



KITH & KIN INTERNATIONAL COLLEGE

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

FIRST TERM EXAMINATION 2025/2026 ACADEMIC SESSION

NAME					
SUBJECT	CATERING CRAFT PRACTICE	CLASS	SS 2	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

- The tool for taster is_____
A. jigger
B. wine glass
C. mixing glass
D. muddler
- The beverage known as spirit is usually found in the_____
A. kitchen
B. bar
C. reception
D. laundry
- The sommelier is associated with_____
A. bread and cream
B. bread and butter
C. milk and cream
D. wine and drinks
- Preparation and service of all beverages are done in the_____
A. chill room
B. still room
C. cloak room
D. plate room
- The inability of a chef to manage food safety effectively can lead to_____
A. poor reputation
B. job security
C. unattractive meals
D. food security
- The purpose of wine tasting is to_____
A. develop learning from experience
B. know the country of origin of the wine
C. assess the alcoholic strength of the wine
D. identify characteristics that describe the wine

7. The sparkling wine that is most famous is_____
- A. champagne
 - B. dubonnet
 - C. sherry
 - D. chamberyzette
8. The office of the chef/cook in charge of food control is_____
- A. pantry
 - B. ladder
 - C. galley
 - D. stillroom
9. An example of non- alcoholic beverage is_____
- A. squash
 - B. vodka
 - C. whisky
 - D. vermouh
10. An alcoholic beverage served at the lounge is_____
- A. tea
 - B. coffee
 - C. brandy
 - D. bitter lemon
11. The bar that is attached to the restaurant ib the food and beverage service area is_____
- A. lounge
 - B. cocktail
 - C. dispense
 - D. pubs
12. A type of food service that requires highly skilled personnel is_____
- A. butler
 - B. English
 - C. French
 - D. silver
13. Services of food for a seated guests at the restaurant is_____
- A. tray
 - B. room
 - C. plate
 - D. enchelon
14. The basic item for any kind of table laying is_____
- A. cruet
 - B. flower vase
 - C. table cloth
 - D. table number
15. The food and beverage staff that works between the kitchen and service area is the_____
- A. announcer
 - B. floor waiter
 - C. head waiter
 - D. Station waiter
16. Water sanitation can be thoroughly achieved by_____
- A. bottling

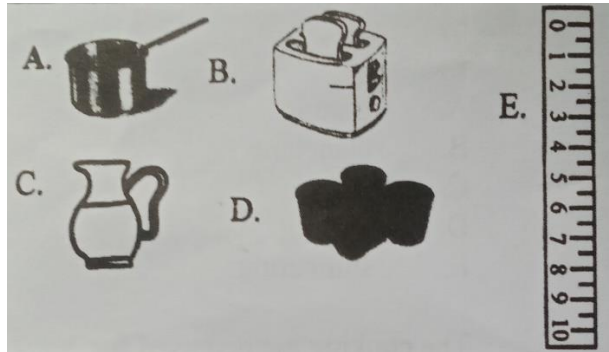
- B. coagulation
 - C. salting
 - D. heating
17. An example of game commodity is_____
- A. cattle
 - B. goat
 - C. rabbit
 - D. ostrich
18. When buying_____, the legs should be smooth with small scales and spurs
- A. cows
 - B. crabs
 - C. chickens
 - D. goat
19. A type of catering that offers only food abd drinks for the sake of maximizing profit is_____
- A. hotel
 - B. school
 - C. industrial
 - D. restaurant
20. Which of these is a fish cut?
- A. steak
 - B. wing-end
 - C. offal
 - D. T-bone
21. One of the following nutrients is absent in fish is_____
- A. protein
 - B. carbohydrate
 - C. vitamins
 - D. fat
22. Cut of fish without bones or skin is called_____
- A. darns
 - B. supreme
 - C. troucons
 - D. goujons
23. Thick slice of round fish on bones is called_____
- A. fillet
 - B. goujons
 - C. darns
 - D. troucons
24. Which of these best describe a game?
- A. Wild bush meat
 - B. Domesticated bird
 - C. Sea animals
 - D. Poultry
25. Meat gotten from cow is called_____
- A. calf
 - B. lamb
 - C. beef

- D. mutton
26. Which of these is an example of shell fish?
- A. Crab
 - B. Mackerel
 - C. Salmon
 - D. Tilapia
27. Cooking of meat leads to_____
- A. roasting
 - B. coagulation
 - C. boiling
 - D. odour
28. Which of these is formed in the structure of meat,_____
- A. bones
 - B. muscles and fibers
 - C. tissues
 - D. all of the above
29. The hospitality industries affect the economics of the nation_____
- A. positively
 - B. positively or negatively
 - C. negatively
 - D. none of the above
30. Which of these hospitality industry is not a non-profit-oriented is
- A. restaurabt
 - B. leisure centers
 - C. prisons
 - D. department stores
31. A fire blanket is an example of _____
- A. flambéing equipment
 - B. fire prevention
 - C. lighting equipment
 - D. fire-fighting equipment
32. As a health and safety precaution in a catering establishment, an open wound should always be_____
- A. sterilized
 - B. covered
 - C. brushed
 - D. washed
33. The most suitable type of hospitality industry for tourist in transit is_____
- A. motel
 - B. hotel
 - C. guest house
 - D. public house
34. Garlic is an example of_____
- A. bulbs
 - B. seeds
 - C. corms
 - D. rihzomes

