

1802/202

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

June/July 2017

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 consist of **TWO** sections, **A** and **B**.*

*Answer question **ONE** and any **TWO** questions in Section **A**.*

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

Answers to all questions should be written 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 (40 marks)
CATERING PREMISES AND EQUIPMENT

Answer question ONE and any other TWO questions in this section.

1. (a) Highlight **four** qualities of a good kitchen sink. (4 marks)
- (b) Explain each of the following faults in water systems:
 - (i) Scaled pipes (2 marks)
 - (ii) Water hammer (2 marks)
 - (iii) Furring of pipes. (2 marks)
2. (a) State **two** causes of defective foundations of a building. (2 marks)
- (b) Identify **five** benefits of natural ventilation in a catering establishment. (5 marks)
- (c) Explain **four** factors to consider when selecting a location for a catering establishment. (8 marks)
3. (a) State **four** advantages of central island kitchen layout. (4 marks)
- (b) Highlight **five** features of a well planned store. (5 marks)
- (c) Describe **three** methods used for the treatment of water in catering establishments. (6 marks)
4. (a) Identify **four** signs of imminent breakdown of a deep-freezer. (2 marks)
- (b) Outline steps to be followed in case of a gas leakage in the kitchen. (5 marks)
- (c) Explain **four** legal aspects governing construction of any particular catering establishment. (8 marks)

SECTION B (60 marks)
FOOD AND BEVERAGE CONTROL

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

5. (a) State **three** advantages of timetabling deliveries in a catering establishment. (3 marks)
- (b) Highlight **five** uses of a meat tag. (5 marks)

- (c) The following details were extracted from the stores ledger card of a small restaurant during the month of August 2015:

Date	Purchases	Date	Issues
2 nd	300 units @ Shs 30 each	3 rd	100 units
5 th	50 units @ Shs 25 each	13 th	50 units
9 th	300 units @ Shs 30 each	16 th	200 units
14 th	100 units @ Shs 25 each	20 th	30 units
24 th	400 units @ Shs 20 each	31 st	300 units
28 th	150 units @ Shs 30 each		

Prepare the stores ledger card and determine the value of closing stock using weighted average method of material valuation. (12 marks)

6. (a) (i) Explain the meaning of stock-taking. (2 marks)
- (ii) Differentiate between continuous and periodic stock-taking. (4 marks)
- (b) Illustrate features of a cellar inwards sheet. (5 marks)
- (c) Highlight **three** corrective measures for each of the following:
- (i) pilferage of food; (3 marks)
- (ii) overproduction of food; (3 marks)
- (iii) fraud at the selling stage. (3 marks)
7. (a) Outline the procedure of issuing perishable foods. (4 marks)
- (b) Highlight **four** control measures:
- (i) before production of food; (4 marks)
- (ii) during service of food. (4 marks)
- (c) Explain **four** circumstances under which a hotel can terminate suppliers' services. (8 marks)
8. (a) State **five** objectives of store keeping. (5 marks)
- (b) Highlight **five** advantages of computerized checking system. (5 marks)
- (c) Explain **five** challenges of a Food and Beverage control system. (10 marks)

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