



**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 3  
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 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:**

**+**

## SECTION A

### OBJECTIVES

1. \_\_\_\_\_ is a basic white sauce that is made from a white roux and seasoned with hot milk.
  - A. Velatile
  - B. Bolognaise
  - C. Béchamel
  - D. Veloute
  - E. Consommé
2. Fish that has most of its fat deposited in the liver is
  - A. dark.
  - B. oily.
  - C. shell.
  - D. tuna.
  - E. White
3. Which of these is a valuable cooking method for leafy vegetables?
  - A. Baking.
  - B. Grilling.
  - C. Poaching.
  - D. Roasting.
  - E. Steaming.
4. The following are rules to observe when making coffee in bulk EXCEPT
  - A. buy the correct grind for the type of machine in use.
  - B. ensure all equipment is clean before use.
  - C. use stale coffee.
  - D. use freshly roasted coffee.
  - E. strain and serve.
5. \_\_\_\_\_ in cooking involves the placing of food into a parchment cooking paper or foil packet, sealing it, and then cooking the contents.
  - A. Paper bag
  - B. Packaging
  - C. Filling
  - D. Scalding
  - E. Larding

6. Which of the following group do not require reheated food?
  - A. Invalids.
  - B. Adults.
  - C. Sedentary workers.
  - D. Teenagers.
  - E. Manual workers.
7. Which of these is NOT a breakfast cover?
  - A. Joint knife and fork.
  - B. Sweet spoon.
  - C. Slop basin.
  - D. Slotted spoon.
  - E. Sugar bowl.
8. Julienne is a French term meaning
  - A. food made with julie.
  - B. a type of bread made with sausage.
  - C. vegetables cut in stripes.
  - D. a table of wine.
  - E. vegetables cut in cubes.
9. The connective tissue in meat is made up of protein known as
  - A. brisket.
  - B. collagen.
  - C. glutton.
  - D. muscle.
  - E. tendon.
10. The term 'crumbling' in catering means
  - A. clearing the table while the guest sits.
  - B. serving meals to the guest.
  - C. attending to guests.
  - D. receiving guests at reception.
  - E. giving bills to guests.
11. A combination of cooking method that uses both moist and dry heat is known as
  - A. baking.

- B. boiling.
  - C. braising.
  - D. frying.
  - E. poaching.
12. Which of the following methods is used to serve customers at a laid cover?
- A. Silver.
  - B. Take away.
  - C. Buffet.
  - D. Tray.
  - E. Room.
13. A cruet set consists of
- A. salt, pepper and mustard.
  - B. sauce, mayonnaise and monosodium glutamate.
  - C. salt, monosodium glutamate and mayonnaise.
  - D. sauce, mustard and pepper.
  - E. mayonnaise, salt and pepper.
14. \_\_\_\_\_ have their fat stored all over their body especially among the muscle fibers.
- A. Oily or fat fish
  - B. Shell fish
  - C. White or lean fish
  - D. Fin fish
  - E. Sea food
15. A percolator is needed when
- A. serving soups.
  - B. making coffee.
  - C. clearing up.
  - D. crumbling the table.
  - E. taking order.
16. \_\_\_\_\_ refers to the side-board from which the food service teamwork together with the group of tables they are responsible for serving.
- A. Crowd
  - B. Congregation
  - C. Floor

- D. Guest
  - E. Station
17. \_\_\_\_\_ is a small umbrella made from paper, paper board and a tooth pick placed at the edge of a cocktail glass for decoration.
- A. Jute
  - B. Docket
  - C. Urn
  - D. Percolator
  - E. Parasol
18. The appropriate type of milk for weight loss is
- A. skimmed milk.
  - B. condensed milk.
  - C. evaporated milk.
  - D. fresh whole milk.
  - E. powdered milk.
19. \_\_\_\_\_ is an area in the back of house that provides those items for both food and beverage, not provided by the key sections of the kitchen or bars.
- A. Still-room
  - B. Pub
  - C. Reception
  - D. Guest room
  - E. Inn
20. A chef can select a starter course from
- A. savoury, cheese and soups.
  - B. sweet, soups and savoury.
  - C. egg dishes, hors-d'oeuvres and soups.
  - D. fruits, hors-d'oeuvres and sweet.
  - E. sweet, fruits and soups.
21. A salamander
- A. grills with top heat and used for browning and cooking food
  - B. fry slowly with low heat.
  - C. bakes with moist heat.
  - D. steams with moist heat.
  - E. braises with dry heat.

