

DATE: 14/12/2020

TIME: 2.30-5.30 PM

INSTRUCTIONS

- 1. This paper consists of two (2) sections.
- 2. Section A is compulsory and has TWENTY (20) marks.
- 3. Section B has FIVE (5) questions. Attempt any FOUR (4) questions from this section.

SECTIONA; Compulsory - (20 marks):

1.	(a)	Highlight four points to note in the care of a food slicer.	(4 marks)		
	(b)	Define the following terms as used in this unit:	(2 marks each)		
		i. Premise. ii. Catering. iii. Building fabrics. iv. Sanitation	v. Foundation		
	(c)	Describe three types of solid waste.	(6 marks)		
SECTION B; Attempt any four - (80 marks):					
2.	(a)	State five ways of minimizing electrical related hazards in a kitche	en. (5 marks)		
	(b)	Explain Two (2) functions of each of the following building comp	onents:		
			(2 marks each)		

i. Floor. ii. Windows. iii. Doors. iv. Ceiling. v. Pillars.

- (c) Explain how you can be able to remove an air lock. (5 marks)
- 3. (a) State and explain the types of maintenance that are done in a catering premises.

(10 marks)

(b) Identify any ten (10) tools/equipment used in maintenance and explain their use.

(10 marks)

4.	(a)	State two advantages of mechanical ventilation in catering establishing	ments.
			(2 marks)
	(b)	Explain three causes of deterioration of building fabric in catering establishment.	
			(6 marks)
	(c)	Elaborate on the different types of catering premises.	(12 marks)
5.	(a)	Describe five factors affecting tenancy.	(5 marks)
	(b)	Explain five ways of preventing fire outbreaks in a restaurant.	(10 marks)
	(c)	Highlight five ways of removing hardness in water.	(5 marks)
6.	(a)	Explain two advantages of using a convection oven.	(2 marks)
	(b)	Explain five precautions that should be taken when using electrically operat	
		machines.	(10 marks)
	(c)	Explain four factors that influence kitchen planning and design.	(8 marks)