

SC7161
WASSCE SC 2022
CATERING CRAFT
PRACTICE 1
Objective Test
40 minutes

1

Name:.....

Index Number:.....

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THE WEST AFRICAN EXAMINATIONS COUNCIL
West African Senior School Certificate Examination (WASSCE) for School Candidates, 2022

SC 2022

CATERING CRAFT PRACTICE 1
OBJECTIVE Test

40 minutes

Do not open this booklet until you are told to do so. While you are waiting, write your name and index number in the spaces provided at the top right-hand corner of this booklet and thereafter, read the following instructions carefully.

- Use HB pencil throughout.
- If you have got a blank answer sheet, complete its top section as follows.
 - In the space marked *Name*, write in capital letters your surname followed by your other names.
 - In the spaces marked *Examination*, *Year*, *Subject* and *Paper*, write 'WASSCE (SC)', '2022' 'CATERING CRAFT PRACTICE' and '1' respectively.
 - In the box marked *Index Number*, write your index number vertically in the spaces on the left-hand side. There are numbered spaces in line with each digit. Shade carefully the space with the same number as each digit.
 - In the box marked *Paper Code*, write the digits 402112 in the spaces on the left-hand side. Shade the corresponding numbered spaces in the same way as for your index number.
 - In the box marked *Sex*, shade the space marked M if you are male, or F if you are female.
- If you have got a pre-printed answer sheet, check that the details are correctly printed, as described in 2 above. In the boxes marked *Index Number*, *Paper Code* and *Sex*, resshade each of the shaded spaces.
- An example is given below. This is for a male candidate whose name is Chinedu Oladapo DIKKO, whose index number is 4251102068 and who is offering Catering Craft Practice 1.

THE WEST AFRICAN EXAMINATIONS COUNCIL

PRINT IN BLOCK LETTERS

Name: DIKKO CHINEDU OLADAPO Examination: WASSCE (SC) Year: 2022

Surname Other Names

Subject: CATERING CRAFT PRACTICE Paper: 1

INDEX NUMBER	
4	0 1 2 3 4 5 6 7 8 9
2	0 1 2 3 4 5 6 7 8 9
5	0 1 2 3 4 5 6 7 8 9
1	0 1 2 3 4 5 6 7 8 9
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8	0 1 2 3 4 5 6 7 8 9

For Supervisors only.
If candidate is absent shade this space:

PAPER CODE	
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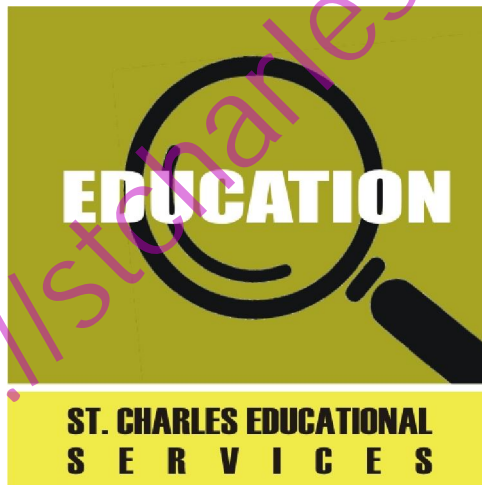
SEX	
Indicate your sex by shading the space marked M (for Male) or F (for Female) in this box: M F	
<input type="checkbox"/>	<input type="checkbox"/>

INSTRUCTIONS TO CANDIDATES

- Use grade HB pencil throughout.
- Answer each question by choosing one letter and shading it like this: [A] [B] [C] [D]
- Erase completely any answer(s) you wish to change.
- Leave extra spaces blank if the answer spaces provided are more than you need.
- Do not make any markings across the heavy black marks at the right-hand edge of your answer sheet.

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Answer **all** the questions.

Each question is followed by **four** options lettered A to D. Find the correct option for **each** question and shade **in pencil**, on your answer sheet, the answer space which bears the same letter as the option you have chosen.

Give only **one** answer to **each** question. An example is given below.

A mixture of fruit juices served as a drink is termed

- A. lemonade.
- B. orangeade.
- C. punch.
- D. ginger ale.

The correct answer is punch, which is lettered C and therefore answer space C would be shaded.

[A] [B] [C] [D]

Think carefully before you shade the answer spaces; erase completely any answer(s) you wish to change.

Now answer the following questions.

