

1802/202
FOOD AND BEVERAGE CONTROL AND
CATERING PREMISES AND EQUIPMENT
Oct./Nov. 2022
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

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.
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 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 (40 marks)
CATERING PREMISES AND EQUIPMENT

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

1. (a) Explain the meaning of the term 'voltage'. (2 marks)
- (b) State **four** qualities to consider when purchasing a refrigerator for a catering establishment. (4 marks)
- (c) Differentiate between solar and electric energy. (4 marks)
2. (a) Explain the meaning of each of the following terms:
- (i) short circuit; (2 marks)
- (ii) water hammer. (2 marks)
- (b) Highlight **three** hygiene measures to be observed during each of the following food service stages:
- (i) before service; (3 marks)
- (ii) after service. (3 marks)
- (c) Enumerate **five** ways of keeping away rodents from kitchens in catering operations. (5 marks)
3. (a) Identify **four** functional areas in a large scale kitchen. (4 marks)
- (b) Highlight **three** responsibilities of the employer in relation to health and safety at work. (3 marks)
- (c) Explain **four** factors to consider when choosing floor coverings for a catering establishment. (8 marks)
4. (a) Explain **two** ways of saving energy when cooking. (4 marks)
- (b) Enumerate **four** advantages of incineration as a method of waste disposal. (4 marks)
- (c) Outline the procedure for cleaning an electric potato-peeler. (7 marks)

SECTION B (60 marks)
FOOD AND BEVERAGE CONTROL

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

5. (a) Differentiate between a delivery note and an invoice. (4 marks)
- (b) Explain the benefits of each of the following control measures:
- (i) time allocation in a recipe; (2 marks)
- (ii) cooking equipment specification. (2 marks)
- (c) The following stock information has been provided for kings hotels for the month of June 2022.

Purchases

Stock on 1st June 2022 - 100 units at Ksh 25 per unit

3rd June 2022 - 200 units at Ksh 25 each

10th June 2022 - 300 units at Ksh 21 each

24th June 2022 - 300 units at Ksh 22 each

Issues

5th June 2022 - 150 units

12th June 2022 - 350 units

26th June 2022 - 200 units

Required:

Using a stock ledger card, determine the value of issues for the month of June 2022 using First in First out method of material valuation.

(12 marks)

6. (a) State **four** advantages of centralized stores. (4 marks)
- (b) Explain **three** policies put in place by management in the planning phase of the control cycle. (6 marks)
- (c) (i) Explain the meaning of the term 'meat tag'. (2 marks)
- (ii) Illustrate features of a meat tag. (8 marks)

7. (a) Highlight **four** objectives when purchasing food and beverages in a catering establishment. (4 marks)
- (b) (i) Explain the meaning of the term 'beverage inventory turnover rate'. (2 marks)
- (ii) The following information was extracted from ABZ stores for the month of July 2022.

Amount of goods inventory on 1st July	-	Ksh 39,500
Amount of goods inventory on 31st July	-	Ksh 37,500
Cost of goods sold	-	Ksh 88,000

Required:

Calculate the beverage inventory turnover rate for the month of July 2022.

(6 marks)

- (c) Explain **four** ways in which managers reduce the possibility of product theft while in storage. (8 marks)

8. (a) State **six** objectives of a standard recipe in pre-costing of food in catering operations. (6 marks)

- (b) Explain each of the following methods of payment.

- (i) traveller's cheques; (2 marks)
- (ii) vouchers; (2 marks)
- (iii) credit cards. (2 marks)

- (c) The following information was extracted from Teep Stores:

Normal consumption	-	160 units per day
Maximum consumption	-	200 units per day
Minimum consumption	-	120 units per day
Reorder period	-	10 - 15 days
Reorder quantity	-	1600 units
Normal minimum stock level	-	10 days

Required:

Calculate:

- (i) reorder level; (2 marks)
- (ii) maximum stock level; (3 marks)
- (iii) minimum stock level. (3 marks)

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