

CATERING AND ACCOMMODATION PREMISE

AFA 2105

MARCH/APRIL 2024

**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL MAIN EXAMINATION (TVET CBET)**

WRITTEN ASSESSMENT

TIME: 3 HOURS

INSTRUCTIONS TO CANDIDATES

1. This paper has two sections A and B
2. You are provided with a separate answer booklet.
3. Marks for each question are as indicated.
4. Do not write on the question paper.

This paper consists of 3 printed pages

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

SECTION A (40Marks)

Answer all questions in this section

1. Differentiate between a premise and Catering outlet (2mks)
2. Mr. Kinyua is the supervisor of the Mambo Leo Hotel. He was training his staff on firefighting equipment's. Elucidate the firefighting equipment's used in the catering premise (3mks)
3. Discuss different types of ventilation (4mks)
4. State and explain the main services required in a catering and accommodation premise. (4mks)
5. Discuss any five types of materials used for building. (5mks)
6. Explain factors to consider when selecting location of catering and accommodation premises (4mks)
7. State the classification of catering equipment's while citing 3 examples in each case (5mks)
8. Catering equipment's are made from different materials. Discuss the materials used in making catering equipment's (5mks)
9. There is different waste disposal equipment's in catering premises. Discuss waste disposal equipment and facilities (3mks)
10. Discuss the tools/equipment used in maintenance and explain their uses. (5mks)

SECTION B (60MKS)

Answer any three questions in this section.

11. a. Discuss the different types of catering premises (8mks)
- b. State and explain factors to consider when selecting catering equipment (7mks)
 - c. Explain any five components of a building in a catering establishment. (5mks)

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12. a. Explain the different methods of waste disposal (10mks)
- b. State and explain the types of maintenance that are done in a catering and accommodation premise. (4mks)
 - c. Outline the safety and security requirements in catering and accommodation premises (6mks)
13. a. Explain different types of waste in catering and accommodating premises. (7mks)
- b. Identify pests and rodents and their control methods in accommodation premises. (6mks)
 - c. Discuss various environmental health hazards and their control. (7mks)
14. a. State and explain any five factors that affect tenancy. (10mks)
- b. Discuss safety and security precautions that should be taken in a catering and accommodation premise (10mks)