KITH & KIN INTERNATIONAL COLLEGE

*7/11 Kaoli Olusanya Street, Owode Ibeshe, Ikorodu, Lagos State.*

**THIRD TERM EXAMINATION 2024/2025 ACADEMIC SESSION**

|  |  |
| --- | --- |
| **NAME** |  |
| **SUBJECT** | **HOME ECONOMICS** | **CLASS**  | **JSS 2** | **DURATION** | **1HR 30 MIN** |

**INSTRUCTIONS**

This paper consist of two sections: Section A, multiple choice that require the students to shade appropriately and section B, the theory part.

**SECTION A MULTIPLE CHOICE 20 Marks**

1. The process of choosing among alternative is called\_\_\_\_\_\_\_\_\_\_
2. action plan
3. plan making
4. decision making
5. picking
6. As a student, \_\_\_\_\_\_\_\_\_\_\_\_\_is one of your personal decisions
7. housing
8. buying of textbooks
9. feeding the family
10. using of textbook
11. Basic needs are important for\_\_\_\_\_\_\_\_\_
12. relaxation
13. survival
14. recreation
15. show off
16. Decision making helps us to identify our \_\_\_\_\_\_\_
17. worth
18. values
19. weakness
20. friends
21. Which of the following will supply the body with fat and energy?
22. Carbohydrate and calcium
23. Carbohydrate and fat
24. Mineral salts and fat
25. Oils and vitamins
26. Excess carbohydrates in the body is stored as\_\_\_\_\_\_\_\_
27. fat
28. protein
29. weight
30. starch
31. One of the following is not a body building food?
32. Meat
33. Milk
34. Cassava
35. Peas
36. One of the following helps in the digestion and bowel movement?
37. Starch
38. Protein
39. Roughages
40. Oil
41. The field of study that specializes on the functions of foods in our body is\_\_\_\_\_\_\_\_\_
42. food technology
43. food engineering
44. foods and nutrition
45. nutrients
46. Baking is often done in the \_\_\_\_\_\_\_\_\_
47. oven
48. sink
49. refrigerator
50. cooker
51. The process of preventing harmful bacteria from growing in food is\_\_\_\_\_\_\_\_\_\_
52. hygiene
53. service
54. cooking
55. preparation
56. The process of preventing the growth of micro-organisms and chemical reactions that cause food spoilage is called\_\_\_\_\_\_\_\_\_\_\_
57. food processing
58. food storage
59. food preservation
60. food review
61. Which of the following is not a reason for processing food?
62. For safety
63. To improve flavour
64. To improve condition
65. To make it salty
66. Which of the following is not a human resource?
	1. Money
	2. Knowledge
	3. Skill
	4. Attitude
67. Which of these is used for attaining family needs?
68. Tools
69. Goals
70. Standards
71. Resources
72. \_\_\_\_\_\_\_\_\_\_can be used or controlled by the family.
73. Non-human
74. Material
75. None of the above
76. All of the above
77. Which of these items is not durable possession?
78. furniture
79. appliance
80. car
81. food
82. Decision making is an action of choosing between\_\_\_\_\_\_\_\_\_
83. two or more steps
84. two or more alternatives
85. few
86. consequences
87. Which of the following is not a step in decision making?
88. Identify the problems
89. Obtaining information
90. Advertising your decision
91. Considering the consequences
92. Human resources exist in\_\_\_\_\_\_\_\_
93. people
94. schools
95. books
96. families
97. The term used collectively to include a variety of textile articles used in the home is household\_\_
98. fabric
99. linen
100. calico
101. cotton
102. The fabric or materials used for decorating doors and windows are \_\_\_\_\_\_\_\_\_\_\_\_
103. draperies and cases
104. sheets and linen
105. curtains and draperies
106. curtains and sheets
107. \_\_\_\_\_\_\_\_\_\_\_ is the process of replacing the worn part with a piece of fabric.
108. Patch
109. Darn
110. Split seam
111. Cut elastic band
112. \_\_\_\_\_\_\_\_\_are loose fitting garments with belts that worn before or after taking a bath
113. Robes
114. Bathrobes
115. Towels
116. Washcloths
117. Which of these are used as covering for warmth in cold nights?
118. Blankets
119. Wrappers
120. Bed covers
121. Sheets
122. Which of these is a light loosely woven fabric used for straining during food preparation?
123. Tea towel
124. Muslin
125. Glass cloth
126. Strain cloth
127. \_\_\_\_\_\_\_\_\_are loose fitting garments with belts that worn before or after taking a bath
128. Robes
129. Bathrobes
130. Towels
131. Washcloths
132. Which of these stitches is used for mending loose elastic band?
133. Over sewing
134. Back stitch
135. Over casting
136. Basting
137. \_\_\_\_\_\_\_\_\_is the process of mending or repairing a knitted or woven article by weaving thread into the fabric to replace or strengthen torn or worn threads
138. Patch
139. Calico
140. Darning
141. Print
142. The strongest type of patch which has two sets of stitching is\_\_\_\_\_\_\_\_\_
143. calico patch
144. print patch
145. design patch
146. pattern patch
147. The process of buying food in large quantities is called\_\_\_\_\_\_\_\_\_\_
148. Hire purchasing
149. Wise purchasing
150. Bulk purchasing
151. Good purchasing
152. Food that can spoil easily are said to be\_\_\_\_\_\_\_\_\_\_\_
153. non perishable
154. perishable
155. bad
156. good
157. Which of the following foods is perishable?
158. Rice
159. Beans
160. Maize
161. Meat
162. Food spoilage can be prevented by storing foodstuffs under \_\_\_\_\_\_\_\_ conditions
163. warm
164. cold
165. lukewarm
166. moist
167. \_\_\_\_\_\_\_\_ foods do not spoil easily
168. Edible
169. Non-edible
170. Perishable
171. Non-perishable
172. Which of the following groups of foods give energy?
173. Chicken, fish, egg and milk
174. Rice, yam, cake, and bread
175. Green leafy vegetables, mango, pawpaw and carrots
176. Butter, water, yam, sugar
177. Healthy feeding and eating practices will help you to achieve the following except

