

UMMUL-QURA HIGH SCHOOL

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

SUBJECT: Catering.

CLASS: SSS 2

TIME: 3 hours.

PART A: Read and choose the *correct* answer from the options provided.

1. A mixture of fruit juices served as a drink is termed;
A. lemonade
B. punch
C. ginger ale
D. orangeade
2. Which of the following describes croutons'?'
A. Dice of chickens
B. Cube of cake in wine
C. Cubes of toasted bread
D. Cuts of fish
3. Herring is a type of -----
A. oily fish
B. shell fish
C. white fish
D. lean fish
4. Hazardous materials in catering establishment include;
A. chemical substances
B. food waste
C. kitchen waste
D. alcoholic beverages
5. The type of meal that offers two or more dishes at a fixed price is known as;
A. ala carte
B. carte dujour
C. table d'hote
D. plat dujour.
6. Previn a yeast dough means;
A. letting it rest
B. cutting it back
C. allowing it to double it size
D. kneading it till it is soft
7. The cured flesh of a pig is known as;
A. boar
B. pork
C. bacon
D. lard
8. The catering services that provides pre-booked foods and drinks on a large scale is called
A. popular catering
B. welfare catering
C. banquet catering
D. restaurant catering
9. The type of services where food is served into a customer's plate from a trolley is called
A. family service
B. assisted services
C. plate services
D. gueridon services
10. Orange and tangerine are examples of -----
A. citrus fruit
B. acidic fruit
C. stone fruit

D. soft drinks

11. What is a menu?

A. The food served by a customer

B. A list of delicacies in a restaurant

C. A list of available foods and their prices

D. The special delicacy of dog

12. Periwinkles can be described as small sea-----

A. clamps

B. turtles

C. snails

D. fish

13. The person in charge of particular number of tables is the-----

A. head writer

B. station waiter

C. waiter/waitress

D. restaurant manager

14. Cammie de rang acts on the institution of the;

A. restaurant manager

B. head Waiter

C. chef de sale

D. station waiter

15. A la carte is a menu-----

A. ready for use in a restaurant

B. with individually priced dishes

C. with two or more dishes at a fixed price

D. that must be pre-ordered

16. A salamander is a kitchen equipment that heat from;

A. above

B. below

C. the sides

D. within

17. Distractions during food services can lead to;

A. disagreement among staff

B. fire outbreak

C. accidents in the work area

D. none of the above

18. Another name for cuisine is -----

A. cookery

B. canteen

C. cooking

D. catering

19. Bread rolls are accompaniments for;

A. beverages

B. sweets

C. sausage

D. soups

20. A catering staff with symptoms of cold should avoid-----

A. interacting with customer

B. working in food service prep

C. relating with colleagues and friends

D. interacting with management staff

21. An appropriate knife for cutting vegetables into different shapes is a

A. turning knife

B. pallets knife

C. clipping knife

D. paring knife

22. When the kitchen floor is wet and slippery, it is important to;

A. make public announcement

B. inform customers

C. place signs in appropriate places

D. inform the manager

23. Which of the following is **one** of the responsibilities of the head waiter?

- A. Serving meal
- B. Serving curies
- C. Setting table
- D. Receiving guests

24. Menu presentation is very important because it can-----

- A. improve sales due to good staff to staff interaction
- B. improve sales due to staff to guest interaction
- C. reduce fatigue for the chefs
- D. reduce distraction among staff

25. For prepare care and maintenance of kitchen equipment, it is important to

- A. wipe with brine solution and dry
- B. clean with pondered abrasives
- C. leave them plugged in after every use
- D. use carefully and check periodically

26. An over worked caterer is likely to suffer from--

- A. stress
- B. fatigue
- C. dizziness
- D. drowsiness

27. The dark-coloured meat from poultry is Derived from the

- A. ribs and legs
- B. breast and ribs
- C. wings and legs
- D. breast and neck

28. Cardiopulmonary resuscitation is a first aid treatment given to a person that is;

- A. gasping

B. bleeding

C. vomiting

D. coughing

29. A means of extinguishing fire is to

- A. remove the source
- B. leave the area
- C. fight the fire
- D. call for help

30. Canapés are examples of;

- A. sweets
- B. savouries
- C. cheese
- D. biscuits

31. What is the different between omellete pan and frying pan is;

- A. with and size
- B. length and shape
- C. weight and nonstick surface
- D. size and nonstick surface

32. When serving beverages, tray should be carried;

- A. at waist level with the left hand under
- B. above the shoulder with the right hand under
- C. at waist level with the right hand under
- D. above the shoulder with the left hand under

33. A teenager that had diarrhea after eating contaminated food at a party was suffering from;

- A. stomach disorder
- B. pathogenic disease
- C. food infection
- D. food poisoning

34. Which of the following nutrients should be **mostly** considered when planning meals for adolescent?

- A. Protein, vitamin, carbohydrates and minerals
- B. Dietary fiber, vitamins and fat and oil
- C. Protein, vitamins and fat and oil
- D. Dietary fiber, carbohydrates, vitamin and minerals

35. The chief mineral salts in green vegetables are;

- A. iron and calcium
- B. phosphorus and chloride
- C. zinc and manganese
- D. iodine and sodium

36. In catering establishments, sales are most likely increased by;

- A. achieving balance
- B. offering good services
- C. boosting staff morale
- D. good customer to staff relationship

37. A sauce is a liquid that has been thickened by;

- A. roux
- B. stock
- C. broth
- D. environment

PART B: Answer any *four* questions.

- 1a. State *four* measures to prevent kitchen pests.
- 1b. State *four* precautions to take against accidents in the kitchen.
- 1c. List *four* cuts of beef.
- 2a. Mention *four* categories of kitchen equipment.
- 2b. State *four* advantages of a well-planned kitchen.
- 2c. Define kitchen equipment.
- 3a. Who is a vegetarian?
- 3b. Briefly explain types of vegetarians
- 3c. Plan a day meal for strict vegetarian.
- 4a. What are accompaniments?
- 4b. Explain *two* types of accompaniments and give *two* examples each.
- 4c. State *five* dishes and their accompaniments.

38. Hospitality is -----

- A. assisting to make people get well
- B. hospital services for sick people
- C. generous reception and entrainment of guest
- D. the process of rendering hospital services

39. To quickly heat a food substance by dipping or immersing it in boiling water for about 3-5 minutes is;

- A. boiling
- B. bleaching
- C. dripping
- D. draining

40. Red wines are served-----

- A. chilled
- B. at room temperature
- C. hot
- D. frozen

5. State the recipe and procedures for making bread roll or Congolese bread.

6. What is;

- i. Kitchen hygiene
- ii. Personal hygiene
- iii. Food hygiene
- iv. Food poisoning
- v. the effect of food poisoning, state at least *five* points.