2819/103
FOOD AND BEVERAGE SERVICE
AND CONTROL THEORY
June/July 2017
Time: 3 hours

THE KENYA NATIONAL EXAMINATIONS COUNCIL

DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT
MODULE I

FOOD AND BEVERAGE SERVICE AND CONTROL THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

This paper consists of THREE sections; A, B and C.
Section A is compulsory.
Section B has FOUR questions. Answer question SIX and any other TWO questions.
Section C has SIX questions. Answer any FIVE questions.
The answers to ALL the questions should be written in the answer booklet provided.
Candidates should answer the questions in English.

Rice
Pasta

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.**

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SECTION A: FIRST AID (20 marks)

Answer ALL the questions in this section.

1. (a) Explain the meaning of the term stroke in relation to First Aid.   (2 marks)

    (b) State **four** causes of stroke.   (2 marks)

2. Highlight **four** safety measures in the prevention of microwave oven burns.   (4 marks)

3. State **four** ways of preventing accidents in the kitchen.   (4 marks)

4. Outline the First Aid procedure in case a chef faints in the kitchen.   (4 marks)

5. Explain **two** aims of First Aid.   (4 marks)

SECTION B: CATERING AND ACCOMMODATION CONTROL (30 marks)

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

6. The following information is available from the books of Ungo Mills Company.

	Ksh
Stock of flour - 1st January 2015	104,800
Purchases	765,000
Sales	9,800
Carriage	176,600
Stock of flour - 31st December 2015	116,200
Direct wages	212,400
Direct expenses	17,600

Required: Calculate the prime cost of flour manufactured by Ungo Mills Company in 2015.

(10 marks)

7. (a) Explain the **two** ways of assembling recipe files.   (4 marks)

    (b) The following information was extracted from Eric Stores.

Top consumption rate	= 600 units per week
Least consumption rate	= 300 units per week
Lead time	= 4 - 8 weeks
Re-order quantity	= 6000 units

Required: Calculate the Maximum Stock Level.   (6 marks)

8. (a) Highlight **five** sections of stores in a catering establishment. (5 marks)

    (b) Illustrate features of a reconciliation of meat tags form. (5 marks)

9. (a) Outline the procedure for the control of alcoholic beverages. (5 marks)

    (b) State **five** advantages of a petty cash control system. (5 marks)

SECTION C: FOOD AND BEVERAGE SERVICE (50 marks)

*Answer any **FIVE** questions from this section.*

10. (a) State **two** duties of each of the following service staff:

    (i)   debarrasseur; (2 marks)
    (ii) commis de rang. (2 marks)

    (b) Outline the food and beverage service sequence in a formal restaurant set-up.

    (6 marks)

11. (a) Giving **one** example in each case, identify **five** provisions dispensed from the stillroom. (5 marks)

    (b) Match the following coffees with their appropriate spirits:

Swiss coffee	- Vodka
Russian coffee	- Benedictine
Highland coffee	- Brandy
Café Parisianne	- Scotch whisky
Monk's coffee	- Kirsch

    (5 marks)

12. Outline the procedure of cleaning silver equipment using the following methods:

    (a) plate powder; (5 marks)
    (b) silver dip. (5 marks)

13. (a) State **two** qualities that food and beverage staff should have for them to be successful in food and beverage service. (2 marks)

    (b) Explain **four** ways of controlling restaurant linen. (8 marks)

14. (a) State **two** disadvantages of each of the following fire extinguishers:

        (i)   water (RED);   (2 marks)

        (ii)   foam (CREAM).   (2 marks)

    (b) Illustrate features of a linen store sheet.   (6 marks)

15. (a) Differentiate between in situ service and single point service.   (4 marks)

    (b) Highlight **two** reasons for each of the following conventions in food and beverage service:

        (i)   using under plates;   (2 marks)

        (ii)   using separate service gear for different food items;   (2 marks)

        (iii)   serving plated foods from the right hand side of the guest.   (2 marks)

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