



**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**

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

FOR EXAMINER'S USE

Total Score:

+

1. The team of staff working in the dining room is called
 - A. restaurant brigade.
 - B. station waiter.
 - C. waiting team.
 - D. restaurant team.
 - E. event team.
2. The first drink to be served on a wine list is
 - A. liqueur.
 - B. fruit drink.
 - C. aperitif.
 - D. fruit juice.
 - E. cocktail.
3. In which of the following services would cutlery be laid at the beginning of each course?
 - A. A la carte.
 - B. Table d'hote.
 - C. Continental breakfast.
 - D. Buffet breakfast.
 - E. Dish/plat du jour.

Use the below diagram to answer question 4-6



4. The above diagram is a/an
 - A. salamander.
 - B. oven.
 - C. microwave.

- D. cooker.
 - E. display shelf.
5. The kitchen equipment heats from
 - A. the top.
 - B. below.
 - C. the sides.
 - D. within.
 - E. in-between.
6. The equipment is mainly used for
 - A. baking cakes.
 - B. poaching food.
 - C. grilling food.
 - D. frying food.
 - E. steaming food.
7. Wine is a product of
 - A. Fermentation of sugars.
 - B. Brewing of sugars.
 - C. Cooking of sugars.
 - D. Infusion of sugars.
 - E. Mixing of sugars.
8. Which of the following is a way of preventing accident in the kitchen?
 - A. Cutting vegetables with bunt knives.
 - B. Removing pots on fire with bare hands.
 - C. Mopping slippery floors.
 - D. Wearing high shoes.
 - E. Working in haste.
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. Trancheur.

10. Which of the following is one of the duties of the head waiter?
 - A. Setting the tables.
 - B. Receiving guests.
 - C. Serving meals.
 - D. Serving wines.
 - E. Clearing plates.
11. The various measures used in keeping food clean from harvest to the dining table is known as
 - A. Hygiene.
 - B. Preservation.
 - C. Processing.
 - D. Production.
 - E. Storage.
12. Side-plate is used for
 - A. Keeping table number.
 - B. Presenting menu list.
 - C. Presenting bill.
 - D. Serving main dish.
 - E. Serving soup
13. Kitchen equipment best used when cooking tough cuts of meat is a/an
 - A. mixer.
 - B. omellete pan.
 - C. air-fryer.
 - D. pressure cooker.
 - E. sauce pan.
14. Fruit dishes taken after the main meal is
 - A. Desserts.
 - B. Farinaceous.
 - C. Salads.
 - D. Savouries.
 - E. Soups.
15. A cruet set is used to hold _____ on the table during food and beverage service.
 - A. oil
 - B. pepper
 - C. vinegar
 - D. water
 - E. wine
16. Geuridon is a type of service carried out mainly with a
 - A. bowl.
 - B. dish.
 - C. plate.
 - D. tray.
 - E. Trolley.
17. Which of the following methods is used to serve customers at a laid cover?

Take away.

 - A. Buffet.
 - B. Silver.
 - C. Tray.
 - D. Room.
18. Braising is a method of cooking that involves
 - A. baking and stewing.
 - B. boiling and roasting.
 - C. prilling and frying.
 - D. poaching and stewing.
 - E. roasting and stewing.
19. 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.
20. Which of the following animal is a game?
 - A. Deer.
 - B. Hen.
 - C. Salmon.
 - D. Sheep.
 - E. Pig.

