



# 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 3	DURATION	2Hours

### 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

- \_\_\_\_\_ is a person who depends on berries, fruits and nuts for his/ her proteins
  - Convalescence
  - Fruitarian
  - Lacto- vegetarian
  - Semi- vegetarian
- Tofu is a product from soya beans that is prepared specially for \_\_\_\_\_
  - convalescence
  - vegetarian
  - elderly
  - manual worker
- Which of the dishes below will be suitable for breakfast?
  - Supreme sauce with pillaf rice
  - Oat porridge
  - Mixed meat ogbono soup and eba
  - Saute chicken with roast potatoes
- A diet that is high in saturated fat increases the risk of \_\_\_\_\_
  - demartitis
  - brain damage
  - heart attack
  - dysentery

Use the information below to answer **question 5**

### Lunch Menu

- Vegetable stock
  - Yam porridge with fluted pumpkin
  - Soya beans milk
  - Fruit salad
- The lunch menu is most appropriate for \_\_\_\_\_
    - toddler
    - vegetarian
    - invalid
    - convalescent
  - The appropriate milk for weight loss is \_\_\_\_\_

- A. fresh whole milk
  - B. skimmed milk
  - C. powdered milk
  - D. condensed milk
7. The main difference between a food order and a food bill is that\_\_\_\_\_
- A. table number is written on a food order and not on a food bill
  - B. number of covers is written on a food order but not on a food bill
  - C. prices are written on a food bill but not on a food order
  - D. date is written on a food bill but not a food order
8. A system that leads to good stock rotation in a catering establishment is\_\_\_\_\_
- A. first in first out
  - B. demand forecasting
  - C. purchase specification
  - D. batch and lot number tracking
9. An example of a true nut is\_\_\_\_\_
- A. almond
  - B. pecan
  - C. cashew
  - D. peanut
10. the sparkling wine that is most famous is\_\_\_\_\_
- A. sherry
  - B. champagne
  - C. chamberyzette
  - D. dubonnet
11. Julienne in vegetable cutting means\_\_\_\_\_
- A. rough dice
  - B. fine dice
  - C. strips
  - D. cubes
12. A method of cooking that aims at rationalizing procedures without having a detrimental effect on the quality of individual dishes is\_\_\_\_\_
- A. baking
  - B. tandari
  - C. deep frying
  - D. sous vide
13. The office of the chef/ cook in charge of food control is\_\_\_\_\_
- A. pantry
  - B. lader
  - C. galley
  - D. stillroom
14. Garlic is an example of \_\_\_\_\_
- A. seeds
  - B. corms
  - C. rhizomes
  - D. bulbs
15. A group of restaurants with the same name and concept in different locations is known as\_\_\_\_\_

- A. chain restaurant
  - B. family restaurant
  - C. country restaurant
  - D. specialty restaurant
16. The tool of a taster is \_\_\_\_\_
- A. jigger
  - B. mixing glass
  - C. wine glass
  - D. muddler
17. The beverage known as spirit is usually found in the \_\_\_\_\_
- A. bar
  - B. reception
  - C. kitchen
  - D. cafeteria
18. The term brew is associated with \_\_\_\_\_ in a restaurant
- A. wine
  - B. tea
  - C. soda
  - D. cocoa
19. The purpose of chilling food is to \_\_\_\_\_
- A. prolong shelf life
  - B. improve taste
  - C. improve the colour
  - D. increase nutrition
20. Meals planned for vegans should include lots of vegetables and \_\_\_\_\_
- A. bacon
  - B. cereal
  - C. egg
  - D. milk
21. Table flatwares refers to all forms of spoons and \_\_\_\_\_
- A. forks
  - B. jugs
  - C. cups
  - D. plates
22. An example of soft fruit is \_\_\_\_\_
- A. apple
  - B. date
  - C. plum
  - D. strawberry
23. Queen of pudding is a finished product from \_\_\_\_\_
- A. salamander flat
  - B. hot oven
  - C. frying pan
  - D. boiling pot
24. Foods that have been processed to reduce the amount of preparation time area called \_\_\_\_\_ foods.
- A. fast

