

**UMMUL QURA HIGH SCHOOL**  
**AROWONA BUS-STOP, AMULOKO-AKANRAN ROAD, IBADAN.**  
**2020/2021 SECOND TERM EXAMINATION**

SUBJECT: CCP

DURATION : 2hrs : 45mins

CLASS: SS1

INSTRUCTION: Attempt section A and B

**SECTION A: OBJECTIVES**

1. Flamble is an *example* of \_\_\_\_\_
  - A. A cut of flat fish
  - B. Guctridon cooking
  - C. A cut of young lamb
  - D. Low cost cooking
2. Ala carte *means* \_\_\_\_\_
  - A. Menu on large card with beautiful design
  - B. Set menu with a fixed price
  - C. Menu made to order and individually priced
  - D. Menu ordered in advance
3. Which of the following is a *type* of commercial catering
  - A. School catering
  - B. Hotel catering
  - C. Prison catering
  - D. Welfare catering
4. When a family is invited into an inn, it is an *act* of \_\_\_\_\_
  - A. Catering
  - B. Hospitality
  - C. School catering
  - D. Outdoor catering
5. All *cuttings* in the kitchen is usually done on the \_\_\_\_\_
  - A. Sink
  - B. Table
  - C. Chopping board
  - D. Hard surface
6. Catering trade *emerges* from commonly practice of \_\_\_\_\_
  - A. Cuisine
  - B. Hospitality
  - C. Housing
  - D. Restaurant
7. Cooking food in a highly covered pan with small amount of liquid for a long time is *referred* to as \_\_\_\_\_
  - A. Brousing
  - B. Grilling
  - C. Poaching
  - D. Stewing
8. Which of these is a *component* of hospitality industry?
  - A. Theatre
  - B. Entertainment
  - C. Presentation
  - D. Art work
9. To quickly heat a food substance by dipping or immersing it in boiling water for about 3-5 minutes *is* \_\_\_\_\_
  - A. Blancing
  - B. Dripping
  - C. Draining
  - D. Boiling
10. What is a *menu*? It is a
  - A. Food taken by customers
  - B. List of delicious and attractive foods
  - C. List of available food and their prices

- D. Food taken by the rich and their families
11. A **sauce** is a liquid which has been thickened by \_\_\_\_\_
- A. Stock
  - B. Roux
  - C. Broth
  - D. Vegetables
12. The term appetizer **means** \_\_\_\_\_
- A. A slide dish that stimulates appetite
  - B. Cold and hot soup on the menu
  - C. Dishes made from various ingredient
  - D. A small portion of food that stimulates appetite
13. The **best** way to preserve vegetables is to
- A. Grill
  - B. Roast
  - C. Freeze
  - D. Refrigerate
14. When working with knives, **keep** them \_\_\_\_\_
- A. Downward
  - B. Upward
  - C. Very sharp
  - D. Very blunt
15. Hospitality industry **belongs** to \_\_\_\_\_
- A. Service industry
  - B. Hospitality industry
  - C. Heavy industry
  - D. Extraction industry
16. Which of the following food contains only one nutrient?
- A. Egg
  - B. Apple
  - C. Sugar
  - D. Flour
17. Which of the following is a **threat** to hospitality industry operation?
- A. Threat
  - B. Racism
  - C. Terrorism
  - D. Seminar workshop
18. In case of electric shock, **first** \_\_\_\_\_
- A. Apply artificial respiration
  - B. Give the person a cold water
  - C. Switch off the current
  - D. Send a doctor
19. Burns and scald are **example** of accident caused by \_\_\_\_\_
- A. Chemicals
  - B. Heat
  - C. Sharp object
  - D. Suffocation
20. Exit **signs** are automatically activated during \_\_\_\_\_
- A. Events
  - B. Meeting
  - C. Festival
  - D. Emergency
21. Safety rules must be **observed** by \_\_\_\_\_
- A. Chef
  - B. Bar man
  - C. Stewards
  - D. Everybody
22. Which **types** of catering take into consideration the health of their customer?
- A. Institution
  - B. Hospital
  - C. Hotel
  - D. Mobile
23. Which of the following is a **types** of oily fish?
- A. Cod

