CATERING CRAFT PRACTICE

EXAMINATION SCHEME

There will be three papers, Papers 1, 2, and 3. Papers 1 and 2 will be combined in a 1½-hour composite paper.

Paper 1: This will comprise 40 multiple choice questions to be answered in 40 minutes for 40 marks.

Paper 2: This will comprise six (6) short essay questions out of which candidates will answer five (5) within 50 minutes for 40 marks.

Paper 3: This will be an alternative to practical test and will comprise 5 short structured questions. Candidates are expected to answer all the questions in 40 minutes for 40 marks.

SAMPLE QUESTIONS

1. A spot check is an inspection of
   A. food to see if germs or spots are present.
   B. a few random items of stock.
   C. the cleanliness of bin cards.
   D. all bin card entries.

2. Why should guards be in place when using machines?
   A. To do the work quickly
   B. To prevent the operator from being injured
   C. To deter stealing
   D. To stop food from being spilled

3. What is the French term for pot roasting?
   A. Braiser
   B. Sauté
   C. Poêler
   D. Rôtir

4. The term ‘sauté’ means
   A. non stick paper.
   B. to allow to become firm or firmer.
   C. to cook quickly in a sauté pan or frying pan.
   D. to seal the outside surface.

ESSAY

1. State two uses of the following equipment
   (a) colander
   (b) pastry board
2. (a) Explain two of the following terms:
   (i) Bacon
   (ii) Carcass
   (iii) Offal
   (iv) Stinge

   (b) How should frozen birds be stored to reduce the risk of food poisoning?

   (c) Mention four uses of egg in food preparation.

3. (a) What is meant by culinary term?

   (b) List four common accidents in the kitchen.

   (c) Explain how any two of the accidents listed in (b) can happen.

   **ALTERNATIVE TO PRACTICAL**

1. (a) Give four reasons why mayonnaise curdles.

   (b) List four uses of salads.

2. State eight characteristics of a good cake.

3. (a) List four herbs that are used in cooking.

   (b) State four vegetables which are suitable for braising.