

1802/202

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

June/July 2023

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 has TWO sections; A and B.

Answer question 1 (compulsory) and any other TWO questions from section A.

Answer question 5 (compulsory) and any other TWO questions from section B

All answers should be written 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 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)

Answer question 1 and any other TWO questions this section .

1. (a) Differentiate between a stopcock and a gate valve. (4 marks)
- (b) Explain **three** factors to consider when planning a bar layout. (6 marks)
2. (a) State **four** disadvantages of using gas as a source of energy. (4 marks)
- (b) Highlight **three** characteristics of stainless steel metal. (3 marks)
- (c) Explain **four** differences between direct and indirect water supply systems. (8 marks)
3. (a) Enumerate **four** functions of walls in a building. (4 marks)
- (b) Outline the procedure for cleaning a blender. (5 marks)
- (c) Highlight **six** electric hazards in catering operations. (6 marks)
4. (a) Explain each of the following terms:
- (i) Casualty. (2 marks)
- (ii) First Aid. (2 marks)
- (b) Highlight **five** factors to consider when choosing a location for a restaurant. (5 marks)
- (c) Explain **three** benefits of regular maintenance management in catering operations. (6 marks)

SECTION B (60 marks)

Answer question 5 and any other TWO questions from this section

5. (a) State **five** reasons for using local purchase orders in a catering establishment. (5 marks)
- (b) Explain the use of **four** equipment used in the receiving department. (8 marks)
- (c) The following information was extracted from Bestways company for sugar.

Maximum consumption	-	18,000 units
Minimum consumption	-	12,000 units
Lead time	-	6 - 8 weeks
Re-order quantity	-	90,000

Calculate:

- (i) Re-order level. (2 marks)
- (ii) Minimum stock level. (2 marks)
- (iii) Maximum stock level. (3 marks)

6. (a) (i) Enumerate **four** advantages of a centralized purchasing system. (4 marks)
- (ii) Differentiate between centralized and decentralized stores. (4 marks)

(b) Explain each of the following terms:

- (i) Standard recipe. (2 marks)
- (ii) Credit note. (2 marks)
- (iii) Stock taking. (2 marks)

(c) Explain **three** phases in the food and beverage control cycle. (6 marks)

7. (a) State **five** advantages of an electronic cash register in catering operations. (5 marks)
- (b) Highlight **five** merits of coding of materials in a catering establishment. (5 marks)
- (c) Illustrate features of a meat-tag. (10 marks)

8. (a) Identify **four** details contained in a requisition form. (4 marks)
- (b) Highlight **four** ways of reducing excess inventory in a catering establishment. (4 marks)
- (c) (i) Jane sells boiled eggs for breakfast in her restaurant. If five dozens cost Sh.1200 and the standard portion in a menu breakfast item is two eggs. Calculate the standard portion cost. (4 marks)
- (ii) Explain **four** reasons for using standard portion sizes in food outlets. (8 marks)

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