

UMMUL-QURA HIGH SCHOOL

Arowona Bus-Stop, Amuloko, Ibadan, Oyo State

Second Term Examination, 2020/2021 Academic Session.

Subject: Catering Services

Class: SSS 1

Time: 2 hours

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

PAPER I & II [Objective and Theory]

SECTION A: OBJECTIVE (40 marks)

- Meat pie is a finished product from - ----.
 - frying pan
 - oven
 - toaster
 - baking sheet
- Which of these extinguishers is **most** suitable for fire accident involving greases?
 - Foam
 - Powder
 - Water
 - Saw dust
- Home accident that may require the attention of artificial respiration is --- -.
 - burn
 - electric shock
 - fainting
 - fracture
- The mineral element found in fish which the body needs for building bones and teeth is -----.
 - calcium
 - iron
 - phosphorus
 - potassium
- The effect of steam on the body causes -----.
 - bruise
 - scald
 - cut
 - burn
- Which of the following extinguishers will be most suitable for fighting fire explosion caused by wood?
 - Water
 - Vapour liquid
 - Hali
 - Foam
- Catering services offered to people in their place of work is referred to as -----.
 - industrial
 - mobile
 - restaurant
 - official
- People who travel to places for sightseeing and other entertainment are said to be on -----.
 - leisure
 - tour
 - adventure
 - holiday
- Roux is a mixture of -----.
 - egg flour
 - fat egg
 - fat flour
 - water flour

10. Do not sneeze or cough over food is a habit check on ----.
- food hygiene
 - kitchen hygiene
 - food sanitation
 - personal hygiene
11. An aspect of study and activity relating with care from head to toe of a food handler is ----.
- cleanliness
 - hygiene
 - sanitation
 - health
12. Which of these type of catering services offers food, drinks and accommodation to the guest?
- Banqueting
 - Hotel
 - Restaurant
 - Industrial
13. When sugar and water is boiled together to a certain liquid consistency. It is results to ----.
- caramel
 - gravy
 - juice
 - syrup
14. The most important part of a caterer's work is ----.
- food preparation
 - menu planning and its compilation
 - profit maximization
 - service of food and drinks
15. Leafy vegetables include the following **except** ---.
- cabbage
 - cucumber
 - lettuce
 - sprout
16. Batter is mainly a mixture of ----.
- butter, flour, milk
 - butter, flour, water
 - flour, milk, sugar
 - flour, sugar, water
17. Accident occurs as a result of the following **except** ----.
- excessive haste
 - excessive walking space
 - slippery flour
 - fire explosion
18. The term catering is known for the following **except** ----.
- profit maximization
 - production of food
 - provision of attraction centers
 - provision of accommodation
19. In order to maintain good hygiene in the kitchen, caterer must ----.
- wash her hair and style it
 - wear clean scarf and apron
 - wear make up
 - working surface and equipment must be kept clean
20. Chemical food poisoning can be prevented in the kitchen by ----.
- ventilating the food
 - washing food materials properly
 - handling food as little as possible
 - using suitable utensils
21. Which of the following is a fire fighting equipment?
- Automatic sprinkler
 - Hose
 - Ladder
 - Heater
22. Which of the following kitchen equipment is **not** a food processor?

- A. Blender
 - B. Electric mixer
 - C. Colander
 - D. Juicer
23. Semovita is a meal most suitable for serving which of the following groups?
- A. Aged
 - B. Invalid
 - C. Manual worker
 - D. Toddler
24. Which of the following is **not** a large kitchen equipment?
- A. Egg slicer
 - B. Deep freezer
 - C. Dish washing machine
 - D. Gassing oven
25. Which of the following is **not** an ingredient for pancake?
- A. baking powder
 - B. eggs
 - C. flour
 - D. milk
26. Fish can be coated with all of the following except ----.
- A. batter
 - B. egg
 - C. flour
 - D. bread crumbs
27. Which of the following is **not** a type of fish?
- A. Cod
 - B. Mackerel
 - C. Salmon
 - D. Tuna
28. Which type of catering take into consideration the health of their customers?
- A. Hospital
 - B. Hotel
 - C. Specialty
 - D. Mobile
29. Which one of the following is the flesh of old sheep?
- A. Beef
 - B. Veal
 - C. Mutton
 - D. Lamb
30. The act providing and serving of food and drinks is ----
- A. catering
 - B. hospitality
 - C. socialism
 - D. tourism
31. Catering is derived from a French word cater which means to ----.
- A. enjoy
 - B. give
 - C. supply
 - D. serve
32. The food stuff that is most susceptible to bacteria infection is ----.
- A. milk
 - B. maize
 - C. beans
 - D. yam
33. Hair should be covered when handling food in order to ----.
- A. keep customer happy
 - B. maintain appearance
 - C. keep legal laws
 - D. maintain personal hygiene
34. Burns and scalds are examples of accidents caused by ----.
- A. heat
 - B. sharp object
 - C. chemical
 - D. suffocation
35. Water, foam, powder, carbon and wet chemicals are examples of ----.
- A. hospitality equipment

- B. restaurant accessories
 - C. fire extinguisher
 - D. housekeeping materials
36. In case of electric shock, first -----.
- A. give the person a glass of water
 - B. apply artificial respiration
 - C. send for a doctor
 - D. switch off the supply
37. Which of the following foods contain only one nutrient?
- A. Egg
 - B. Apple
 - C. Sugar
 - D. Flour
38. The term appetizers mean ----.
- A. cold and hot soup on the menu
 - B. dishes made from various ingredients
 - C. a side dish that stimulate appetite
 - D. a small portion of food that stimulate appetite
39. Colander is an equipment used for -- --.
- A. sieving
 - B. straining
 - C. cooling
 - D. dripping
40. All cutting in the kitchen is usually done on the ----.
- A. sink
 - B. table
 - C. chopping board
 - D. hard surface

SECTION B: THEORY (40 marks).

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

- 1a. What is accident?
- 1b. Mention types of accidents that may occur in catering establishments.
- 1c. Explain **three** principal method of extinguishing for using fire triangle.
- 2a. Define the following;
 - i. hygiene
 - ii. food poisoning
- 2b. Give **three** reasons for maintaining kitchen hygiene
- 2c. State **five** examples of condiments
- 3a. What are condiments?
- 3b. Give **four** examples each of renewable and non-renewable energy.
- 3c. List the methods of preparing poultry for consumption.
- 4a. Draw the diagram of the following kitchen equipment;
 - i. stove or cooker
 - ii. food mixer
 - iii. sauce pans
 - iv. pots
 - v. frying pan
 - vi. kettle
- (b-i) What is meal planning?
- (b-ii) State **three** importance of meal planning
- (b-iii) List **ten** factors that influence meal planning.

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Time: 3 hours

Instructions: Answer *all* questions.

PAPER III [Practical]

- Using convenience food stuff and three different methods of cooking, prepare, cook and serve three interesting dishes
- Using the fruit in season, prepare a refreshing drink.
- Set a table and display the dishes ONLY.

SECTION A.

Dishes chosen	Reasons for choice	Chief ingredient	Quantities

SECTION B: Total quantities of all ingredients.

Quantity	Dry store	Quantity	Fresh foods

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SECTION C: Time Plan.

Time	Work