21. _____ are foods moulded in cylindrical shapes.
- A. Caramel.
 - B. Canapé.
 - C. Croutons.
 - D. Croquettes.
 - E. Biscotto.
22. 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.
23. 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.
24. The type of catering found in schools and colleges is
- A. welfare.
 - B. industrial.
 - C. transport.
 - D. leisure.
 - E. surface.
25. The plate used by the waiter for presenting bills to the guest is
- A. fish.
 - B. joint.
 - C. saucer.
 - D. salad.
 - E. soup.
26. The following are functions of an accompaniment in a meal **except** that it
- A. acts as a dessert.
 - B. makes it more palatable.
 - C. improves nutritional value.
 - D. enhances richness.
 - E. improves flavour.
27. _____ are those materials used in determining quantities of food items.
- A. Cooking equipment
 - B. Kitchen equipment
 - C. Measuring equipment
 - D. Serving tools
 - E. Cooking ranges
28. 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.
29. Proteins for a strict vegetarian diet are provided mainly from
- A. fish.
 - B. meat.
 - C. pulse.
 - D. egg.
 - E. cheese.
30. 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.
31. Kneading is a method involved in preparing
- egg custard.
 - egg roll.
 - bread roll.
 - scotch egg.
 - queen cake.
32. The function of a vegetable salad in a main dish is as a/an
- garnish.
 - filler.
 - appetizer.
 - dessert.
 - sweet dish.
33. The following are components of hospitality except
- take away shop.
 - restaurant.
 - vending kiosks.
 - clubs and bars.
 - cinema.
34. Hors d'oeuvre means
- small dishes served hot or cold as an appetizer.
 - main meal.
 - dessert.
 - garnishing.
 - gravy.
35. In order to retain the colour of vegetables before freezing, they should be
- blanched.
 - pickled.
 - stewed.
 - steamed.
 - fried.
36. Which of the following materials is good for making handles of an electrical appliance?
- Rubber.
 - Aluminum.
 - Bronze iron.
 - Stain-less steel.
 - Blast iron.
37. Which of the following is **not** a factor that determines the nutritional requirements of a person?
- Complexion.
 - Gender.
 - Age.
 - Activity.
 - Health.
38. Which of the following cooking methods is suitable for infants?
- Boiling.
 - Frying.
 - Roasting.
 - Baking.
 - Broiling.
39. The following are prevention of accidents from chemicals except
- write out the hazards of chemicals and place them in the refrigerator.
 - use only necessary and safe chemicals.
 - label chemical properly.
 - never mix chemicals with each other.
 - never allow an untrained staff to handle chemicals.
40. Catering is derived from an old French word which means to

- A. provide.
 - B. enjoy.
 - C. supply.
 - D. help.
 - E. give.
41. Which of the following items is a basic ingredient for preparing a clear soup?
- A. Minced beef.
 - B. Egg white.
 - C. Salt.
 - D. Stock.
42. Another name for grilling is
- A. Broiling.
 - B. Steaming
 - C. Stewing.
 - D. Dry frying.
 - E. Sautéing.
43. The second step to take in case of fire outbreak is to
- A. Detect the source of fire.
 - B. Identify warning signs.
 - C. Fight the fire using fire extinguisher.
 - D. Learn how to use extinguisher.
 - E. Read warning signs.
44. Commits de rang is a _____ in a catering establishment.
- A. waiter
 - B. chef
 - C. sous chef
 - D. manager
 - E. cook
45. A waiter carries out service items with ease by the help of a
- A. trainee.
 - B. carver.

- C. side board.
 - D. chef.
 - E. saucer.
46. _____ are caused by hot liquids.
- A. Burns
 - B. Scalds
 - C. Slips
 - D. Scratches
 - E. Explosions
47. Which of these is an a la carte table setting ware?
- A. Tea pot.
 - B. Sugar basin.
 - C. Milk jug.
 - D. Dessert fork.
 - E. Fish fork.
48. Another name for a teapot is a
- A. percolator.
 - B. boiling pan.
 - C. saucepan.
 - D. mug.
 - E. colander.



49. The above diagram shows _____ ware.
- A. plastic
 - B. hollow
 - C. earthen
 - D. porcelain
 - E. glass
50. Which of the following is not a bar equipment?
- A. Range.

- B. Blender.
- C. Refrigerator.
- D. Muddler.
- E. Tong.



51. The above heat transfer method shows _____ method.
- A. convection
 - B. conduction
 - C. radiation
 - D. conversion
 - E. vibration
52. In a banquet hall, a station head waiter will identify the tables to cater for with a
- A. menu card.
 - B. place card.
 - C. table number.
 - D. table tag.
 - E. receipt.



