

CATERING CRAFT PRACTICE

EXAMINATION SCHEME

There will be three papers, Papers 1, 2, and 3. Papers 1 and 2 will be combined in a 1½ - hour composite paper.

Paper 1: This will comprise 40 multiple choice questions to be answered in 40 minutes for 40 marks.

Paper 2: This will comprise six (6) short essay questions out of which candidates will answer five (5) within 50 minutes for 40 marks.

Paper 3: This will be an alternative to practical test and will comprise 5 short structured questions. Candidates are expected to answer all the questions in 40 minutes for 40 marks.

SAMPLE QUESTIONS

1. A *spot check* is an inspection of
 - A. food to see if germs or spots are present.
 - B. a few random items of stock.
 - C. the cleanliness of bin cards.
 - D. all bin card entries.
2. Why should guards be in place when using machines?
 - A. To do the work quickly
 - B. To prevent the operator from being injured
 - C. To deter stealing
 - D. To stop food from being spilled
3. What is the French term for pot roasting?
 - A. Braiser
 - B. Sauté
 - C. Poêler
 - D. Rôtir
4. The term 'sauté' means
 - A. non stick paper.
 - B. to allow to become firm or firmer.
 - C. to cook quickly in a sauté pan or frying pan.
 - D. to seal the outside surface.

ESSAY

1. State **two** uses of the following equipment
 - (a) colander
 - (b) pastry board

- (c) kitchen shears
- (d) tongs
- 2. (a) Explain **two** of the following terms:
 - (i) Bacon
 - (ii) Carcass
 - (iii) Offal
 - (iv) Stinge
- (b) How should frozen birds be stored to reduce the risk of food poisoning?
- (c) Mention **four** uses of egg in food preparation.
- 3. (a) What is meant by *culinary term*?
- (b) List **four** common accidents in the kitchen.
- (c) Explain how any **two** of the accidents listed in (b) can happen.

ALTERNATIVE TO PRACTICAL

- 1. (a) Give **four** reasons why mayonnaise curdles.
- (b) List **four** uses of salads.
- 2. State **eight** characteristics of a good cake.
- 3. (a) List **four** herbs that are used in cooking.
- (b) State **four** vegetables which are suitable for braising.

