

UMMUL-QURA HIGH SCHOOL

Arowona Bus-Stop, Amuloko, Ibadan, Oyo State

SSS 3 MOCK Examination, 2020/2021 Academic Session.

Subject: Catering Services

Class: SSS 3

Time: 2½ hours

Instructions: Answer **five** questions in *in all*, each question carries equal marks.

PAPER I & II [Objective and Theory]

SECTION A: OBJECTIVE (40 marks).

1. Cubes of fried or toasted bread served with soup is called.
A. brioche
B. croûtons
C. croissants
D. marzipan
2. The most suitable type of hospitality industry for tourist in transit is ----.
Motel
Hotel
gust house
public house
3. Coarsely chopped vegetables used for stock making is known as ----
julienne
jardinière
concassê
mire-poix
4. The last meal of the day is known as ----.
A. dinner
B. lunch
C. supper
D. brunch
5. An essential factor for prompt delivery of catering service is the ---.
A. production
B. customer
C. season
D. economy
6. A five-star hotel is an example of --- catering.
A. outdoor
B. welfare
C. industrial
D. commercial
7. Potato chips are blended before frying in order to ----.
A. speed up frying
B. make it crispy
C. add flavor
D. improve taste
8. Cutting equipment should be washed and rinsed with ----.
A. soap and cold water
B. soap and warm water
C. detergent and warm water
D. detergent and cold water
9. Which of the following is a key food and beverages serve personnel?
A. Chef
B. Waiter
C. Bellman
D. Receptionist
10. The cutlery used for fork buffet are fork and -----.
A. desert spoon
B. soup spoon
C. steak knife
D. fish knife

11. Water, foam, powder, carbon and wet chemicals are examples of ----.
 - A. hospitality materials
 - B. maintenance materials
 - C. house keeping supplies
 - D. fire extinguisher
12. A first aid box should contain ----.
 - A. Iodine, renovation and syringe
 - B. disinfectant, analgesic and dressings
 - C. cotton wool, bandages and blades
 - D. hydrogen peroxide, soap and chloroquine tablets
13. A chance guest in a hotel is a customer who has come to lodge in - ----.
 - A. without prior booking
 - B. just after booking
 - C. without luggage
 - D. with family members
14. The fundamental difference between prison and hotels catering is that ----.
 - A. hotels are run to make profit while prison are not
 - B. the number of prisoners usually exceed the number of hotel guests
 - C. the quality of food provided in hotel is better than that of the prison
 - D. the staff strength of hotels is larger than that of prison
15. A kitchen equipment that must be used in an air tight condition is ----.
 - A. Cooking range
 - B. Pressure cooker
 - C. Deep fryer
 - D. Brat-pan
16. In menu planning, knowledge of the sources of commodities is essential because of ---- influence.
 - A. Ethical
 - B. Economic
 - C. Industrial
 - D. Technological
17. A fruitarian is a type of vegetarian who eats ----.
 - A. Fruits, breads honey and nuts
 - B. Honey, eggs, fruits and olive oil
 - C. Fruits, honey, olive oil and nuts
 - D. Olive oil, nuts, eggs and fruits.
18. The term appetizers mean ----.
 - A. Small portions of food served as starter
 - B. Cold and hot soup on the menu
 - C. Sweet dishes served with the main meal
 - D. A side dish served as accompaniments
19. In catering establishments, wounds are best covered with ----.
 - A. Gauze
 - B. Plaster of paris
 - C. Water proof dressings
 - D. cotton lint
20. Burns and scalds are examples of accidents caused by ----.
 - A. chemical
 - B. heat
 - C. short objects
 - D. suffocation
21. The degree of flavor and bitterness of coffee is a function of it's ----.
 - A. roasting