22. A type of service where all foods are brought to the table on platters and in shafting dishes, and also usually served to guests by the waiter is

- A. silver service.
- B. gueridon service.
- C. trolley service.
- D. lounge service.
- E. drive in.



The diagram above illustrates a clearing technique showing the hand position of a waiting staff when clearing plates. Study it and answer questions **23** and **24**.

23. The purpose of the technique illustrated in the above diagram is to enable the waiting staff to

- I. be efficient in clearing.
  - II. avoid accident.
  - III. impress customers.
- A. I and III only.
  - B. I only.
  - C. I and II only.
  - D. II only.
  - E. I, II and III.

24. The advantages of the technique illustrated in the above diagram include

- I. Less time to clear table.
  - II. More plates been cleared.
  - III. Fewer journeys to and fro.
- A. I, II and III.
  - B. I and II only.
  - C. I and III only.
  - D. II and III only.
  - E. I only.



25. The above diagram is a/an
- A. glass ware.
  - B. plastic ware.
  - C. aluminum ware.
  - D. hollow ware.
  - E. wooden ware.
26. Mise en place is a French term which means to put in place
- A. to serve the guest while sitting.
  - B. to serve the guest.
  - C. to crumble the guest table.
  - D. to clear up the dining area.
  - E. to put in place all the tasks that have to be done to get a food service area or kitchen for service.
27. The following are uses of milk in catering EXCEPT
- A. For cooking fish.
  - B. For serving puddings.
  - C. In sweets dishes.
  - D. In mayonnaise making.
  - E. Serves as beverage.
28. Which of these food and beverage personnel is responsible for announcing the incoming of a meal in the restaurant?
- A. Debarresseur.
  - B. L'aboyeur.
  - C. Chef de cuisine.
  - D. Trancheur.

E. Le potager.

29. Which of these is not large kitchen equipment?

A. Oven.

B. Freezer.

C. Food cabinet.

D. Colander.

E. Bain marie.

30. Which of these should NOT be considered when choosing sea foods?

A. Unpleasant smell.

B. The eyes are to be prominent and bright.

C. They should be flabby.

D. Their flesh should be firm to touch.

E. The gills should be bright red.

31. Which of these is not an example of non-captive market in catering industry?

A. Hotels.

B. Restaurants.

C. Fast food shops.

D. School canteen.

E. Wine bars.

32. The following are factors that influence menu planning EXCEPT

A. Location of catering establishment.

B. Types of customers.

C. Table setting.

D. Cultural influence.

E. Number of courses.

33. One of these is not an accompaniment for fish.

A. Pepper mill.

B. Lemon segment.

C. Tomato ketchup.

D. Rice and beans.

E. Mayonnaise.

34. The following are parts of a salad EXCEPT

A. dressing.

B. garnish.



- C. body.
- D. base.
- E. rim.

35. \_\_\_\_\_ fish have their fat stored all over their body.

- A. White
- B. Oily
- C. Shell
- D. Lobsters
- E. Lean

36. Which of these is not a milk dessert suitable for fish and beef dishes?

- A. Rice pudding.
- B. Egg custard.
- C. Cocktails.
- D. Ice cream.
- E. Fruit fool.

37. The two important proteins found in wheat are

- A. sulphur and iron.
- B. sulphur and phosphorus.
- C. gliadin and gluten.
- D. gliadin and calcium.
- E. gluten and calcium.

