

UMMUL QURA HIGH SHOOOL

Arowona Bus-Stop Amuloko Akanran Road, Ibadan.

THIRD-TERM EXAMINATION

CLASS: SSS 2

SUBJECT: CCP.

DURATION: 2 hours.

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

SECTION A: OBJECTIVES

1. A fire blanket is an example of ---.
 - A. fire-fighting equipment
 - B. lighting equipment
 - C. fire prevention equipment
 - D. flambéing equipment
2. The fleshy sweet product of a plant is called ----.
 - A. sprouts
 - B. bulb
 - C. pod
 - D. fruit
3. Assaisonner is a culinary term used in the kitchen and it means ----.
 - A. meat seasoned
 - B. vegetable cut
 - C. soup cooked
 - D. food dished
4. An advantage of using standardized recipe includes;
 - A. reduced cooking time
 - B. availability of ingredients
 - C. ease of cooking
 - D. conservation of knowledge
5. While working, it is prohibited for food handlers to touch ----.
 - A. ear
 - B. nose
 - C. equipment
 - D. commodities
6. When a patient is confidential to a bed in a hospital the type of catering offered is known as ---- catering.
 - A. air
 - B. school
 - C. hospital
 - D. industrial
7. The type of catering whereby students are given meals during school hours is known as ---- catering.
 - A. industrial
 - B. school
 - C. restaurant
 - D. commercial
8. Sweets dishes served as a last course are called.
 - A. Desserts
 - B. Appetizers
 - C. Entreeé
 - D. Savouries
9. Fried and acidic foods are inappropriate for a person suffering from;
 - A. diabetes
 - B. ulcer
 - C. hypertension
 - D. anemia
10. One of the factors that influence the choice of cooking equipment is ----.
 - A. hire purchase option
 - B. ease of use
 - C. ease of disposal
 - D. product flow
11. In a catering establishment, accident may occur by ----.
 - A. high demand

- B. too much work
- C. excessive haste
- D. high temperature

12. A suitable type of milk for an over-weight person is ----.

- A. condensed milk
- B. skimmed milk
- C. dried milk
- D. whole milk

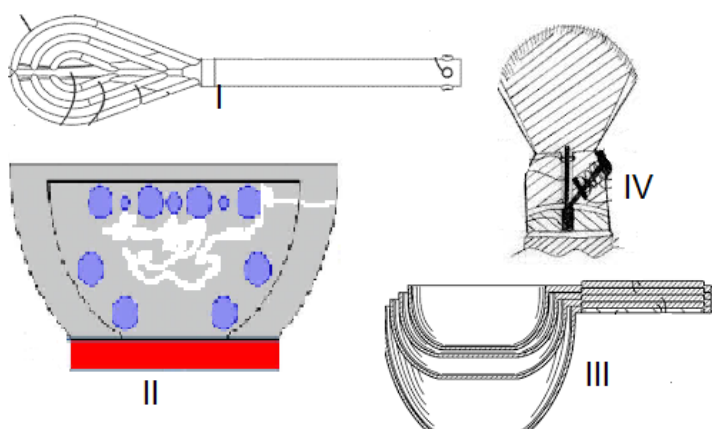
13. A steamer cooks with -----.

- A. dry heat
- B. hot air
- C. dry air
- D. wet heat

14. Welfare catering can be popularly found in ----.

- A. schools
- B. mining industry
- C. chemical industries
- D. air-line industries

The diagrams below are illustration of kitchen utensils. Study the diagram and answer questions that followed.



15. The utensil in fig. III are mostly used in the preparation of ----.

- A. gravy
- B. roux

- C. soup
- D. pastries

16. The appropriate utensil for egg whisk is ---.

- A. I
- B. II
- C. III
- D. IV

17. Which of the utensils is used for portioning mashed potatoes?

- A. I
- B. II
- C. III
- D. IV

18. As a health and safety precaution in a catering establishment, an open wound should always be ----.

- A. sterilized
- B. covered.
- C. brushed
- D. washed

19. Find the total cost of 17 plates of Jollof rice at ₦550 per plate.

- A. ₦9,350.00
- B. ₦567.00
- C. ₦533.00
- D. ₦32.35

20. Vegetable salad is a suitable accomplishment for ----.

- A. fried rice
- B. coconut rice and vegetables
- C. jollof rice
- D. braised rice and beans pottage