A .gain energy

B. become fat

C. look and feel better

D. become thin

1. Which of the following is not a body builder?

A. Soya bean

B. Meat

C. Cassava

D. Butte

1. One of the following is not an importance of edge finishing.
2. Prolong the life span of article
3. It decorates the article
4. It makes the finished work neat
5. It helps the raw edge to fray
6. \_\_\_\_\_\_\_\_\_\_ is an equipment found in the kitchen
7. Pillow
8. Source pan
9. Frying pan
10. Bed
11. The process of acquiring edible items through the exchange of money is\_\_\_\_\_\_\_\_\_\_\_
12. handling
13. handing
14. preservation
15. purchasing
16. One of the following is a shape of setting a kitchen.
17. Circle
18. U shape
19. Hectagon
20. Triangle
21. For washing up after meal preparation, hot soapy water is necessary to\_\_\_\_\_\_\_\_\_
22. Rinse every items well
23. Wipe off any pieces of food
24. Remove grease from items
25. Scrape pieces of food off
26. Cooking methods include the following except.
27. Frying
28. Creaming
29. Steaming
30. Stewing
31. Contamination of foods can be prevented by\_\_\_\_\_\_\_\_\_\_\_\_
32. washing of hands occasionally
33. cleaning and sanitizing waste bin regularly
34. leaving raw foods uncovered
35. touching of hair before handling food
36. When food preserved properly it\_\_\_\_\_\_\_\_\_\_
37. increase the risk of poisoning
38. accelerates spoilage
39. reduce quality
40. safeguard consumer’s health
41. Which of these seam finishing is suitable options for all fabric?
42. Zig- zag
43. Bound
44. Overcasting
45. Edge stitching
46. The following hygienic strategic must be supplied by the food manager in handling edible items except.
47. Keeping foods at safe temperature
48. Storing perishable foods in the freezer
49. Using unwholesome food settings
50. Cleanliness of food preparation environment
51. Which of the following is not a function of food?
52. Provides good health
53. Provides the body with heat and energy
54. Helps in the formation of new diseases
55. The class of food that repair worn out tissue is\_\_\_\_\_\_\_\_\_\_
56. water
57. vitamins
58. protein
59. fat and oil

**SECTION B THEORY**

**INSTRUCTIONS**

This section is the essay part, be clear with your answer and express with clear handwriting. Start each question on a fresh page of the answer sheet. Ensure you indicate the question number in the space provided. Each question carries equal marks.

