

[illegible]



# TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

## **INSTRUCTIONS TO CANDIDATES: PART I (Answer Booklet)**

1. A candidate should fill in the actual names and the index number on the cover of this questions and answer booklet on the provided place (Black Box).
2. It is illegal for a candidate to write any of his/her names, index number or a school name inside the answer booklet.
3. A candidate should check if all pages of the answer booklet are complete. No candidate should remove or tear any pages or part of it from the answer booklet.
4. A candidate should answer in the language in which the examination is set. (See page **(ii)**)
5. A candidate should sign on the sitting plan when submitting the answer booklet. He/she has also to check if the answer booklet is well sealed.
6. No extra paper is allowed in the examinations room. If a candidate is caught with it his/her results will be nullified.
7. No candidate is allowed to write answers not related to the subject being sat for, otherwise it will be considered as a cheating case.
8. Write your answers on the 12 lined pages (From page 1 of 12 to page 12 of 12).
9. Use the last non-lined pages as draft.
10. Results for any candidate who is caught in examination malpractices are nullified. The cheating can be recognized during examinations administration, marking exercise or even thereafter.

# **TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021**

**OPTION/TRADE: CULINARY ARTS**

**SUBJECT: Principles of catering and stock control**

**DURATION: 3 hours**

## **INSTRUCTIONS TO CANDIDATES: PART II (Question Paper)**

The paper is composed of two (2) main Sections as follows:

**Section I: Attempt all the Twelve (12) questions (60 marks)**

**Section II: Attempt any Four (4) questions out of Six (6) (40 marks)**

### **Allowed materials:**

- Ruler and square
- Calculator

### **Note:**

***Every candidate is required to carefully comply with the provided assessment instructions.***

**01. a)** Define the term “Loyal customer”.

**b)** List down any three (3) ways for dealing with loyal customer.

**(5 marks)**

**02. a)** What are five (5) types of banquet?

**b)** Outline five (5) positive attitudes must be used in workplace.

**(5 marks)**

**03. a)** What are three (3) common places where bacteria are found?

**b)** Identify any two (2) cause of cross-contamination.

**(5 marks)**

**04. a)** Differentiate store from stock control.

**b)** Enumerate any three (3) types of receiving documents.

**(5 marks)**

**05. a)** List and explain any two (2) types of inconsistency report.

**b)** Mention any three (3) quality points of good supplies.

**(5 marks)**

**06.** Differentiate labeling from packaging.

**(5 marks)**

- 07.** Identify any five (5) needs of standard recipes. **(5 marks)**
- 08.** Define the following terms:
- a)** Catering
  - b)** Stock. **(5 marks)**
- 09.** State any five (5) signs of food poisoning. **(5 marks)**
- 10.** Outline any ten (10) tools/equipment used in catering. **(5 marks)**
- 11.** Identify any five (5) main objectives required for initiating a catering business. **(5 marks)**
- 12.** According to the nature of the demands for catering establishment, provide any five (5) catering establishments. **(5 marks)**

**Section II: Attempt any Four (4) questions out of Six (6) (40 marks)**

**13. a)** Mention any five (5) ways of food contamination.

**(5 marks)**

**b)** Outline five (5) ways of protecting food from wastage and contamination.

**(5 marks)**

**14.** What are ten (10) importance of catering?

**(10 marks)**

**15. a)** Define the stock security.

**b)** List down any eight (8) factors to be considered for ensuring stock security.

**(10 marks)**

**16.** List down and explain any four (4) types of catering events.

**(10 marks)**

**17.** Identify any ten (10) benefits of stock and order control.

**(10 marks)**

**18.** Mention any ten (10) importance of packaging materials of the finished products in catering business.

**(10 marks)**

***Do not write anything on this page !***





