



KITH AND KIN INTERNATIONAL COLLEGE

7/11, Koleji Olusanya Street, Owode Ibeshe, Ikorodu, Lagos State.

FIRST TERM EXAMINATION 2025/2026 ACADEMIC SESSION

NAME					
SUBJECT	CATERING CRAFT PRACTICE	CLASS	SS 1	DURATION	2 HOURS

INSTRUCTIONS

This paper consist of two sections: Section A, multiple choice that require the students to shade appropriately and section B, the theory part.

SECTION A MULTIPLE CHOICE 20 Marks

1. Lodging is synonymous to _____
A. Reception
B. Accommodation
C. Maintenance
D. housekeeping
2. Welfare accommodation is found in all these, except _____
A. hotel
B. orphanage
C. hospital
D. elderly home
3. One of these is not a chemical means of preservation.
A. Salting
B. Pickling
C. Crysallizing
D. Vacuum packing
4. The tourism and travel industry improves the economy of the nation through the income from
A. market
B. tourist
C. institution
D. tinapa
5. One of the following is not part of hospitality.
A. Entertainment
B. Hardness
C. Reception
D. Cordiality
6. The hospitality industry deals with all excepts _____
A. food
B. clothes
C. beverages
D. drink
7. Which of these hospitality industry is not profit oriented?
A. Hotel
B. Prisons
C. Leisure centres
D. Department stores
8. The hospitality industries affect the economy of the nation _____
A. positively

- B. positively or negatively
- C. negatively
- D. none of the above

9. Catering trade is _____ of hospitality industry

- A. a subject
- B. encompasses
- C. not part
- D. none of the above

10. Catering trade covers _____

- A. Travel and tourism
- B. Entertainment
- C. Feeding and provision of drinks
- D. Hospitality industry

11. Hospitality industry contains many characteristics of _____

- A. Education industry
- B. Airline industry
- C. Automobile industry
- D. Service industry

12. The likes of 5-star hotel in Nigeria are all these except _____

- A. Lord Lugards Guest House Lago
- B. Nicon Noga Hotel
- C. Sheraton
- D. Obudu Presidential Lodge

13. Cancel the order means _____

- A. annulez
- B. suivant
- C. menu
- D. menu

14. Lounge waiter is _____

- A. le saucier
- B. chef d' etage
- C. chef de sale
- D. l'aboyeur

15. The announcer is _____

- A. chef de buffet
- B. chef de buffet
- C. l'aboyeur
- D. patissier envoyez

16. Buffet waiter is _____

- A. Le saucier
- B. Suivant
- C. Chef de sale
- D. Chef de buffet

17. Station waiter is the _____

- A. chef de rang
- B. commis de rang
- C. le rotisseur
- D. chef de sale

18. The term ' suivant' written on a customer's food check during service means _____

- A. follow on
- B. stop order

- C. carefully done
- D. another order

19. The term “suivant” written on a customer’s food check during service means _____

- A. follow on
- B. stop order
- C. cancel order
- D. another order

20. _____ is equipment for sleeping and relaxing the body

- A. Bed
- B. Table
- C. Chair
- D. pillow

21. Which of these is a type of commercial catering establishment?

- A. Hotel catering
- B. School catering
- C. Prison catering
- D. Hospital catering

22. Catering establishment are classified into 2 groups, they are _____

- A. Classical and local
- B. Welfare and cost sector
- C. Traditional and modern
- D. Commercial and non- commercial

23. Which of these catering establishment subsidized price of food to staff for productivity?

- A. hotel catering
- B. industrial catering
- C. restaurant catering
- D. all of the above

24. A meal of several courses, prepared to order and individually priced means _____

- A. A la carte
- B. Table d'hote
- C. Annulez
- D. Pastissier envoyez

25. Rice means _____

- A. Riz
- B. Ail
- C. Beurre
- D. potage

26. Fish means _____

- A. le sel
- B. poisson
- C. farine
- D. le lard

27. Fish means _____

- A. legumes
- B. potage
- C. la volaille
- D. le melon

28. All these define accidents except one:

- A. Unexpected
- B. Expected

- C. Preventable
- D. Unplanned for

29. Accidents bring about all these excepts

- A. Discomfort
- B. Pain
- C. Comfort
- D. death

30. One of these is not a type of accident.

- A. Fire accident
- B. Architectural design accidents
- C. Human error accidents
- D. One inflicting injury on oneself

31. Causes of accident are these, except_____

- A. draining oil when cold
- B. having children around when pouring hot items
- C. not switching off electrical appliances
- D. missing tile on the floor