1. State 4 hygiene practices you will put in place while preparing foods 2 marks

1b. Why do you think rodents should not be allowed in the kitchen? Give 3 points 3 marks

1c. State 3 ways you will care for this kitchen items 3 marks



1d. Why will you suggest the regular intake of fruits to your classmates? 2 Reasons. 2 marks

1. What makes the foods in the plate to be a balanced diet? Suggest 1 example each from all the possible classes’ food. 3 marks



 2b. Mention 4 major areas of life decisions can be made 2 marks

 2c. With relevant examples, write short notes on the 2 types of resources 3 marks

 2d. Mention 4 methods each of cooking and preserving foods 2 marks

1. State 4 reasons we cook our foods 2 marks

3b. What is food preparation? 1 mark

3c. With 4 examples each, classify food items base on the their water content 4 marks

3d. Write short note on any 2 methods of food preservation to describe it 3 marks

1. Complete the table below- 3 marks

|  |  |  |
| --- | --- | --- |
|  | **Food**  | **Method of preservation** |
|  | Watermelon |  |
|  | Garri |  |
|  | Cooked rice |  |
|  |  | Sunning |
|  | Raw meat |  |
|  | Oil |  |

 4b. Describe edge finishing with relevant examples 2 marks

 4c. State 4 reasons of edge finishing 2 marks

 4d. Identify 3 points to consider when choosing edge finishing 3 marks

1. Identify 4 factors you will consider when buying food items 2 marks

5b. What will you consider to be wise buying? Identify any 4 processes of wise buying 2 marks

5c. List 4 essence of family goals, needs and standards 2 marks

5d. Why will you advice your classmate and nursing mothers to always practice good

hygiene when preparing food for other members of the family? **4 point s** 2 marks

5e. State 2 safety precautions you will adopt in the kitchen 2 marks

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**THIRD TERM EXAMINATION 2024/2025 ACADEMIC SESSION**

|  |  |
| --- | --- |
| **NAME** |  |
| **SUBJECT** | **CATERING CRAFT PRACTICES** | **CLASS**  | **SS 1** | **DURATION** | **1HR 30 MIN** |

**INSTRUCTIONS**

This paper consist of two sections: Section A, multiple choice that require the students to shade appropriately and section B, the theory part.