38. What is the main function of a bain marie?

- A. Basting meat.
- B. Straining food.
- C. Washing vegetables.
- D. Keeping food hot.
- E. Cooking food.

39. One of these is wrong.

- A. Beef from cow.
- B. Mutton from sheep.
- C. Veal from calf.
- D. Game from lamb.
- E. Bacon from pig.

40. The following are cuts of meat EXCEPT

- A. sirloin.

- B. brisket.
- C. chuck.
- D. thick flank
- E. fillet.

41. The factors to consider when cooking meat will depend on

- A. type of cut and objective of cooking.
- B. type of cut and method of service.
- C. objective of cooking and method of service.
- D. method of service and source of heat transfer.
- E. type of cut and source of heat transfer.

42. One of these is wrong about the structure of the egg?

- A. Eggs are spherical in shape.
- B. It has fibres.
- C. It has air space.
- D. It has egg yolk.
- E. It has two chords which form the chalazae.

43. The following are methods of preserving milk EXCEPT

- A. evaporation.
- B. dehydration.
- C. sterilization.
- D. pasteurization.
- E. mechanization.

44. Which of these is NOT a way to which fish is cut for cooking?

- A. Drawn.
- B. Dressed.
- C. Sliced.
- D. Steaks-cross-section.
- E. Fillets.

45. We coat food for the following reasons EXCEPT

- A. to sip out nutrient.
- B. to prevent breakage.
- C. to make food crispy.
- D. to seal in nutrient.
- E. to maintain its shape.

46. One of these is NOT an example of single point service.

- A. Take away.
- B. Food courts.
- C. Vending.
- D. Kiosk.
- E. Buffet.

47. The following are characteristics of a cover EXCEPT

- A. It should be balance in terms of arrangement.
- B. All cutlery are kept  $\frac{1}{2}$  inch away from the edge of the table.
- C. Table should be crowded with cutlery and crockeries.
- D. Knives and spoons are kept on the right side.
- E. Water glass is placed on the left side.

48. All of these are kitchen knives EXCEPT

- A. butcher's knife.
- B. palette knife.
- C. chef's knife.
- D. kitchen shears.
- E. carving knife.

49. \_\_\_\_\_ is an alcoholic beverage serve before the main meal.

- A. Aperitif
- B. Au gratin
- C. Au four
- D. Aboyeur
- E. Aromatic

50. \_\_\_\_\_ are foods moulded in cylindrical shapes.

- A. Caramel.
- B. Canapé.
- C. Croutons.
- D. Croquettes.
- E. Biscotto.

51. Which of these is not a point to note when making cocktails?

- A. Use fresh ingredients.
- B. Match the drink and glass temperature.
- C. Avoid measuring cocktails ingredients.
- D. Use garnishes when appropriate.
- E. Get quality liquor.

52. 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.

53. The following are important points in maintenance and care of kitchen equipment EXCEPT

- A. placing equipment close to the sink.
- B. periodic check of the equipment.
- C. careful usage of the equipment.
- D. reporting faults to the appropriate authority.
- E. regular cleaning.



54. The above diagram is the saturation of a food in a liquid solvent to extract a soluble ingredient into the solvent e.g. tea leaves in cup of hot water it is referred to as \_\_\_\_\_ in catering.

- A. coddling
- B. steeping
- C. kneading
- D. simmering
- E. pressure cooking

55. The term appetizer means

- A. a small portion of food that stimulate appetite.
- B. cold and hot soup on the menu.

- C. dishes made from various ingredients.
- D. a side dish that stimulate appetite.
- E. cold dishes on the menu.

56. 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.

57. 'Carte du jour' means menu

- A. of the day.
- B. with a carte.
- C. for the party.
- D. with juice.
- E. with entrée.

58. Wine is a product of

- A. fermentation of sugars.
- B. brewing of sugars.
- C. cooking of sugars.
- D. infusion of sugars.
- E. milling of sugars.