32. Lifting and handling of heavy and awkward loads cause all these except:

- A. Scald
- B. Strain
- C. Sprain
- D. pain

33. Symptoms of food borne diseases include the following except

- A. Night blindness
- B. Stomach upset
- C. Vomiting
- D. Intestinal pains

34. Examples of poisonous chemicals that can lead to food poisoning include the following except

- A. Lead
- B. Cobalt
- C. Mercury
- D. Uranium

35. The commonly and easily accessible form of firefighting equipment is _____

- A. Hose
- B. Chemicals
- C. Blanket
- D. water

36. Julienne in vegetable cutting means_____

- A. Strips
- B. Fine dice
- C. Cubes
- D. Rough dice

37. The type of catering that offers accommodation to guests is_____

- A. School
- B. Hotel
- C. Restaurant
- D. industrial

38. A local firefighting equipment which is not expensive is a_____

- A. Sand bucket

- B. Fire grenade
- C. Bulk tank
- D. Booster hose

39. When hot water pours on a chef's skin, the skin becomes _____

- A. Scalded
- B. Bruised
- C. Burnt
- D. wrinkled

40. Kitchen accidents can be prevented by _____

- A. poor kitchen arrangement
- B. wearing a flowing dress
- C. good colour scheme
- D. adequate lighting

41. The first thing to be done when there is gas fire outbreak in a catering establishment is to _____

- A. report to the manager
- B. turn off gas supply
- C. ring the fire service
- D. close all windows

42. When there is an electric shock in the kitchen, the staff present should first _____

- A. switch off electricity supply
- B. call the fire brigade
- C. shout for help
- D. run to safety

43. The culinary term "Espagnole" means _____

- A. brown sauce
- B. white soup
- C. fish stock
- D. clear soup

44. The term 'le bain marie means _____

- A. frying pan
- B. hot plate
- C. sieve
- D. steamer

45. Water sanitation can be thoroughly achieved by _____

- A. contaminat
- B. heating
- C. bottling
- D. salting

46. The immediate treatment given to an injured person before going to the hospital is known as _____ aid

- A. first
- B. medical
- C. financial
- D. emergency

47. _____ illness occurs or is caused by a poison or toxin secreted by microorganism present in the food we eat

- A. Foods borne
- B. Food poisoning
- C. Food sweetness
- D. None of the above

48. Food infection is caused by _____

- A. oil dressings
- B. staphylococcus aureus

- C. none of the listed option
- D. pathogenic organism

49. Microorganism that causes food poisoning are *Staphylococcus aureus* and _____

- A. chemical
- B. toxin
- C. pathogenic organism
- D. *Clostridium botulinum*

50. A fire blanket is an example of _____

- A. fire-fighting equipment
- B. lighting equipment
- C. fire prevention
- D. flambeing equipment

**SECTION B
INSTRUCTIONS**

THEORY

This section is the essay part, be clear with your answer and express with clear handwriting. Start each question on a fresh page of the answer sheet. Ensure you indicate the question number in the space provided. Each question carries equal marks. **Answer four questions.**

1. The table below illustrates the colour coding of cutting board. Study it and answer the following questions; 4marks

	Colour code	Food commodity
i.		Raw meat
ii.		Raw fish
iii.		Cooked meat
iv.		Salad and fruit
v.		Vegetables
vi.		Bakery and dairy

Write out the colour code for each food commodity

State 2 reasons for colour coding chopping boards

1b. state 4 points to consider when removing stains 2 marks

1d. Write short notes on the following; 3 marks

- i. Outdoor catering
- ii. Tourism

2. Enumerate 4 special services offered in the hospitality industry apart from food and drinks 2 marks

2b. List 4 causes of food poisoning 2 marks

2c. Write short notes on the following- 6 marks

- i. Sanitation
- ii. Reception office
- iii. Personal hygiene

3. Give 2 differences between food sanitation and environmental sanitation 2 marks

3b. Enumerate 4 leisure activities you know 2 marks
 3c. Mention 4 ways of preventing cuts in the kitchen 2 marks
 3d. Differentiate between the following pairs- 4 marks

- i. Catering and leisure
- ii. Outdoor and indoor catering services

4. Write short notes on the following; 3 marks

- i. Causes of accident
- ii. Prevention of accident
- iii. Food hygiene

4b. use the image below to answer the following questions



List 10 the items that are needed in keeping the catering establishment clean 5 marks
 4c. complete the table below with the appropriate meanings of the culinary terms 2 marks

	Culinary Term	English
i	Au jus	
ii	Agar agar	
iii	zest	
iv		To add decorative touches to dishes

5. Mention two things accident can cause to the body. 2 marks
 5b. Why use of high-heel is should be avoided in the kitchen? 1 mark
5c. How will you ensure food hygiene during a practical session? 5 points. 5 marks
 5d. State **4** rules for personal hygiene of the food handler 2marks