**SECTION A MULTIPLE CHOICE 20 Marks**

1. The water glass is kept at the tip of\_\_\_\_\_\_\_\_
2. Knife
3. Large fork
4. Spoon
5. Large knife
6. Napkin is kept in the\_\_\_\_\_\_\_\_\_\_\_
7. Centre of the cover
8. Centre of the table
9. Under the cover
10. Side of the cover
11. Mr. B visited a restaurant and ordered for jollof rice at N250. Grilled chicken at N500, vegetable salad at N300, fruit salad at N200 and a drink at N200. What type of menu was Mr. B offered?
12. Table d’hote
13. A la carte
14. Cyclical
15. Carte dujour
16. The sharp end of all the knives should be towards the\_\_\_\_\_\_\_\_\_\_\_\_
17. Left hand side
18. Right hand side
19. Any side
20. Side of the plate
21. One of the following does not belong to the group.
22. Buffet service
23. Plated service
24. Gueridon service
25. Silver service
26. The consideration of where cutlery for the meal is to be laid before each course is served is for\_\_\_\_\_\_\_\_\_\_
27. hors-d’oevre
28. a-la-carte
29. tabed’hote
30. entrée
31. Where the cutlery for meal is to be laid prior to the start of the meal and for all the courses that are to be served, it is known as\_\_\_\_\_\_\_\_\_
32. hors-d’oeuvre
33. a-la-carte
34. table d’hote
35. entrée
36. Hors-d’oeuvre is same as\_\_\_\_\_\_\_\_\_\_\_ course of the meal
37. first
38. second
39. third
40. fourth
41. A variety of approaches to what is laid for ‘a-la-carte’ form of service include all these except?
42. Using large decorative cover plates and a side plate only
43. Replacing the fish knife and fork with a joint knife and fork
44. A classic or basic lay-up
45. The principle that the cutlery for the whole meal will be laid before the first course is served
46. One of these is not a definition of cover?
47. The place set for a person on the table
48. To cover the courses and dishes with a large white napkin in order to indicate that all precautions had been taken to avoid the poisoning of guest
49. The total number of customers concerned
50. All necessary cutlery, crockery, glassware and liner required to lay a certain type of place setting for a specific dish or meal
51. Which of these is a basic technical skill?
52. Using a service plate
53. Com cone
54. Table service
55. All of the above
56. Which of these is use for serving and also used for cleaning joint\_\_\_\_\_\_\_\_\_
57. pot
58. goblet
59. service salver
60. glass plate
61. Which of these is a simple napkin fold on dining table\_\_\_\_\_\_\_\_
62. Bishop mitre
63. housekeeper’s cut
64. wing end
65. bishop dress code
66. \_\_\_\_\_\_\_\_\_is used in drying item after washing
67. Tea cloth
68. Slip cloth
69. Buffet cloth
70. Trolley cloth
71. Glass cloth is used for\_\_\_\_\_\_\_\_\_
72. drying glass wares
73. covering the dirty part of a table cloths
74. covering the trolley
75. covering buffet tables
76. There are\_\_\_\_\_\_\_\_\_ main reasons why the simple folds are better than the more complex ones.
77. 2
78. 4
79. 3
80. 5
81. A simpler fold is perhaps more\_\_\_\_\_\_\_\_\_\_ as the more complex fold
82. neat
83. hygienic
84. beautiful
85. attractive
86. Which of these is not a napkin fold?
87. Rose
88. Comb
89. Square
90. Mirror
91. The complex fold takes much more\_\_\_\_\_\_\_\_ to complete properly than a very simple fold
92. energy
93. space
94. time
95. money
96. Check the booking for reservations is the \_\_\_\_\_\_\_\_step in daily duty in the restaurant
97. 1st
98. 2nd
99. 3rd
100. 4th
101. One of the following is not a personnel in food and beverage service
102. steward
103. room maid
104. waiter
105. boxer
106. Another name for maître d’hotel is\_\_\_\_\_\_\_\_
107. assistant headwaiter
108. chef de commis
109. headwaiter
110. inspector
111. Station headwaiter is in charge of\_\_\_\_\_\_ tables
112. 6-8
113. 1-4
114. 4-6
115. chief seller
116. The station headwaiter must have a good knowledge of food \_\_\_\_\_\_\_\_and it’s correct service laundry
117. work
118. wine
119. music
120. pastry