21. Soft and Juicy poultry meat is best obtained from ----.

- A. broiler
- B. old hen
- C. ostrich
- D. guinea fowl

22. The main purpose of a menu card is to serve as ----.
- a means of communication
 - a means of selling the product
 - an invitation to the customer
 - a stimulant to customer's appetite
23. Breast and drum stick are obtained from --.
- chicken
 - goat
 - pig
 - beef
24. In which of the following scenarios is a first aide needed mostly ----.
- burial ceremony
 - children party
 - banquet party
 - accident scene
25. Organization of kitchen operation is mostly influenced by the ----.
- Size of the kitchen
 - Type of menu
 - Number and skill of staff
 - Type and number of customers
26. Which of the following foods is **not** processed?
- Milo
 - Flour
 - Bread
 - Banana
27. Washing of hands is required in the following activities **except**;
- while eating
 - before handling fresh food
 - after hand handling garbage
 - after toilet
28. Which of the following is a nourishing drink?
- Pineapple juice
 - Palm wine
 - Egg flip
 - Herbal mixture
29. The internal edible organs of an animal is called.
- saddle
 - rump
 - offal
 - brisket
30. "Poisson" is for ---- as "gaber" is for game.
- beef
 - fish
 - goat
 - lamb
- You offered 8% discount to a customer to cater for his wedding party worth ₦800,000.
31. How much is the actual discount?
- ₦640,000
 - ₦100,000
 - ₦64,000
 - ₦10,000
32. How much must the customer pay for the service?
- ₦196,000
 - ₦736,000
 - ₦709,000
 - ₦790,000
33. The first step in creaming cake is mixing of margarine and ----.
- sugar
 - egg
 - salt
 - milk
34. Which of the following cooking method does not required the use of fat?
- Stewing
 - Poaching
 - Grilling
 - Frying
35. Which of the following is not a first aid

treatment for cut?

- A. Washing with salt solution.
- B. Cover with piece of cotton wool
- C. Clean with hydrogen peroxide solutions
- D. Apply direct pressure on the cut

36. Meals for individuals and the aged should be cooked by;

- A. steaming
- B. roasting
- C. grilling
- D. frying

37. One of the utensils that cooks very fast is --.

- A. sauce pan
- B. pressure pot
- C. kettle
- D. frying pan

38. Which of the following equipment saves time and labour?

- A. Mortar and pestle
- B. mixing bowl

C. Electric blender

D. Grinding stone

39. School catering service is done in form of - --- service.

- A. table
- B. room
- C. cafeteria
- D. family

40. The suitable meal to serve the manual worker is ----.

- A. garri with groundnut
- B. egusi soup with semovita
- C. coconut and corn
- D. bread and tea

SECTION B: THEORY

Instructions: Answer any *three* questions from all

1.
 - a. Define the term hygiene.
 - b. Explain *two* types of hygiene.
 - c. State *ten* items found in a first aid box
2.
 - a. Define vegetarians
 - b. State the types of vegetarians
 - c. Explain briefly the type of vegetarians
3. Describe the following;
 - i. Adolescent
 - ii. The aged
 - iii. Invalids and convalescents
 - iv. Manual and sedentary worker
 - v. Lactating mother
4.
 - a. What is accomplishment?
 - b. State the types of accomplishments
 - c. Give *ten* foods and their accomplishments
5.
 - a. Differentiate between Menu and Menu planning
 - b. State *five* importance of menu planning.
 - c. State *five* factors that affect menu planning.

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Third-Term Examination

CLASS: SSS 2

SUBJECT: CCP.

DURATION: 3 hours.

Instructions: Answer *all* questions in **Section.**

SECTION C: PRACTICAL

- Your brother will be visiting your restaurant with his friends from abroad.
- Prepare a *three* course meal for their lunch
- Set a table d'hotel cover for the plates service method.
- Serve along with a chilled strawberry based friend from the bar.