



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

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

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

Lunch Menu

- Vegetable stock
- Yam porridge with fluted pumpkin
- Soya beans milk
- Fruit salad

5. The lunch menu is most appropriate for _____
 - A. toddler
 - B. vegetarian
 - C. invalid
 - D. convalescent
6. 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'hoté

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

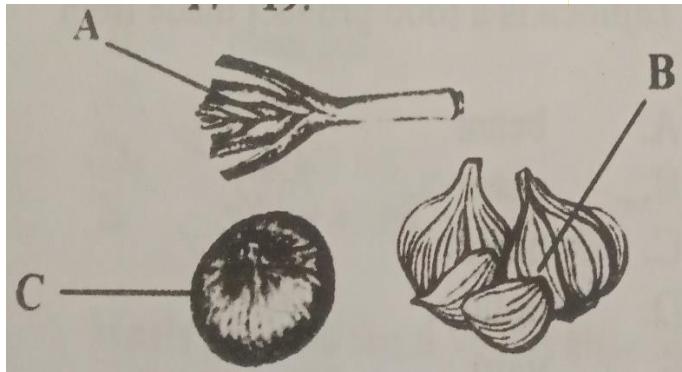
47. What quantity of beef will be used to cater for 23 covers?

- 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?

- A. Leek
- B. Chives
- C. Lemon grass
- D. Sea kale

50. What is the similarity between items B and C?

- A. Produce sweet juice
- B. Have compact segmented lines
- C. Consist of numerous cloves
- D. Have pungent flavour

INSTRUCTIONS

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

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

1.	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	Total Price N4000/ person

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

1b. Enumerate four leisure activities you know 2 marks

1c. Identify four ways to care for refrigerator 1 mark

1d. In a tabular form, differentiate between a la carte and table d' hôte. Two points 2 marks

2. 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

	Vegetarian	Description
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

