

- (15) Assume a hotel where you are working, receives kitchen supplies and check quality points of supplies. What are quality points will you check? **(10 marks)**
- (16) Receive food supplies and store them in a proper way to avoid spoilage, what are common causes of supplies to spoil? **(10 marks)**
- (17) Control and store kitchen section supplies by respecting principles of safe food storage. Mention the principles of safe food storage. **(10 marks)**
- (18) In order to achieve your storage objective, some rules must be respected. Mentions the common rules of safety storage. **(10 marks)**
- (19) To maintain your stock level and satisfy your customers demand, you will frequently do stock re-order.
- a. Briefly talk about stock re-order
  - b. Give five factors to consider before stock re-ordering.
- (10 marks)**
- (20) Stock has two types of losses namely short term loss and long term loss, what are the reasons that cause stock loss? **(10 marks)**

Section I. Choose and answer any six (6) questions

30 marks

(01) While maintaining stock levels and recording we use stock control systems and equipment, identify the function of the following:

- a) Accounting tools
- b) Storage equipment.

(5 marks)

(02) There are different types of stock and when ordering we consider the types of stock to order, briefly explain the following types of stock:

- a) Raw materials
- b) Consumables

(5 marks)

(03) While using a food probe to check the temperature of food delivery which temperature should be considered for frozen foods and chilled food?

(5 marks)

(04) Separate the following statements into correct and wrong ones:

- Correct delivery and storage of all foods is not required under the HACCP procedures and appropriate records should be kept.
- Packaged items should have storage instructions included on the label. These should be not followed exactly sometimes.
- The most common type is indirect cross-contamination. The main source includes poor storage.
- The purpose of monitoring and checking is to spot a potential problem or risk when it becomes a serious hazard.
- HACCP system exists to identify food safety hazards. Once a hazard has been identified then the risk it poses is analysed and a solution to reduce the risk put into place.

(5 marks)

- (05) Why is it very important to use ingredients in the same order that they have been delivered? **(5 marks)**
- (06) Receiving stock food items are delivered to a catering business in one of three temperature ranges, describe them. **(5 marks)**
- (07) What is the best way to prevent pest infestation according to the doors and windows of food stores? **(5 marks)**
- (08) What should food items be labeled with? **(5 marks)**
- (09) When should a delivery of a food item be put into the appropriate storage? **(5 marks)**
- (10) You are receiving new stock from your local supplier and before storing these supplies, you are required to control this stock.  
Show stock control procedures. **(5 marks)**

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**Section II. Choose and Answer any seven (7) questions** **70 marks**

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- (11) Stock taking means counting all items in the stock and is one of functions of store manager. What are the five advantages of stocktaking? **(10 marks)**
- (12) Assume that you are store keeper and your roles include store control, what you understand by stock control; list any four types of stock. **(10 marks)**
- (13) You are working in the store room, and you are going to report stock takes, what factors will you consider when reporting? **(10 marks)**
- (14) Assume you receive food supplies. Mention the strategies you may use to ensure food safety and quality in the stock. **(10 marks)**
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