



**CHRIST HIGH SCHOOL PLOT 5, CHS  
STREET, KM 32, ABUJA-KEFFI ROAD  
UKE, NASARAWA STATE**

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

**SUBJECT: CATERING CRAFT  
PRACTICE  
CLASS: SS 1  
TIME: 2 Hour 30 Minutes**

NAME.....

**CANDIDATE'S ADMISSION NO.**

### **INSTRUCTION**

**Write your name and number in the space  
provided on your answer booklet. Write your  
name on any extra sheet used.**

**Answer all questions in section A, B and any  
four in the essay section.**

**At the end of the examination, staple all your  
work securely together.**

**FOR EXAMINER'S USE**

**Total Score:**

**+**

1. Which of the following food and beverage service staff is a station waiter?
  - A. Chef de'tage.
  - B. Chef de cuisine.
  - C. Maître d'hotel.
  - D. Chef de rang.
  - E. Chef de salle.
2. Party in only finger chops and drinks are served is
  - A. banquet.
  - B. dinner.
  - C. luncheon.
  - D. cocktail.
  - E. buffet.
3. A type of catering where food and beverage provision is restricted to members only is called
  - A. club catering
  - B. club catering.
  - C. industrial catering.
  - D. hospital catering.
  - E. surface catering.
4. The first drink to be served on a wine list is
  - A. Aperitif
  - B. Au gratin
  - C. Liqueur.
  - D. cocktail.
  - E. fruit drink.
5. \_\_\_\_\_ are foods moulded in cylindrical shapes.
  - A. Caramel.
  - B. Canapé.

- C. Croutons.
  - D. Croquettes.
  - E. Biscotto.
6. An example of a large fixed equipment in the kitchen is
- A. cooking pan.
  - B. chopping board.
  - C. hot cupboard.
  - D. deep fryer.
  - E. colander.
7. Which of the following options describes croutons?
- A. Cubes of cake in wine.
  - B. Dice of chicken.
  - C. Cubes of toasted bread.
  - D. Cuts of fish.
  - E. Cuts of meat.
8. A la broche referred to
- A. meat roasted on a spit.
  - B. fish roasted on the cooker.
  - C. meat roasted on the stove.
  - D. meat larded with fat.
  - E. meat cooked in an oven.
9. Which of the following personnel has the duty of announcing incoming dishes from the kitchen to the service area?
- A. Chef de cuisine.
  - B. L'aboyeur
  - C. Debarresseur.
  - D. Le chef potager.
  - E. Tranchuer.
10. The plate used by the waiter for presenting bills to the guest is

- A. fish.
- B. joint.
- C. saucer.
- D. salad.
- E. soup.

11. What is a menu?

- A. A list of delicacies in a restaurant.
- B. The food offered by a customer.
- C. A list of available foods and their prices.
- D. The special delicacy of the day.
- E. The food offered by a receptionist.

12. \_\_\_\_\_ is the provision of food and drinks in a clean and neat environment.

- A. Catering
- B. Planning
- C. Entertainment
- D. Food service.
- E. Event planning

13. The type of catering sector whose aim is to earn profit by providing food and beverages to guests based on demand is

- A. Primary/profit/commercial catering.
- B. Primary/profit/non-commercial catering.
- C. Secondary/cost/non-commercial catering.
- D. Commercial/industrial catering.
- E. Cost/primary/welfare catering.

14. Which of the following is a way of preventing accident in the kitchen?

- A. Cutting vegetables with blunt knife.
- B. Removing pots on fire with bare hands.
- C. Mopping slippery floors.

- D. Wearing high shoes.
  - E. Working in haste.
15. What is the main function of a bain marie?
- A. Washing vegetables.
  - B. Keeping food hot.
  - C. Basting meat.
  - D. Cooking food.
  - E. Straining food.
16. What is the first action a chef should take in order to execute a given task?
- A. Clearing the work surface.
  - B. Making choice of menu.
  - C. Planning order of work.
  - D. Using correct equipment.
  - E. Using correct ingredient.
17. The function of a vegetable salad in a main dish is as
- A. a garnish.
  - B. a filler.
  - C. an appetizer.
  - D. a dessert.
  - E. a sweet dish.
18. The following are components of hospitality except
- A. Take away shop.
  - B. Restaurant.
  - C. Vending kiosks.
  - D. Clubs and bars.
  - E. Shopping mall.
19. Hors d'oeuvre means
- A. small dishes served hot or cold as an appetizer.
  - B. main meal.

- C. dessert.
  - D. garnishing.
  - E. Gravy.
20. In order to retain the colour of vegetables before freezing, they should be
- A. blanched.
  - B. pickled.
  - C. stewed.
  - D. steamed.
  - E. fried.
21. \_\_\_\_\_ involves the methods of preparing food, or a meal, by combining and heating the ingredients in various ways.
- A. Cooking
  - B. Sautéing.
  - C. Braising.
  - D. Shallow frying.
  - E. Stir-frying.
22. \_\_\_\_\_ in the catering establishment is responsible for taking customer's orders.
- A. Station waiter
  - B. Chef
  - C. Kitchen helpers
  - D. Wine butler
  - E. Trancheur
23. One of these items is not found in a first aid box.
- A. Cleanser.
  - B. Plaster.
  - C. Cotton wool.
  - D. Iodine.
  - E. Methylated spirit.