- B. brewing
 - C. quantity
 - D. infusion
22. The appropriate method for frying foods that are mentally to have a ball shape is ----.
- A. shallow frying
 - B. sautéing
 - C. deep frying
 - D. braising
23. In a restaurant, arrêtez is the term used to ---- order.
- A. cancel an
 - B. make a special
 - C. hurry up an
 - D. postpone an
24. Kitchen profits refer to the difference between food cost and ---.
- A. gross profit
 - B. selling price
 - C. net profit
 - D. total sales
25. In the process of taking a customers order, the right thing to do is to ----.
- A. collect money from the customer
 - B. offer the customer water
 - C. tell the cook to see the customer
 - D. repeat orders to the customer
26. When planning menu for school children, nutrients that should be mostly considered include ----.
- A. carbohydrates, protein and calcium
 - B. carbohydrates, sodium and fat
 - C. iron, potassium and protein
 - D. iron, calcium and potassium
27. A menu card is displayed at ----.
- A. dining hall and restaurant tables
 - B. hotel rooms and kitchen
 - C. motel rooms and bars
 - D. event halls and reception
28. When taken orders, a cover is identified with the ----.
- A. menu card
 - B. center piece
 - C. napkin fold
 - D. table number
29. Essential considerations prior to planning a menu include ----.
- A. cost factor, location and customers
 - B. staff strength, publicity and location
 - C. customer and publicity
 - D. staff strength and location
30. A broiler is best used for cooking ----.
- A. small cuts of fish
 - B. large quantity of cereal
 - C. large quantity of mea
 - D. small cuts of vegetable
31. In the kitchen , scalds caused by ----.
- A. hot soup
 - B. heated oven
 - C. hot saucepan
 - D. open fire
32. A bain maire is best used for ----.
- A. washing vegetables
 - B. keeping food hot
 - C. basting meat
 - D. keeping food fresh

33. From the option below, the most important table accompaniment is -- --.

- A. cruet set
- B. roll basket
- C. toothpicks
- D. butter dish

34. Julienne is a French term for a type of ----.

- A. vegetable cut
- B. cream
- C. bread
- D. table wine

35. Which of the following nuts is mostly used in pastries and confectionery?

- A. Peanuts
- B. Cashews
- C. Walnuts
- D. Almond

36. The main objectives of industrial catering is to ----.

- A. Satisfy workers
- B. maximize profit
- C. maintain staff health
- D. provide good services.

37. The floor steward is the personnel responsible for ----.

- A. maintenance procedures
- B. house keeping
- C. food services
- D. room services

38. In catering services, portion means - ---.

- A. reduction of served food
- B. equal quantity of served food
- C. eating small portion of food
- D. serving with small spoon

39. Which of the milk is used as an alternative when planning meal for a stick vegetarian?

- A. Condensed
- B. Evaporated
- C. Pasteurized
- D. Soy

40. A person who mixes and serves alcoholic beverages at bar is known as ----.

- A. bar manger
- B. bar officer
- C. bar chief
- D. bar tender

SECTION B: THEORY (40 marks).

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

1. Explain the following types of catering establishments:

- i. transport catering
- ii. institution catering
- iii. hospital catering
- iv. industrial catering

[8 marks]

2a. State **four** causes of accidents in the kitchen.

[4 marks]

2b. State **four** items found in a first aid box.

[2 marks]

2c. State **two** importance of kitchen hygiene.

[2 marks]

3a. Explain the term cocktails.

[2 marks]

3b. State **four** factors that influence the quality of wine.

[4 marks]

3c. List **four** types of cocktails

[4 marks]

4a. List **four** large kitchen equipment.

[2 marks]

4b. State **four** points to consider when buying kitchen equipment.

[4 marks]

4c. State **four** types of kitchen knives.

5a. State **three** factors that influence menu planning

[3 mark]

5b. List **five** rules to be observed in food services.

[5 marks]

6a. List any **four** types of milk.

[2 marks]

6b. List **four** nutrients found in milk

[2 marks]

6c. State **four** uses of milk in catering.

[4 marks]