- B. fresh
  - C. convenience
  - D. frozen
25. Which of the following is a flat fish?
- A. Sardine
  - B. Crayfish
  - C. Brill
  - D. Lobster
26. The term 'rubbing in' in cake making involves mixing fat and \_\_\_\_\_
- A. egg
  - B. flour
  - C. milk
  - D. sugar
27. An individually priced meal is popularly known as \_\_\_\_\_ menu
- A. a la carte
  - B. continental
  - C. functional
  - D. table d'hote
28. Special checks for food order should be signed by the \_\_\_\_\_
- A. head cashier
  - B. head waiter
  - C. housekeeper
  - D. receptionist
29. Which of the following group of people should not be served calorie dense meals?
- A. Adolescent boys
  - B. Obese workers
  - C. Pregnant women
  - D. Lactating mother
30. Suitable dish for weight loss diet is \_\_\_\_\_
- A. chicken vegetable soup with semovita
  - B. okro soup with amala
  - C. vegetable soup with pounded yam
  - D. vegetable soup with stewed beans
31. The most suitable method of cooking for the aged is \_\_\_\_\_
- A. boiling
  - B. braising
  - C. steaming
  - D. roasting

Use the information below to answer **questions 32- 33**

Ufoma Restaurant used 16Kg of meat which cost N24, 600 to cater for a dinner of 50 covers.

32. What quantity of meat would be used to cater for 4 covers?
- A. 0.49Kg
  - B. 0.96Kg
  - C. 1.28Kg
  - D. 2.05Kg

33. Calculate the actual cost of meat per cover.
- A. N294.00
  - B. N429.00
  - C. N492.00
  - D. N942.00
34. A restaurant is expecting 50 guests for dinner at the total cost of N110, 00. The cost per guest will be\_\_\_\_\_
- A. N2,200
  - B. N109,950
  - C. N110.050
  - D. N1,220
35. An appropriate equipment for carrying glassware to and from the table is a/ an\_\_\_\_\_
- A. service salver
  - B. service plate
  - C. oval tray
  - D. rectangular tray
36. Knowledge of the source of commodities is essential in menu because of\_\_\_\_\_
- A. ethical influence
  - B. economical influence
  - C. individual influence
  - D. international influence
37. Which of the following factors should be mainly considered when planning a balanced menu?
- A. Time of the meal
  - B. Equipment to use
  - C. Ease of preparation
  - D. Food in season
38. In menu structure, the following compliments the image and purpose of the establishment.
- A. Length
  - B. Language
  - C. Design
  - D. Presentation
39. Person who do not eat the flesh of animals or all the products derived from it is called\_\_\_\_\_
- A. religious worshiper
  - B. religious worshiper
  - C. vegetarian
  - D. octogenarian
40. \_\_\_\_\_is responsible for the clearing of table after each course meal
- A. Steward
  - B. Bar keeper
  - C. Demi chef
  - D. Waiter
41. \_\_\_\_\_ assists the customer/guests to uncork the wine bottles
- A. Server
  - B. Mixologist
  - C. Wine butler
  - D. Bar man

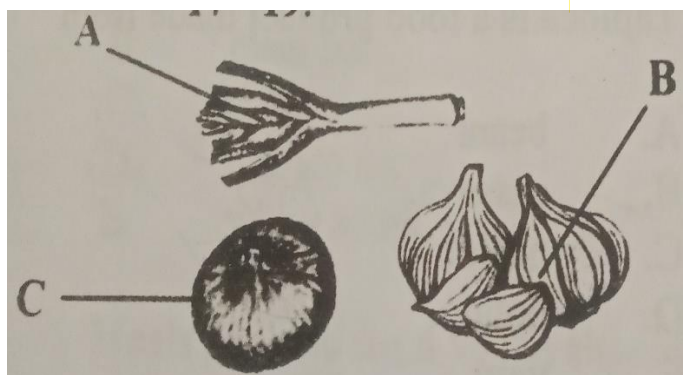
42. What is the benefit of planning menus in advance?
  - A. Helps to stay on track with a healthy diet/ healthy food choice
  - B. Ingredients can be stretched across several meals
  - C. Helps to save money by unnecessary purchases
  - D. On hand ingredients can be used and not wasted
43. The formula to calculate beverage cost is\_\_\_\_\_
  - A. beverage sales divided by cost of cost of beverage sales
  - B. cost of beverage sales divided by beverage sales
  - C. beverage sales divided by purchases
  - D. none of the above
44. The bar attached to the restaurant in the food and beverage service area is\_\_\_\_\_
  - A. dispense
  - B. cocktail
  - C. lounge
  - D. pubs
45. An example of non- alcoholic beverage is\_\_\_\_\_
  - A. beer
  - B. squash
  - C. vermouth
  - D. whisky