121. Wine butler is also known as\_\_\_\_\_\_\_\_\_\_
122. carver
123. trancheur
124. waiter
125. sommelier
126. Lounge waiter can also be called \_\_\_\_\_\_\_\_\_
127. Chief sale
128. chef sale
129. chef de sale
130. Chief seller
131. Whose duty is to make sure that profit is maximized?
132. Food and beverage manager
133. station head waiter
134. Steward
135. Station waiter
136. Cocktail staff is a person who\_\_\_\_\_\_\_\_\_\_
137. cuts the tail of the cock
138. tails the cock
139. clears the table for the cocktail
140. responsible for shaking and mixing cocktails
141. The important skill for the Sommelier is
142. tasting of alcoholic and non-alcoholic beverages
143. beverages
144. knowledge of all the brands of beer and their service
145. knowledge of all the joints and food area
146. Soup may be served plated, from a sideboard, on a gueridon or a\_\_\_\_\_\_\_\_
147. tureg
148. tureen
149. soup
150. service spoon
151. In table service food is served\_\_\_\_\_\_\_\_\_
152. from the front of the guest
153. from the center of the guest
154. from the left of the guest
155. from the back of the guest
156. Cleaning of duties is from the \_\_\_\_\_\_\_\_\_\_
157. left
158. Right
159. center
160. back
161. All beverages are served\_\_\_\_\_\_­­\_\_\_\_
162. from left to right
163. from right to left
164. from the right
165. from the left
166. Generally hot dishes are served after\_\_\_\_\_
167. sweet course
168. savory fingers
169. cold sweet dishes
170. cold dishes
171. An electronic machine that is used to dispense a product to a consumer after a certain amount has been put into the machine is called\_\_\_\_\_\_\_\_\_
172. Mis-en- place
173. Vending
174. Silver
175. Gold
176. \_\_\_\_\_\_\_\_\_service also means yourself
177. Buffet
178. Silver
179. Gold
180. Vending
181. \_\_\_\_\_\_\_\_service is a method of food service that involves transferring food from a service dish to the guest plate from the left
182. Buffet
183. Palater
184. Gueridon
185. Silver
186. \_\_\_\_\_\_\_allows the guests to select and consume foods with the fingers
187. Fork buffet
188. Finger buffet
189. Display buffet
190. Silver buffet
191. \_\_\_\_\_\_\_\_is the service of food and beverage from a cart like device, away from the dining areas
192. Lounge service
193. Room service
194. Home delivery
195. Trolley service
196. In\_\_\_\_\_\_ service, customers park their motor vehicles and are served at their vehicles
197. Drive- in
198. Tray
199. Lounge
200. Trolley
201. Which of these services require special service machine?
202. Buffet
203. Vending
204. Free flow
205. All of the above
206. What type of service is most suitable for a large number of people in an occasion?
207. Room service
208. Banquet service
209. Gueridon service
210. Vending service
211. \_\_\_\_ is a type of service where ordered meals are delivered to customers at their door steps
212. Personalized service
213. Home service
214. Home delivery
215. Self service
216. The water is kept at tip of the\_\_\_\_\_\_\_\_\_\_\_
217. large knife
218. large fork
219. spoon
220. knife
221. Most table cloths are folded in what is known as\_\_\_\_\_\_\_\_
222. table fold
223. chair fold
224. screen fold
225. top fold
226. One of the following is not needed for setting table
227. Drinking glasses
228. Cutlery
229. Place mat
230. Disposable gloves
231. The table cloth and napkin should be handled as little as possible to avoid\_\_\_\_\_\_\_\_\_
232. creasing
233. bending
234. glazing
235. tearing
236. Table cloth can be made clean and crispy by\_\_\_\_\_\_\_
237. washing, starching, ironing
238. washing, painting, bluing
239. washing, dyeing, bluing
240. bluing, wetting. dyeing
241. A \_\_\_\_\_\_adds to the attractiveness of a room
242. Well laid table
243. Creased table cloth
244. Over lapped booty
245. Tea towel
246. Cruet set is kept \_\_\_\_\_\_\_\_
247. on the table
248. on the napkin
249. on the floor
250. on the top of the cover

