

UMMUL-QURA HIGH SCHOOL

Arowona Bus-Stop, Amuloko, Ibadan, Oyo State

Second Term Examination, 2020/2021 Academic Session.

Subject: Catering Services

Class: SSS 2

Time: 2½ hours

Instructions: Answer *all* questions in Section A and *three* in Section B.

PAPER I & II [Objective and Theory]

SECTION A: OBJECTIVE (40 marks).

1. Cyclical means menus that ----.
 - A. are compiled to cover a given period of time
 - B. are completed in cycles of time
 - C. goes through different cycles
 - D. are arranged in cycles
2. Which of the following are essential considerations prior to planning a menu?
 - A. Cost factor, location, type of customer
 - B. The owner, the press and location
 - C. Cost factor, location and the press
 - D. Location, staff union and the owner
3. Hospitality industry is an example of ----.
 - A. service industry
 - B. hospital Industry
 - C. fashion industry
 - D. craft industry
4. Catering establishments is known as for it's service delivery along with the ----.
 - A. attractive environment
 - B. technological know-how
 - C. customer
 - D. owner
5. What do you understand by the term 'hospitality'?
 - A. Assisting to make people get well
 - B. Hospital service for sick people
 - C. General reception and entertainment
 - D. The process of rendering hospital service
6. A sauce is liquid which has been thickened by ----.
 - A. roux
 - B. stock
 - C. broth
 - D. vegetable
7. Which of the following is very important for the successful operations in the hospitality industry?
 - A. Goods
 - B. Weather
 - C. Climate
 - D. Government
8. What is a menu?
 - A. Food taken by customer
 - B. List of delicious and attractive foods
 - C. List taken by the rich and their families

- D. list of available foods and their price
9. Which of the following reasons is regarded as a marketing tool for menu? It ----.
- A. enables interaction between the waiter and the customer
 - B. is always attractive and handy
 - C. is easy to read and understand
 - D. allows for advance knowledge of price of items
10. The term "plat du jour" means ---.
- A. a meal with a fixed price
 - B. special dish of the day
 - C. cooked to order
 - D. food on a plate
11. To quickly heat a food substance by dipping or immersing it in boiling water for about 3-5 minutes is ----.
- A. blanching
 - B. dripping
 - C. draining
 - D. boiling
12. Self service is a form of service found mainly in ----.
- A. restaurant
 - B. bar
 - C. cafeteria
 - D. lounge
13. A cruet set consist of ----.
- A. salt, pepper and mustard
 - B. sauce, mayonnaise and monosodium, glutamate
 - C. salt, monosodium, glutamate and mayonnaise
 - D. Sauce, mustard and pepper
14. Red wines are served ----.
- A. chilled
 - B. frozen
 - C. at room temperature
 - D. at hot temperature
15. Sherry is a type of ----.
- A. table wine
 - B. fortified wine
 - C. sparkling wine
 - D. adulterated wine
16. Which of the following relates to hospitality?
- A. Cordial reception
 - B. Good relationship
 - C. Dancing
 - D. Sports
17. Which of the is a component of hospitality?
- A. Theater
 - B. Entertainment
 - C. Art works
 - D. Presentation
18. Cooking food in a tightly covered pan with a small amount of liquid for a long time is referred to ----.
- A. braising
 - B. grilling
 - C. poaching
 - D. stewing
19. Menu presentation is very important because it can ----.
- A. mar sales ads a result of negative guest/staff interaction
 - B. mar sales as a result of positive guest /staff interaction

- C. cause unpleasantness if carefully done
 - D. cause distraction among customer
20. Language used in menu should be simple to understand so that the guest can ----.
- A. ask for assistance
 - B. fully comprehend it
 - C. eat quickly
 - D. spend lavishly
21. Catering trade emerges from the commonly practice of -----.
- A. cuisine
 - B. hospitality
 - C. housing
 - D. restaurant
22. Which of the following catering establishments subsidizes price of food to staff for productivity?
- A. School catering
 - B. Restaurant catering
 - C. Hotel catering
 - D. Industrial catering
23. All cutting in the kitchen is usually done on the ----.
- A. sink
 - B. table
 - C. chopping board
 - D. hard surface
24. When a family is invited into an inn, it is an act of ----.
- A. catering
 - B. hospitality
 - C. school catering
 - D. outdoor catering
25. A LA carté table laying consist of fish plate, ----.
- A. joint knife and soup spoon
 - B. fish fork and joint fork
 - C. fish knife and fish fork
 - D. joint knife and fish knife
26. Which of the following type of commercial catering establishments ---- catering?
- A. school
 - B. hotel
 - C. prison
 - D. welfare
27. An aesthetically appealing environment in a hotel is put in place by ----- department.
- A. house keeping
 - B. kitchen
 - C. restaurant
 - D. bar
28. The front office of a hotel is known as -----.
- A. reception
 - B. security man
 - C. manager
 - D. house keeper room
29. Sweeping is the ---- work to be done in the kitchen.
- A. first and second
 - B. second and third
 - C. first and last
 - D. second and last
30. Burns and scald are examples of accidents caused by ----.
- A. water
 - B. heat
 - C. suffocation
 - D. sharp objects
31. Another name for an “INN” is -----.
- A. hostel

- B. hotel
 - C. motel
 - D. bar
32. A chamber lain is known as ----.
- A. steward
 - B. attendant
 - C. cloak attendant
 - D. room attendant
33. Another name for a locker room is --
-- room.
- A. cloak
 - B. valet
 - C. porters
 - D. cleaners
34. A caterer can be fit by ----.
- A. regular exercise
 - B. cooking always
 - C. keeping long nails
 - D. wearing new clothes
35. Registering, rooming, handling are
the duties of a ----.
- A. receptionist
 - B. standard
 - C. manager
 - D. house keeping
36. An entrèe is also known as ----.
- A. dessert
 - B. main dish
 - C. appetizers
 - D. meal of the day
37. Which one of the following is **not** a
good method of preserving meat?
- A. Salting
 - B. Milking
 - C. Freezing
 - D. Canning
38. BACON is the cured flesh of a -----.
- A. pig
 - B. bacon
 - C. pork
 - D. baconer pig
39. Beef is the flesh gotten from ---.
- A. pig
 - B. cattle
 - C. cow
 - D. lamb
40. Illness caused by consumption of a
poison or toxin is -----.
- A. food poison
 - B. food preparation
 - C. food burnt
 - D. damaged food

SECTION B: THEORY (40 marks).

Instructions: Answer **three** questions in **ALL**.

- 1a. State **five** reasons of menu planning.
- 1a. State **five** types of menu.
- 2a. List **eight** personnel in the food and beverages area.
- 2b. State **two** functions of each of any two personnel listed in 2 above.
- 3a. Define the term “hospitality”.
- 3b. List the classes of catering establishments. .
- 3c. State **five** functions of catering establishments.
- 4a. State **six** methods of food preservation.
- 4b. State the recipe and methods of preparing.
- 5a. Differentiate between a la carté and table d’hotel menu.
- 5b. Prepare a comprehensive menu for UQHS boarding students