UMMUL-QURA HIGH SCHOOL

Arowona Bus-Stop, Off Akanran Road, Ibadan.
THIRD TERM EXAMINATION, 2018/2019 ACADEMIC SESSION.

SUBJECT: Catering. CLASS: SSS 1 TIME: 2 hours.

PART A: Read and choose the correct answer	from the	options provided.
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1. Which of these should be done first thorough	C. hospitality
cleaning of the kitchen floor?	D. love
A. Dusting	6. Allowing a dough to double in size is done by
B. Mopping	using;
C. Sweeping	A. backing powder
D. Washing	B. yeast
2. The type of catering offered to people away from	C. bicarbonate
the main site is called	D. soda ash
A. hostel	7. A menu is
B. industrial	A. a list of delicacies
C. mobile	B. as special delicacies
D. outdoor	C. list of delicacies and their prices
3. Hard-boiled egg is cooked for approximately	D. food ordered by a customer
minutes.	8. Crouton is
A. 3-5	A. dice of beef
B. 4-8	B. dice of bread
C. 5-8	C. dice of turkey
D. 5-10	D. dice of toasted cube of bread
Tropical fruits include the following except;	9. A colander is used for
A. banana	A. straining
B. date	B. draining
C. orange	C. sieving
D. pineapple	D. mopping
5. A friendly and generous behavior shown to a guest	10. Home accidents that may require the attention of
without any reward is called;	artificial respiration is;
A. catering	A. burn

B. fainting

B. entertainment

C. electric shock A. stomach disorder D. fracture B. pathogenic disease 11. Which of the following extinguisher will be *most* C. food infection suitable for fighting for explosion caused by wood. D. food poisoning A. foam 17. The chief mineral salts in green vegetables are; B halo A. iron and calcium C. powder B. phosphorus D water C. zinc and manganese 12. Accident occur as a result of the following D. iodine and sodium 18. Canapés are examples of; except; A. excessive haste A sweets B. slippery floor B savources C. excessive walking space C. cheese D. wrong use of equipment D. biscuits 19. A means of extinguishing fire in a catering 13. The type of catering given to a patient in the hospital is with the help of a ----establishment is to; A. caters A. remove the source B dietician B. call for help C doctor C. fight the fire D. leave the fire area D. nurse 20. Punch is a mixture of -----14. An equipment that is used for baking in kitchen A. fruit juices is; A oven B. lamoriade B salamder C. gingerale C broiler D. orageade D. steamer 21. The term burnishing refers to a method of 15. Batter is only a mixture of; cleaning; A. flour, milk and sugar A. glasses B. butter, flour and milk B. cutlery C. cruets C. flour, sugar and water D. butter, flour and milk D. plates 16. A teenager that had diarrhea after eating 22. The food stuff that is *most* susceptible to bacterial contaminated food at a party was suffering from; infection is;

A. beans	28. An example of cooking by radiation is
B. maize	A. boiling
C. milk	B. frying
D. rice	C. telling
23. Hair should be covered when londing food in	D. poaching
order to	29. The rules of safety must be observed by;
A. maintain personal hygiene	A. chefs only
B. maintain good impression	B. everybody
C. keep customer happy	C. barmen
D. keep good relationship	D. stewards
24. When fat is removed from milk it is referred to	30. In case of electric shock, first;
as;	A. give the person water
A. dried	B. remove source of light
B. A skimmed	C. switch of the current
C. pasteurized	D. apply artificial respiration
D. evaporated	31. Exist signs are automatically activated during;
25. Fish can be coated with the following <i>except</i> ;	A. events
A. pepper	B. meetings
B. egg	C. emergency
C. eggs	D. festivals
D. bread crumb	32. When holding the knife in the kitchen, it must
26. Which of the following is <i>not</i> a component of	always be pointed;
hospitality industry?	A. downwards
A. Hospital	B. upwards
B. Hostel	C. sideways
C. Hotel	D. laterally
D. Tourism	33. Burns and scalds are examples of accidents
27. Catering is derived from a French word cater	caused by;
which means to;	A. chemicals
A. energy	B. heat
B. give	C. suffocation
C. help	D. sharp objects
D. supply	34. "Don't run in the kitchen" is a safety regulation

to prevent; C. dishes made from various ingredients D. a side dish that stimulates appetizer A. accident in the kitchen B. fighting among staff 38. A sauce is a liquid thickened by; C. cooking food being split A. roux D. distraction of the kitchen B. broth 35. Personal hygiene practices include; C. stock A. washing hands before and after handling food D. vegetable B. wearing high heel shoes 39. A cruet set consists of; C. using expensive deodorant A. salt, pepper and mustard D. wearing of silver and gold teeth B. salt, sodium and sauce 36. Vegetables is best preserved by; C. sauce, bama and pepper A. refrigeration D. mustered, sauce and pepper B. freezing 40. Someone who works in the front office of a hotel C. cannot is-----D. roasting A. barman 37. Appetizer means -----B. receptionist A. a small portion of food that stimulates appetizer C. security mon B. cold and hot soup on the menu D. secretary **PART B:** Answer any *three* questions in *all*. 1a. What are food commodities? 1b. Give *five* food commodities and star one uses of each. 1c. State *two* dishes each of the mentioned food commodities above. 2a. What are beverages? 2b. Mention *five* barbs and their uses (*one* use only). 3a. Highlight *five* duties of a reception 3b. State *five* importance of hospitality industry to the nation's economy. 3c. Define hospitality. 4a. What are condiments? 4b. List *five* condiments. 4c. List *three* uses of milk. 5a. Explain the following cooking terms; i. Dice ii Shred iii. Fold

iv Coat

Mrs Sulaiman R D

v. Marinate

Alternative to practical

You and your brother are traveling by the train for your holidays. Pick a suitable *three* course meals/dishes and a snack inclusive.