**SECTION B THEORY**

**INSTRUCTIONS**

This section is the essay part, be clear with your answer and express with clear handwriting. Start each question on a fresh page of the answer sheet. Ensure you indicate the question number in the space provided. Each question carries equal marks.

1. Enumerate 4 leisure activities you know 2 marks

1b. Explain briefly 4 ways to care for refrigerator 2 marks

1c. in a tabular form, differentiate between food sanitation and environmental sanitation, 2 points 2 marks

**1d. Fill in the gaps: 3 marks**

1. Depending on the size of the establishment, the food and beverage manager is either responsible for\_\_\_\_\_\_\_\_\_\_ agreed policies or for contributing to the setting of catering policies.
2. The larger the organization the less likely the manager is to be\_\_\_\_\_\_\_\_\_ in policy development.
3. \_\_\_\_\_\_\_\_\_\_ has overall responsibility for the organization and administration of particular food and beverages service.
4. \_\_\_\_\_\_\_\_\_ is responsible for accepting and bookings and for keeping the booking dairy up to date.
5. The person next in rank to the chef de rang and assists where necessary is the\_\_\_\_\_\_\_\_\_\_\_
6. Lounge waiter is also called\_\_\_\_\_\_\_\_\_\_\_

 1e. List four food and beverage service personnel 1 mark

1. Mention six attributes of food and beverage service personnel 3 marks

2b. **Fill in the gaps: 3 marks**

1. \_\_\_\_\_\_\_\_ is also called sommelier.
2. \_\_\_\_\_\_\_\_\_\_ is in charge of the buffet in the room, its presentation, the carving and portioning of food and its service.
3. Cashier is responsible for\_\_\_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_ is responsible for carving on trolley and the carving of joints at the table as required
5. In \_\_\_\_\_\_\_\_\_\_ type of service, the customer is served at a laid table.
6. \_\_\_\_\_\_\_\_\_\_\_\_ is a combination of table service and self-service

2c. Describe and mention the places the gueridon food service can be used 2 marks

2d. State 4 functions of food and beverage manager 2 marks

1. State 4 factors you will consider when choosing food services 2 marks

3b. Identify all the flow that are involved in food service, explain any 2 3 marks

3c. **Fill in the gaps: 3 marks**

1. \_\_\_\_\_\_\_\_\_\_\_\_is done on a single point
2. Service of food away from the table includes service from trolleys at\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_
3. The general rule is for potatoes to be served before\_\_\_\_\_\_\_\_\_\_\_\_
4. Soup may be served\_\_\_\_\_\_\_\_\_\_\_ from a tureen the sideboard, on a gueridon or from an individual tureen.
5. The under flats acts as a chip plate to prevent any\_\_\_\_\_\_\_\_\_\_\_ from going in the tablecloth.

 3d. What is cover? 2 marks

1. Identify all the methods of payment and describe any 2 methods in food services 3 marks

4b. **Fill in the gaps: 3 marks**

1. There are some factors that influence the meal\_\_\_\_\_\_\_\_\_
2. A fairly\_\_\_\_\_\_\_\_\_ concept contributed by aspects such as décor, lighting, heating, furnish, acoustics, other customers and attitude to staff.
3. Food service process is done in a\_\_\_\_\_\_\_\_\_\_\_
4. Covers refer to\_\_\_\_\_\_\_\_\_ food service operations.
5. When deciding on laying of covers, there are\_\_\_\_\_\_\_\_\_\_ basic service considerations.
6. \_\_\_\_\_\_\_cover has a principle that the cutlery for each course will be laid just before each course is served

 4c. Enumerate 4 characteristics of cover 2 marks

 4d. State 4 uses of napkin 2 marks

1. **Fill in the gaps: 3 marks**
2. In table d’ hote cover, the first item to be set on the table should be the\_\_\_\_\_\_\_\_\_
3. Table laying includes\_\_\_\_\_\_\_\_\_ the table.
4. Cutlery is laid \_\_\_\_\_\_\_\_\_or ½ inch from the edge of the table.
5. After polishing the glasses, they are placed upside down at the \_\_\_\_\_\_\_\_\_\_\_hand corner of the cover.
6. Once the covers have been laid the table\_\_\_\_\_\_\_\_\_\_ should be placed on the table.
7. If an a-la-carte cover is being laid, then the first item set on the table should be the\_\_\_\_\_\_\_\_\_\_

 5b. In a tabular form, differentiate between a la carte and table d’ hote. 2 points 2 marks

 5c. Enumerate 4 rules you will observe while laying a table 2 marks

 5d. Identify 3 types of covers 1 mark

 5e. what 5 factors will determine the meal experience of consumer/ guest in a catering establishment 1 mark

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**THIRD TERM EXAMINATION 2024/2025 ACADEMIC SESSION**

|  |  |
| --- | --- |
| **NAME** |  |
| **SUBJECT** | **CATERING CRAFT PRACTICE** | **CLASS**  | **SS 2** | **DURATION** | **2HRS**  |

**INSTRUCTIONS**

This paper consist of two sections: Section A, multiple choice that require the students to shade appropriately and section B, the theory part.

