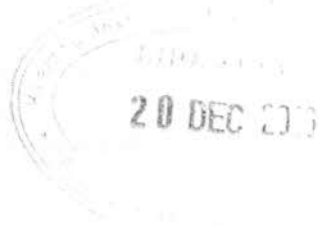


1802/202

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

Oct./Nov. 2016

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 THEORY**

3 hours

INSTRUCTIONS TO CANDIDATES

This paper consists of TWO sections; A and B.

Answer question ONE and any other TWO questions from section A, question FIVE and any other TWO questions from section B in the answer booklet provided.

All questions carry equal marks.

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) State **two** advantages of mechanical ventilation in catering establishments. (2 marks)
- (b) Explain **four** preparation procedures prior to carrying out a fire drill at the work place. (8 marks)
- 2. (a) (i) State **two** causes of permanent hardness in water. (2 marks)
- (ii) Highlight **five** ways of removing hardness in water. (5 marks)
- (b) Explain **four** factors that influence kitchen planning and design. (8 marks)
- 3. (a) Outline the procedure for cleaning pans made of copper. (3 marks)
- (b) Explain **three** causes of deterioration of building fabric in catering establishment. (6 marks)
- (c) Describe **three** types of solid waste. (6 marks)
- 4. (a) State **three** characteristics of commercial catering for restricted market. (3 marks)
- (b) Highlight **four** points to note in the care of a food slicer. (4 marks)
- (c) Describe **four** types of wall paper used in catering establishment. (8 marks)

SECTION B: FOOD AND BEVERAGE CONTROL (60 marks)

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

- 5. (a) Highlight **three** phases in food and beverage control. (3 marks)
- (b) Describe each of the following documents used in food and beverage control:
 - (i) material issue note; (2 marks)
 - (ii) invoice; (2 marks)
 - (iii) purchase order. (2 marks)

Li - Sewage