59. Party in which guests are served with only snacks and drinks is known as

- A. banquet.
- B. buffet.
- C. cocktail.
- D. dinner.
- E. luncheon.

60. The menu in the below diagram is expected to be for

Beans pudding moin-moin), pap with milk
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sugar.

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Fish vegetable soup with semovita.

\*\*\*\*\*

Offal pepper soup, sauté vegetable with  
boiled rice and fruit salad.

- A. diabetic patients.
  - B. convalescents and invalids.
  - C. lacto vegetarians.
  - D. infants and toddlers.
  - E. under weight.
61. Which of the following item is not needed in a carving trolley during mise-en place?
- A. Carving board.
  - B. Sieve.
  - C. Carving knives/forks.
  - D. Joints plate for dirty cutlery.
  - E. Spare napkin and service cloth.
62. The following are methods of making coffee EXCEPT
- A. dissolving.
  - B. percolation.
  - C. vacuum infusion.
  - D. espresso.
  - E. pickling.
63. Hors d'oeuvre means
- A. small dishes served hot or cold as an appetizer.
  - B. main meal.
  - C. dessert.
  - D. garnishing.
  - E. Gravy.
64. \_\_\_\_\_ in the catering establishment is responsible for taking customer's orders.
- A. Station waiter
  - B. Chef

- C. Kitchen helpers
- D. Wine butler
- E. Trancheur

65. Another name for grilling is

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

66. Commis de rang is a \_\_\_\_\_ in a catering establishment.

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

67. 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.

68. Which of these items is not necessary during mise-en place for gueridon service?

- A. Dish rack and napkins.
- B. Service spoons and forks.
- C. Fish knives and forks.
- D. Soup and sauce ladle.
- E. Tea and coffee spoons.

69. The best method of cooking egg for infants and toddlers is

- A. baking.
- B. poaching.
- C. frying.
- D. boiling.
- E. roasting.

70. \_\_\_\_\_ usually occurs in a poorly ventilated kitchen.

- A. Burns
- B. Scalds
- C. Gassing
- D. Electric shock
- E. Cuts

71. The best method for cooking fish for ulcer patient is

- A. frying.
- B. sautéing.
- C. poaching.
- D. barbecuing.
- E. broiling.

72. A bunch of herbs tied together and used to flavour soups and stews is known as

- A. bouquet Garni.
- B. spices.
- C. condiments.
- D. caramel.
- E. brine.

73. The following are processes that are associated with cold preparation EXCEPT

- A. Peeling.
- B. Chopping.
- C. Dressing.
- D. Seasoning.
- E. Rechauffing.

74. \_\_\_\_\_ is the method of cooking large cuts of meat.

- A. Boiling
- B. Braising
- C. Grilling
- D. Basting
- E. Scalding

75. One of the following categories of food commodities is wrong.

- A. Games.
- B. Poultry.
- C. Beef.



- D. Pulses.
- E. Sea foods.

76. Food commodities are grouped into

- A. daily use, legumes and pulses.
- B. perishable, grains and cereals.
- C. staple food, daily use and fruits.
- D. perishable, staple food and daily use.
- E. dairy products, staple and pulses.

77. \_\_\_\_\_ method is best for cooking for invalids.

- A. Steaming
- B. Braising
- C. Micro waving
- D. Grilling
- E. Stir-frying.

78. Fish are sea foods that live in either hard or fresh water. They are classified into two groups namely;

- A. oily fish and tilapia.
- B. lean fish and lobster.
- C. fin fish and shell fish.
- D. salmon and mackerel.
- E. shrimp and crab.

79. One of the following is not correct about the classification of vegetables.

- A. Root or tubers- yam, carrots.
- B. Green leaves- water leaf, lettuce.
- C. Bulb or swollen leaves- okras, pepper.
- D. Pulses and legumes- peas, beans.
- E. Miscellaneous vegetable- cucumber, garden egg, pumpkin.

