



# KITH & KIN INTERNATIONAL COLLEGE

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

## FIRST TERM EXAMINATION 2025/2026 ACADEMIC SESSION

NAME					
SUBJECT	<b>CATERING CRAFT PRACTICE</b>	<b>CLASS</b>	<b>SS 2</b>	<b>DURATION</b>	<b>2 HOURS</b>

### 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. The tool for taster is \_\_\_\_\_
  - A. jigger
  - B. wine glass
  - C. mixing glass
  - D. muddler
2. The beverage known as spirit is usually found in the \_\_\_\_\_
  - A. kitchen
  - B. bar
  - C. reception
  - D. laundry
3. The sommelier is associated with \_\_\_\_\_
  - A. bread and cream
  - B. bread and butter
  - C. milk and cream
  - D. wine and drinks
4. Preparation and service of all beverages are done in the \_\_\_\_\_
  - A. chill room
  - B. still room
  - C. cloak room
  - D. plate room
5. 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
6. 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. dards
- B. supreme
- C. troucons
- D. goujons

23. Thick slice of round fish on bones is called\_\_\_\_\_

- A. fillet
- B. goujons
- C. dards
- 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\_\_\_\_\_

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- B. hotel
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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 caterers 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?

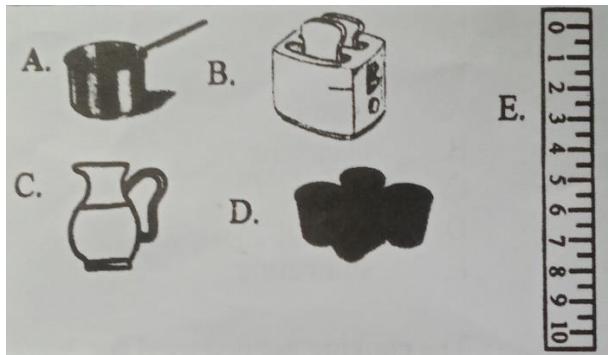
- A. Bucket of water painted blue

- 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  
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. 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