35. the term 'suivant' written on a customer's food check during service means _____
- A. stop order
 - B. follow on
 - C. carefully done
 - D. cancel order
36. A five star hotel is an example of _____
- A. non- profit catering
 - B. welfare catering
 - C. industrial catering
 - D. commercial catering
37. A first aid box should contain _____
- A. iodine, plaster and syringe
 - B. disinfectant, analgesic, tablets and blades
 - C. cotton wool, bandage and dressings
 - D. hand sanitizer, soap and chloroquine tablets
38. The immediate treatment given to an injured person before going to the hospital is known as _____ aid
- A. economic
 - B. emergency
 - C. first
 - D. medical
39. The most suitable type of hospitality industry for tourist in transit is _____
- A. motel
 - B. hotel
 - C. guest house
 - D. public house
40. Another name for cuisine is _____
- A. catering
 - B. cookery
 - C. canteen
 - D. cooking
41. Commis de range acts on the instructions of the _____
- A. restaurant manager
 - B. head waiter
 - C. chef de sale
 - D. station waiter
42. The term mis- en-place means _____
- A. washing vegetables
 - B. cutting vegetables
 - C. preparation before serving
 - D. preparation before marketing
43. Accident that is commonly encountered by caters in the kitchen is _____
- A. cuts
 - B. electric shock
 - C. fainting
 - D. fractures
44. What alternative can be used in the absence of fire extinguisher?
- A. Bucket of water painted blue

- B. Bucket of water painted white
 - C. Metal bucket of fine sand painted red
 - D. Bucket of fine sand painted red
45. The provision of food and drink in large scale that is usually pre-booked is_____ catering
- A. popular
 - B. banqueting
 - C. outdoor
 - D. fast food

Use the image below to answer questions 46- 48



46. What is the name of the equipment in D?
- A. Jug
 - B. Mould
 - C. Scoop
 - D. Scale
47. Which of the items above is used as a portion control?
- A. C
 - B. D
 - C. A
 - D. B
48. What is the function of E in portion control?
- A. To weight food items
 - B. To check the length of food items
 - C. To check the area of food items
 - D. To stir/ mix food items
49. Which of the following tends to retain odour and oil stains?
- A. Iron
 - B. China ware
 - C. Plastic ware
 - D. Wood
50. Which of the following may not influence the choice of cooking equipment and utensils?
- A. Family size
 - B. Income
 - C. Height of user
 - D. Ease of use

SECTION B

THEORY

INSTRUCTIONS

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. Write short notes on the following terms; 3marks
 - i. Outdoor catering
 - ii. Portion control
- 1b. Provide the English translation of the following- 2 marks
 - i. Poisson
 - ii. Conteau
 - iii. Pomme
 - iv. Fromage
- 1c. Speciality coffees are often completed and served at the table. List 4 equipment required for the service. 2 marks
- 1d. A customer requested for milk shake, list 3 basic ingredients needed in making it. 3 marks

2. Mention 4 possible cases wine ordered can be canceled 4 marks
- 2b. List 5 bar equipment and state their uses 5 Marks
- 2c. List all the rooms in the ancillary 1 mark

3. Identify 4 importance of portion control 4 marks
- 3b. In a tabular form, state 2 differences between catering and leisure 2 marks
- 3c. Outline 2 functions each of any 2 of the following food and service staff 2 marks
 - i. Cashier
 - ii. Chef de sale
 - iii. sommelier
- 3d. Mention 4 stains removers that are used in catering establishment 2 marks

4. Mention 4 important information found in a triplicate checking system 2 marks
- 4b. Draw a triplicate checking system in the food and beverage sector 2 marks
- 4c. Explain the meaning of the following culinary terms 4 marks
 - i. Hors d'oeuvres
 - ii. Entrée
 - iii. Espagnole
 - iv. gateau
- 4d. Differentiate with 4 points between alcoholic and non -alcoholic drinks 2 marks

5. Correspond each of the numbered drinking glass with the list given below 4 marks



5b. What is the collective function of the items in the image below

1 mark



5c. Draw and name two drinking glasses for serving alcoholic beverages

1 mark

5d. Answer the following

4 marks

- i. State 2 glass wares suitable for white wine
- ii. Mention 2 equipment for making cocktail
- iii. Mention 3 factors for setting up a bar
- iv. Mention 2 ways in making cocktails