**SECTION A MULTIPLE CHOICE 20 Marks**

1. One major purpose of poaching is that it\_\_\_\_\_\_
2. food is given a good texture
3. it creates a distinctive taste
4. the nutritional content is retained
5. it protects items from getting dry
6. An appropriate kitchen wear for a food handler includes\_\_\_\_\_\_\_\_\_\_\_
7. flat shoe
8. tight fitted garment
9. flowing garment
10. high heeled shoes
11. The main difference between a food order and a food bill is that\_\_\_\_\_\_\_\_
12. date is written on a food bill but not on a food order
13. prices are written on a food bill but not on a food order
14. number of covers are written on a food order but not on a food bill
15. table number is written on a food order but not on a food bill
16. The culinary term ‘Espagnole’ means\_\_\_\_\_\_
17. clear soup
18. fish stock
19. tomato sauce
20. brown soup
21. Which of the following is the last step to take by a cook during food production?
22. Clean the work area
23. Clear up the working material
24. Make choices for the menu
25. Plan the order of work
26. Which of the following reasons can be regarded as a marketing tool for menu?
27. It enables interaction between the customers and management
28. It is always attractive and handy
29. It is easy to read and understand
30. It allows for advance knowledge of price and number of items
31. Menu presentation is very important because, it can\_\_\_\_\_\_
32. make sales as a result of negative guest- staff interactions
33. cause distractions among customers
34. cause unpleasantness if not carefully done
35. make sales as a result of positive guest- staff interactions
36. Addition of syrup to fruit juices changes it to a\_\_\_\_\_\_\_\_
37. drink
38. squash
39. sorbet
40. punch
41. The market that consist of the purchaser in the household who intend to consume without any aim of making profit is\_\_\_\_\_\_
42. consumer market
43. industrial market
44. producer market
45. middlemen market
46. A place or point where there is transfer of title or ownership of goods is called\_\_\_\_\_\_
47. home
48. market
49. hospital
50. club
51. The concept that says that consumers are always right is called\_\_\_\_\_\_\_
52. consumer summit
53. consumer sovereignty
54. consumer right
55. consumer belief
56. One of the functions of marketing is\_\_\_\_
57. maltreating
58. embezzling
59. financing
60. forecasting
61. \_\_\_\_\_\_\_is the idea or belief that the interest of consumer should be taken into consideration before production
62. Consumer right
63. Consumer sovereignty
64. Consumer orientations
65. Marketing concept
66. In catering establishment, sales are likely increased by\_\_\_\_\_\_\_
67. good customer to staff relationship
68. offering good services
69. boosting staff morale
70. achieving balance demand patterns
71. The chief mineral salts in green vegetables are\_\_\_\_\_\_ and \_\_\_\_\_\_
72. iron and calcium
73. phosphorus and chlorine
74. iodine and sodium
75. zinc and manganese
76. The purpose of forecasting restaurant sales is to\_\_\_\_\_\_
77. predict staffing need
78. predict labour cost percentage
79. calculate food cost percentage
80. calculate sales projection
81. Canapes are examples of\_\_\_\_\_\_\_\_\_\_
82. sweets
83. savouries
84. cheese
85. biscuits
86. What is the difference between an omelette pan and frying pan?
87. Size and width
88. Length and shape
89. Weight and non-stick surface
90. Size and non-stick surface
91. Cardiopulmonary resuscitation is a first aid treatment given to a person that is\_\_\_\_\_\_\_\_
92. gasping
93. bleeding
94. vomiting
95. coughing
96. Which of these is formed in the structure of meat?
97. Bones
98. Muscles and fibers
99. Tissues
100. All of the above
101. Meat gotten from cow is called\_\_\_\_\_\_
102. calf
103. lamb
104. beef
105. mutton
106. Cooking of meat leads to\_\_\_\_\_\_
107. roasting
108. coagulation
109. boiling
110. odour
111. Which of these is an example of shell fish?
112. Crab
113. Mackerel
114. Salmon
115. Tilapia
116. Which of these best describe a game?
117. wild bush meat
118. domesticated bird
119. sea animals
120. poultry
121. Cut of fish without bones or skin is called\_\_\_\_\_\_
122. darns
123. supreme
124. troucons
125. goujons
126. Thick slice of round fish on bones is called\_\_\_\_\_
127. fillet
128. goujons
129. darns
130. troucons
131. One of the following nutrients is absent in fish.
132. Protein
133. Carbohydrate
134. Vitamins
135. Fat
136. Which of these is a fish cut?
137. Steak
138. Wing-End
139. Offal
140. T-bone
141. Which of the following will give the characteristics flavour in herbs?
142. Pollen grains
143. Flower buds
144. Essential oils
145. Macerates oils
146. Event management connotes\_\_\_\_\_\_\_\_\_
147. food and beverage arrangement
148. arrangement without conclusion
149. arrangement to be concluded after the event
150. prior fixed arrangement
151. Which of the following is a fruit-based spirit?
152. Brandy
153. Gin
154. Champagne
155. Schnapps
156. Accommodation in catering means\_\_\_\_\_\_
157. paid room for lodging
158. making space available for others
159. a good place to rest
160. making people sleep without disturbance
161. Fresh fruits and nuts are generally known as\_\_\_\_\_
162. savory
163. brunch
164. dessert
165. appetizers
166. Hotel, brothel, motel and guest house are examples of a \_\_\_\_\_
167. sleeping sector
168. lodging section
169. dancing sector
170. lobbying sector
171. Cream caramel is a type of\_\_\_\_\_\_
172. sweet
173. fruit salad
174. scones
175. braised beef
176. Menu for diabetic patients should have little quantity of\_\_\_\_\_\_\_\_\_
177. vitamins
178. minerals
179. fats and oils
180. carbohydrates
181. Wine is a product of\_\_\_\_\_\_\_\_
182. brewing of sugar
183. cooking of sugar
184. infusion of sugar
185. fermentation of sugar
186. A la carte is a popular menu term meaning\_\_\_\_\_\_
187. individual price, many choices
188. unfixed price, many option
189. good price, good food
190. fixed price, good food
191. Cart du jour means, menu \_\_\_\_\_\_\_\_\_
192. of the day
193. for the day
194. with juice
195. with cart
196. The measurement 1mX 1m of linen is suitable for a\_\_\_\_\_\_\_
197. slip cloth
198. buffet cloth
199. tea cloth
200. service cloth

