

Name \_\_\_\_\_

Index No. \_\_\_\_\_ / \_\_\_\_\_

1819/105

**FOOD AND BEVERAGE SERVICE AND  
HOME NURSING THEORY**

June/July 2015

Time: 3 hours

Candidate's Signature \_\_\_\_\_

Date \_\_\_\_\_



**THE KENYA NATIONAL EXAMINATIONS COUNCIL**

**CRAFT CERTIFICATE IN CATERING AND ACCOMMODATION OPERATIONS  
MODULE I**

**FOOD AND BEVERAGE SERVICE AND HOME NURSING THEORY**

**3 hours**

**INSTRUCTIONS TO CANDIDATES**

*Write your name and index number in the spaces provided above.*

*Sign and write the date of the examination in the spaces provided above.*

*This paper consists of TWO sections; A and B.*

*Answer ALL the questions in section A and any THREE questions from section B in the spaces provided in this question paper.*

*Maximum marks to each part of a question are as indicated.*

*Do NOT remove any pages from this question paper.*

*Candidates should answer the questions in English.*

**For Examiner's Use Only**

Section	Question	Maximum Score	Candidate's Score
A	1	20	
	2	20	
B		20	
		20	
		20	
Total Score		100	

**This paper consists of 16 printed pages.**

**Candidates should check the question paper to ascertain that  
all the pages are printed as indicated and that no questions are missing.**

## SECTION A (40 marks)

*Answer ALL the questions in this section.*

1. (a) Highlight **five** reasons for adequate ventilation in a sick room. (5 marks)
- (b) Explain **three** duties and responsibilities of a home nurse. (6 marks)
- (c) (i) Explain the meaning of 'infirm'. (2 marks)
- (ii) Outline the procedure of cleaning a patient's mouth. (7 marks)
2. (a) Highlight **three** benefits of First Aid. (3 marks)
- (b) Outline the First Aid procedure to be followed when handling a casualty who has fainted. (7 marks)
- (c) Explain **five** qualities of a First Aider. (10 marks)

## SECTION B (60 marks)

*Answer any THREE questions in this section.*

3. (a) List **eight** details in a cashier's summary sheet. (4 marks)
- (b) Explain the classification of tableware and give **two** examples in each class. (6 marks)
- (c) Describe **five** methods of billing a guest. (10 marks)
4. (a) Identify **ten** cover items for full English breakfast. (5 marks)
- (b) Outline steps to follow while handling guests' complaints. (5 marks)
- (c) Explain **five** principles to follow when setting up for buffet service. (10 marks)
5. (a) Highlight **six** reasons for wearing uniforms in the restaurant. (6 marks)
- (b) Explain the use of the following special food checks:
  - (i) *suivant*; (2 marks)
  - (ii) *supplement*; (2 marks)
  - (iii) '*retour*' and '*en place*' (2 marks)
- (c) Explain **four** qualities of a wine glass. (8 marks)