1. The type of menu that offers the same dishes everyday is
 - A. table d'hote menu
 - B. specially menu
 - C. a la carte menu
 - D. static menu
2. An area of study that specializes on provision of foods and drinks is
 - A. hospitality.
 - B. tourism.
 - C. catering.
 - D. leisure
3. When a restaurant predicts its expected guest based on room count it is known as
 - A. rate of return
 - B. marketing,
 - C. guest forecast.
 - D. servicing.
4. A kitchen equipment that could be used for toasting and baking is a/an
 - A. oven.
 - B. salamander.
 - C. broiler.
 - D. steamer.
5. Anchovy is a types of
 - A. Oily fish
 - B. Lean fish
 - C. white fish
 - D. flat fish
6. Transferring bacteria from contaminated to uncontaminated foods via hands is known as
 - A. food poisoning.
 - B. cross contamination.
 - C. food infection.
 - D. self contamination.

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7. The term that describes the thickness of flour mixture is .
A. watery.
B. texture.
C. consistency.
D. droopy.
8. Sommelier is also referred to as
A. apprentice waiter.
B. station waiter.
C. wine waiter.
D. head waiter.
9. The term pane means
A. cheese bailee
B. hollandaise sauce.
C. chopped, floured and sauted
D. floured, egged and crumbled.
10. Lamb is a rich source of
A. carbohydrates.
B. mineral.
C. vitamins,
D. protein.
11. A burn is an accident that could be caused by hot
A. iron.
B. oil.
C. Water
D. food.
12. Another name for hot cupboard is hot
A. pan.
B. cubicle.
C. plate.
D. basin.
13. Venison refer to
A a type of meat.
B. meat of a deer
C. a type of fish,
D. meal of a rabbit
14. What is another name for hors d oeuvre?
A. First course
B. Second course
C. Third course
D. Fourth course
15. Caviar is obtained from
A. salmon
B. Skate.
C. sturgeon
D. sole
16. The unique features of a la carte menu include
A. fixed price and good food.
B. joint price and good food.
C. individual price and many choices.
D. unfixed price and limited choices.

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17. In food and beverage establishment, safety rules must be observed by
A. chef and barmen.
B. barmen and stewards.
C. stewards and chefs.
D. barmen, chefs and stewards
18. The difference between selling price and cost price of dish is known as
A. net profit
B. gross profit
C. Total sales
D. cost plus
19. In order to maintain a refrigerator at peak efficiency. It should be defrosted
A. daily
B. weekly
C. fortnightly
D. monthly
20. The right procedure for making tea is to
A. put tea and water in a jug and heat.
B. brew tea with boiling water
C. pour warm water over tea
D. pour cold water over tea and top with hot water
21. The meat obtained from old hens is usually
A. tough.
B. soft.
C. juicy.
D. tender.
22. Cash discount is allowed in consideration of
A. regular patronage.
B. longtime patronage.
C. credit pal am age.
D. prompt payment.
23. A cover is incomplete without a
A. fork
B. knife
C. spoon
D. glass
24. The key characteristics of table d'hote menu is that
A. the choice is unlimited
B. the choice is limited
C. each dish is priced separately
D. the waiting time is long.
25. Kitchen windows should be screened to prevent
A. smoke from escaping
B. entry of insects
C. hot air from escaping
D. heavy ray of light
26. Languages used in menu should be simple so that guests can
A. seek assistance
B. comprehend it.
C. eat quickly.
D. pay in full.

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PAPER 2

ESSAY

[40 marks]

Answer **five** questions only. **Each** questions carries **eight** marks

Credit will be given for clarity of expression and orderly presentation of materials

1. a. State the **six** general procedures for taking cash payment in catering establishment [6 marks]
- b. State **two** qualities of a supervisor in a catering establishment. [2 marks]
2. a. List **two** items in a first aid box [2 marks]
- b. Define the term *first aider* [2 marks]
- c. List four firefighting equipment [4 marks]
3. Give the meaning of the following terms in the hospitality industry:
- a. [2 marks]
- b. **Want More WASSCE Past Questions** [2 marks]
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- d. **In PDF or Ms-Word From Us** [2 marks]
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4. a. [4 marks]
- b. [4 marks]
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5. a. [2 marks]
- [2 marks]
- b. **WHATSAPP + 2348051311885** [4 marks]
6. a. List **four** general service equipment found in a restaurant. [4 marks]
- b. State **one** use of each of the following types of knives
- i. Palette knife [1 marks]
- ii. Bread knife [1 marks]
- iii. Butcher's knife [1 marks]
- iv. Filleting Knife [1 marks]