- B. Mackerel  
C. Sardine  
D. Salmon
24. The mineral that is **readily available** is shell fish is \_\_\_\_\_  
A. Iodine  
B. Iron  
C. Sodium  
D. Magnesium
25. The **method** of cake making that require highest quantity of egg is \_\_\_\_\_  
A. Creaming  
B. Melting  
C. Whisking  
D. Rubbing
26. Which of the following is an **oil seed**?  
A. Beans  
B. Groundnut  
C. Lentil  
D. Peas
27. Which of the following is an **example** of stone fruit?  
A. Apple  
B. Guava  
C. Mango  
D. Pineapple
28. Which of the following is the **flesh** of old sheep?  
A. Beef  
B. Lamb  
C. Veal  
D. Mutton
29. A local yoghurt well known and used in Hausa tribe is **known** as \_\_\_\_\_  
A. Nono  
B. Fura  
C. Donkua  
D. Radiation
30. An **example** of cooking by radiation is \_\_\_\_\_  
A. Boiling  
B. Frying  
C. Grilling  
D. Poaching
31. The basic flour for preparing bakery confectioneries for a protein **deficiency child** is \_\_\_\_\_  
A. Corn  
B. Wheat  
C. Soy  
D. Yam
32. It is important to use food in the season when planning a menu for the following reasons **except** \_\_\_\_\_  
A. Availability  
B. Scarcity  
C. Freshness  
D. Wide choice
33. Which of the following is **not** a fire equipment  
A. Automatic sprinkler  
B. Bulk tank  
C. Heater  
D. Ladder
34. Home accident that may require the attention of artificial respiration **is** \_\_\_\_\_  
A. Electric shock  
B. Burn  
C. Fainting  
D. Fracture
35. Which of the following is a flatware **equipment**  
A. Fork  
B. Knife  
C. Side plate  
D. Tong

36. Which one of these is **not** a root vegetable ?
- Carrot
  - Potatoes
  - Swedes
  - Radish
37. The following are the methods of cooking eggs **except** \_\_\_\_\_
- Omelet
  - Grilling
  - Poaching
  - Scrambling
38. The type of **catering service** given to a patient in the hospital is with the assistant of a \_\_\_\_\_
- Dieticism
  - Doctor
  - Nurse
  - Pharmacist
39. The food and beverage service **personnel** that work in the front office is the \_\_\_\_\_
- Steward
  - Waiter
  - Receptionist
  - Lounge staff
40. An **equipment** that is used for toasting and cooking in **kitchen** is \_\_\_\_\_
- An oven
  - A salamander
  - A steamer
  - A broiler

## **SECTION B: THEORY PART**

**INSTRUCTION: ANSWER ANY THREE QUESTIONS.**

- 1a. Explain the following **cooking terms**
- Dice
  - Shred
  - Fold
  - Coat
  - Marinat
  - Sift
- bi. State **three** points to consider when choosing cooking method
- List **ten** measuring equipments
- c. Explain **three** methods of heat transfer and give two examples each

2a. Mention **four** types of poultry and state their uses in cooking

b. List **four** uses of milk in cookery

c. Differentiate **between** fats & oils

d. State **five** herbs and their uses

3a. Define the following **terms**

i. Hygiene

ii. Food hygiene

iii. Food poisoning

b. What are condiments? List **five** examples.

c(i). Briefly explain **five** ways of maintaining personal hygiene.

ii. State **five** ways of preventing food poisoning

4a(i). What is accident?

ii. Mention **types** of accident that can occur in catering establishment

b(i). What is first aid?

ii. Give **three** objectives first aids.

c(i). List **five** contents of a first aid box

ii. Explain **three** principal methods of extinguishing fire