53. The above diagram is service of food in the place that is not

designated for it is an example of

- A. situ service.
- B. table service.
- C. self-service.
- D. single point service.
- E. assisted service.



54. The above diagram is class _____ type of fire.
- A. B
 - B. D
 - C. E
 - D. C
 - E. A
55. _____ is the method of cooking large cuts of meat.
- A. Boiling
 - B. Braising
 - C. Grilling
 - D. Basting
 - E. Scalding
56. Which of these is not a factor to consider when planning an industrial kitchen?
- A. Ceiling.
 - B. Sink.
 - C. Ventilation.
 - D. Lightening.

- E. Wall.
57. One of the following categories of food commodities is wrong.
- A. Games.
 - B. Poultry.
 - C. Beef.
 - D. Pulses.
 - E. Sea foods.
58. The appropriate type of milk for weight loss is
- A. condensed milk.
 - B. skimmed milk.
 - C. powdered milk.
 - D. fresh whole milk.
 - E. evaporated milk.
59. The following are general causes of accidents in catering except
- A. excessive haste.
 - B. improper method of using of equipment.
 - C. improper use of chemicals and gasses.
 - D. adequate concentration to work.
 - E. failure to apply safety rules.
60. A chef can select a starter course from
- A. savoury and cheese.
 - B. sweet and fruits.
 - C. soups and hors-d'oeuvres.
 - D. egg dishes and sweet.
 - E. soups and sweet.

SECTION B

ALTERNATIVE TO PRACTICAL

- i. State two types of fire-fighting equipment 2marks
 - a. _____
 - b. _____
- ii. State the other names for first course and third course. 2 marks
 - a. _____
 - b. _____
- iii. State two moist methods of cooking food. 2marks
 - a. _____
 - b. _____
- iv. State two dishes that can be serve as dessert. 2 marks
 - a. _____
 - b. _____
- v. State the class of fire that results from each of the following materials: 4 marks
 - a. Gas _____
 - b. Metal _____

- c. Cooking oil _____
- d. Liquid solids _____
- vi. State one first aid each for scalds and knife cut. 2marks
- a. _____
- b. _____
- vii. State two importance of the slices of cucumber, orange and parasol at the edge of a cocktail glass. 2 marks
- a. _____
- b. _____
- viii. State two raw materials used in making kitchen equipment. 2 marks
- a. _____
- b. _____
- ix. Give the cooking methods for the dishes in the table below. 2 marks
- | <i>S/N</i> | <i>DISHES</i> | <i>COOKING METHOD</i> |
|------------|-----------------------------------------|-----------------------|
| II | Semovita, amala, eba. | |
| IV | Fried rice, jollof rice, beans pottage. | |

SECTION C
ESSAY PART
ANSWER ANY 4 QUESTIONS

- {a} Define grilling method. 1 mark

{b} Highlight four ways by which grilling can be done. 4 marks

{c} State two advantages of grilling food. 2 marks

(d) State three rules of frying food. 3 marks
- {a} Define braising method of cooking food. 1 mark

{b} State two methods of braising food. 2 marks

{c} State three advantages of micro waving method of cooking. 2 marks

(d) List five first aid contents. 5 marks
- {a} Outline three uses of a menu card. 3 marks

{b} State four people who prepares the menu. 2 marks

{c} Highlight four structure of a good menu card. 2 marks

- (d) State three reasons for cooking. 3 marks
4. {a} State four sources of menu ideas. 2 marks
- {b} State four factors to consider when planning menu. 2 marks
- {c} State two common mistakes in menu cards or cover. 2 mark
- (d) Outline four factors that influence choice of kitchen equipment. 4 marks
5. {a} State and explain four basic types of service of food and drinks. 4 marks
- {b} Outline three types of market in catering establishment. 3 marks
- (c) State three types of milk. 3 marks
6. {a} State the three grouping of food commodities . 3marks
- {b} State three reasons for eating out. 3 marks
- {c} Explain the following culinary terms: 4 marks
- i. Bouqei Garni.
 - ii. Croquette.
 - lii. Debarressuer.
 - iv. Consommé.