

1819/105
FOOD AND BEVERAGE SERVICE AND
HOME NURSING THEORY
June/July 2016
Time: 3 hours



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

This paper consists of TWO sections, A and B.

Answer ALL questions in section A and any THREE questions from section B in the answer booklet provided.

Candidates should answer the questions in English.

This paper consists of 3 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: HOME NURSING (40 marks)

Answer ALL questions in this section in the answer booklet provided.

1.
 - (a) State **six** requirements for carrying out a simple dressing. (3 marks)
 - (b) Outline the steps to follow when getting a patient up from a chair. (5 marks)
 - (c) Explain the meaning of each of the following:
 - (i) degenerative diseases; (2 marks)
 - (ii) deficiency diseases; (2 marks)
 - (iii) incontinence. (2 marks)
 - (d) Explain the use of each of the following terms as used in home nursing:
 - (i) bed blocks; (2 marks)
 - (ii) hot water bottles; (2 marks)
 - (iii) bed cradles. (2 marks)
2.
 - (a) List **six** details filled in an accident book. (3 marks)
 - (b) State **two** points to observe when giving first aid to a patient. (2 marks)
 - (c) Outline the steps to follow when removing a foreign object from the eye of a casualty. (7 marks)
 - (d) Explain **four** causes of common accidents in catering premises. (8 marks)

SECTION B: FOOD AND BEVERAGE SERVICE (60 marks)

Answer any THREE questions from this section in the answer booklet provided.

3.
 - (a) List **two** examples of each of the following alcoholic drinks:
 - (i) fermented drinks;
 - (ii) brewed and fermented drinks;
 - (iii) distilled drinks. (3 marks)
 - (b) Explain **two** functions of a menu. (4 marks)
 - (c) Outline steps to take when a child is reported lost in a catering premise. (5 marks)

- (d) State **four** advantages of each of the following styles of service:
- (i) counter service; (4 marks)
 - (ii) gueridon service. (4 marks)
4. (a) List **eight** requirements for preparing speciality coffee. (4 marks)
- (b) Highlight **four** personal hygiene practices to be observed when working in a restaurant. (4 marks)
- (c) State **six** duties of a cashier for table and assisted service. (6 marks)
- (d) Enumerate **six** points to consider when taking food and beverage orders for children. (6 marks)
5. (a) State **two** appropriate accompaniments to each of the following dishes:
- (i) cheese; (1 mark)
 - (ii) roast turkey; (1 mark)
 - (iii) Irish stew. (1 mark)
- (b) List **eight** common enquiries made by guests after presentation of a menu card. (4 marks)
- (c) Highlight **five** tasks that are carried out from the right-hand side of the guest during the service of a meal. (5 marks)
- (d) Explain **four** reasons for handling Chinaware carefully. (8 marks)
6. (a) State **four** reasons for food and beverage service staff reporting for duty before commencement of table service. (4 marks)
- (b) Describe **two** ways of serving spirits. (4 marks)
- (c) Differentiate between duplicate and triplicate order taking methods. (4 marks)
- (d) Outline the steps to take if a platter of rice is dropped accidentally on the floor in the restaurant. (8 marks)

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