80. One of these is wrong.

- A. Class A-fire involving from paper and wood.
- B. Class B-fire involving from liquids.
- C. Class C-fire involving from gases.
- D. Class D-fire involving from chemicals.
- E. Class E-fire involving from fats and oils.

#### SECTION B

## ALTERNATIVE TO PRACTICAL

- i. State two order of work in preparation for service.
  - a. \_\_\_\_\_
  - b. \_\_\_\_\_
- ii. State two reasons for cooking food.
  - a. \_\_\_\_\_
  - b. \_\_\_\_\_
- iii. State two points to be taken when handling complaints from a customer or guest.
  - a. \_\_\_\_\_
  - b. \_\_\_\_\_
- iv. State four types of flour used in catering.
  - a. \_\_\_\_\_
  - b. \_\_\_\_\_
  - c. \_\_\_\_\_
  - d. \_\_\_\_\_
- v. State three liquids that can be used to cook food.
  - a. \_\_\_\_\_
  - b. \_\_\_\_\_
  - c. \_\_\_\_\_
- vi. State four raising agents used in food preparation.
  - a. \_\_\_\_\_
  - b. \_\_\_\_\_
  - c. \_\_\_\_\_
  - d. \_\_\_\_\_
- vii. Croissants are usually served with \_\_\_\_\_
- viii. State four items required for table setting.
  - a. \_\_\_\_\_
  - b. \_\_\_\_\_
  - c. \_\_\_\_\_
  - d. \_\_\_\_\_
- ix. State two general rules for cold preparation.
  - a. \_\_\_\_\_

- b. \_\_\_\_\_
- ix. State four types of vegetable cuts.
- a. \_\_\_\_\_
- b. \_\_\_\_\_
- c. \_\_\_\_\_
- d. \_\_\_\_\_
- x. Give the cooking methods for the dishes in the table below.

DISHES	COOKING METHOD
Croissant, gateau, biscuit.	
Beans pudding, vegetables, egg custard.	
Jollof rice, fried rice, beans pottage.	
Semovita, amala, eba.	

### SECTION C

#### ESSAY PART

1a. Define the following: 2 marks

- i. Hospitality.
- ii. Welfare catering.

b. State **two** basic food and beverage technical skills in catering. 2 marks

c. Itemize the **first five** courses available in a classical menu sequence. 5 marks

d. State **one** importance of catering in the society. 1 mark

2a. Mention **four** types of breakfast. 4 marks

b. Outline **three** items found on a breakfast cover. 3 marks

c. State **three** sources of menu. 3 marks

3a. Suggest the appropriate strength of flour and ingredients used for making the following paste: 4 marks

- i. choux paste:
- ii. suet paste:
- iii. Short paste:

iv. Sugar paste:

b. State **two** characteristics of a good soup or sauce. 2marks

c. State **two** cuts of meat. 2 marks

d. List **two** factors to consider when purchasing fish. 2marks

4a. Explain the following culinary terms: 3 marks

i. Roux.

ii. Consommé.

iii. Veloute. 3marks

b. State **three** reasons why people eat out. 3 marks

c. Mention **four** rules to observe when making coffee. 4 marks

5a. State and explain the **three** types of market/customers found in a catering establishment. 3 marks

b. State **three** component of hospitality industry. 3 marks

c. State **two** factors that influence the quality of wine. 2 marks

d. Differentiate between dough and batter. 2 marks

6a. State **three** features of a table d'hote menu. 3 marks

b. State **four** points to consider when choosing kitchen equipment. 3 marks

c. Outline **two** labour saving kitchen equipment. 2 marks

d. mention **two** equipment used in fighting fire. 2marks

7a. What is a stock? 2marks

b. State **one** advantage of the following methods of cooking: 2marks

i. Grilling.

ii. Baking.

c. Name the **four** ingredients use in the preparation of white sauce. 4 marks

d. Give **two** disadvantages of frying method. 2 marks