Use the information below to answer **questions 46-48**

**Glad restaurant used 15Kg of beef for a party of 30 covers which cost N22, 500.**

46. Calculate the actual cost of beef per cover.
  - A. N450.00
  - B. N540.00
  - C. N550.00
  - D. N640.00
47. What quantity of beef will be used to cater for 23 covers?
  - A. 9.5Kg
  - B. 9.0Kg
  - C. 7.5Kg
  - D. 8.0Kg
48. How much did the customer pay at a discount of 2%?
  - A. N21,000
  - B. N21,950
  - C. N22,000
  - D. N22,950

Use the information below to answer questions **49-50**



49. What is the item labelled A called?
- Leek
  - Chives
  - Lemon grass
  - Sea kale
50. What is the similarity between items B and C?
- Produce sweet juice
  - Have compact segmented lines
  - Consist of numerous cloves
  - Have pungent flavour

### INSTRUCTIONS

Paper 2 consist of the theory, ensure you attempt four questions in this section. Note, each questi

- carries equal marks. Attempt each question on a fresh page of the answer booklet.

Menu A	N	Menu B
Consommé with a slice of potato	800	Tumbler of Horlicks
Thin tomato soup with 2 slices of bread	1000	Mixed citrus juice
Mixed chopped vegetable salad	1200	Goat meat/ afang soup with pounded yam
Carrot clear soup with 2 slices of bread	950	Garden fresh seafood cocktail
Grilled chicken with fried rice	2000	
Pounded yam with vegetable	2500	
Roasted fish with chips and seasoned vegetables	2700	<b>Total Price N4000/ person</b>

- Give the name of menus A and B
- Identify the type of dish on menu B, row three
- Identify the type of dishes on menu A. rows- one, two & three
- State two characteristics of each menu A and B.

- Enumerate four leisure activities you know 2 marks
  - Identify four ways to care for refrigerator 1 mark
  - In a tabular form, differentiate between a la carte and table d' hote. Two points 2 marks
- Enumerate four rules you will observe while laying a table 2 marks

2b. Identify three types of covers 3 marks

2c. Briefly discuss portion control in not less than eight sentences 2 marks

2d. State three types of cake mixtures 1 mark

2e. Enumerate the methods of pricing 2 marks

3. Outline two benefits of portioning to a firm 1 mark

3b. Define cake mixtures 1 mark

3c. List two rules for icing 2 marks

3d. State the basic recipe and steps in the making of bread 4 marks

3e. Outline four conditions necessary for yeast action 2 marks

4. Complete the table with appropriate description 3 marks

	<b>Vegetarian</b>	<b>Description</b>
i.	Strict vegetarians/ vegans	
ii.		Takes only fruits
iii.		Takes only eggs
iv.	Lacto- ovo vegetarians	
v.	Lacto vegetarian	
vi.	Pseudo vegetarian	

4b. why do we need to plan menu? Write a short note on this. 3 marks

4c. Plan a menu for these categories 4 marks

- i. Pregnant woman
- ii. Nursery school child
- iii. The principal's secretary
- iv. Grand parent

5. Mention four flours used in baking 2 marks

5b. Enumerate 2 nutritional requirements for the following categories 4 marks

- i. Aged
- ii. Lactating mother
- iii. Adolescent
- iv. Vegetarian

5c. Fill in the gaps with appropriate words 2 marks

- i. \_\_\_\_\_ is a lactating mother
- ii. The aged are \_\_\_\_\_ people
- iii. \_\_\_\_\_ foods should be avoided for the aged
- iv. \_\_\_\_\_ and \_\_\_\_\_ nutrients may be lacking in vegetarian diets

5d. What are the 4 reasons that can make an individual to become a vegetarian? 2 marks