**SECTION B THEORY**

**INSTRUCTIONS**

This section is the essay part, be clear with your answer and express with clear handwriting. Start each question on a fresh page of the answer sheet. Ensure you indicate the question number in the space provided. Each question carries equal marks.

1. Enumerate 6 points you will consider when selecting and serving beverages 3 marks

1b. State 3 differences between fashion and costume designing 3 marks

1c. Identify 4 ways of payment methods in catering establishment 2 marks

1d. What 4 factors will you consider when choosing embroidery? 2 marks

1. Identify 6 types of embroidery, sketch 3 of these 2 marks

2b. In a tabular form, differentiate between sequins and beads, 3 points 3 marks

2c. With the aid of diagram, relate all the components in the concept of marketing 1 mark

2d. Enumerate 6 importance of marketing and discuss 2 4 marks

1. In a tabular form, differentiate between packaging and branding, 4 points 2 marks

3b. What 6 functions of branding and packaging will you advocate? 3 marks

3c. Briefly discuss 2 major factors that had made branding and packaging innovative these day. 4 marks

3d. Enumerate 4 information that are likely to be on a price tag 1 mark

1. What are the 3 striking similarities between fashion and costume designing? 3 marks

 4b. Enumerate 6 factors that influence fashion, discuss any 2 of these 4 marks

4c. Mention 6 types of food services 3 marks

1. Differentiate between pattern and style 2 marks

5b. Write short notes on the following: 8 marks

1. target audience
2. product
3. price tag
4. packaging