24. The following are prevention of accidents from chemicals except

- A. write out the hazards of chemicals and place them in the refrigerator.
- B. use only necessary and safe chemicals.
- C. label chemical properly.
- D. never mix chemicals with each other.
- E. never allow an untrained staff to handle chemicals.

25. The word hospitality comes from 'hospice', which is an old French word which means

- A. to provide care/shelter for travellers.
- B. to provide accommodation for families.
- C. to support.
- D. to dedicate.
- E. to give.

26. An injury caused by dry heat is referred to as

- A. bruise.
- B. burn.
- C. cut.
- D. scald.
- E. sprain.

27. Another name for grilling is

- A. broiling.
- B. steaming
- C. stewing.
- D. dry frying.
- E. sautéing.

28. Which of these is not a dish for dessert?

- A. Meat-pie.
- B. Meat ball.

- C. Smoothie.
- D. Coconut flakes.
- E. Banana fritters.

29. Commits de rang is a \_\_\_\_\_ in a catering establishment.

- A. waiter
- B. chef
- C. sous chef
- D. manager
- E. cook

30. The provision of food and drinks to workers at highly subsidized rates is

- A. hotel catering.
- B. club catering.
- C. industrial catering.
- D. hospital catering.
- E. surface catering.

31. \_\_\_\_\_ are caused by hot liquids.

- A. Burns
- B. Scalds
- C. Slips
- D. Scratches
- E. Explosions

32. \_\_\_\_\_ is introduced to stop the inconvenience of customers going to look for where to eat during shopping.

- A. Club catering
- B. Outdoor catering
- C. Transport catering
- D. Welfare catering
- E. Retail store catering



33. Which of the following kitchen utensils is used for straining pasta?
- A. Colander.
  - B. Boiling pan.
  - C. Palette knife.
  - D. Sieve.
  - E. Bowl.
34. The best cooking methods for infants and toddlers is
- A. baking.
  - B. poaching.
  - C. frying.
  - D. boiling.
  - E. roasting.
35. Which of the following animal is a game?
- A. Hen.
  - B. Pig.
  - C. Rabbit.
  - D. Salmon.
  - E. Sheep.
36. The best method for cooking fish for ulcer patient is
- A. frying.
  - B. sautéing.
  - C. poaching.
  - D. shallow frying.
  - E. broiling.
37. The type of catering found in schools and colleges is
- A. welfare.
  - B. industrial.
  - C. transport.
  - D. function.

- E. popular.
38. The addition of hot condiments is
- A. croquettes.
  - B. mask.
  - C. fold.
  - D. glaze.
  - E. devilled.
39. Which of the following drink will require the use of ice cubes for proper services?
- A. Coffee.
  - B. Cocktail.
  - C. Water.
  - D. Wine.
  - E. Tea.



40. The above method of cooking is
- A. steaming.
  - B. baking.
  - C. broiling.
  - D. steeping.
  - E. coddling.

## ALTERNATIVE TO PRACTICAL

- i. State the class of fire that results from each of the following materials: 4 marks
  - a. Gas \_\_\_\_\_
  - b. Metal \_\_\_\_\_
  - c. Wood \_\_\_\_\_
  - d. Cooking oil \_\_\_\_\_
- ii. State two prevention of falls in a catering establishment. 2 marks
  - a. \_\_\_\_\_
  - b. \_\_\_\_\_
- iii. List two liquids that can be used for boiling food. 2 marks
  - a. \_\_\_\_\_
  - b. \_\_\_\_\_
- iv. State the other names for first course and third course. 2 marks
  - a. \_\_\_\_\_
  - b. \_\_\_\_\_

## SECTION C

### ESSAY PART

#### ANSWER ANY FOUR QUESTIONS IN THIS SECTION

- 1a. Outline four types of fire-fighting equipment. 4 marks
- b. Outline three reasons for cooking. 3 marks
- c. State the three basic types of baking. 3marks
- 2a. Write short note on the following cooking methods and give examples of food that can be cooked by the different methods:

- i. Boiling.
- ii. Poaching.
- iii. Steaming. 6marks

b. State two factors to consider when choosing kitchen equipment.  
2marks

c. State two labour saving devices. 2 marks

3a. Define a menu. 2 marks

b. Highlight and explain four types of menu. 4 marks

c. Outline two disadvantages of boiling food. 2 marks

d. State two ways of poaching food. 2 marks

4a. State the four categories of food commodities and give two examples of each. 4marks

b. Outline three materials used for kitchen utensils and equipment.  
3marks

c. Mention three expectations of customers in a catering expectation.  
3marks

5a. Explain the following culinary terms:

- i. Bouqueti Garni.
- ii. Consommé.
- iii. Debarresseur.
- iv. Tranchuer. 4 marks

b. Outline six content of a first aid box. 6marks

6a. State two advantages of baking method. 2 marks

b. Mention the three scope or components of a menu. 3 marks

c. Mention two functions of a catering establishment. 2 marks

d. Mention the three classes of kitchen equipment. 3 marks