INSTRUCTIONSTO CANDIDATES:
Answer any FIVE questions.
Q.1 “Rules of hygiene are laid down by law”.
   (a) Explain how you would ensure that production staff carry out the laws in their daily work. (6 marks)
   (b) Discuss the aspects of hygiene you would include in an induction course for new staff. (14 marks)

Q.2 (a) Outline FIVE factors to bear in mind when designing chef’s uniforms. (5 marks)
   (b) Explain any FIVE factors to consider when menu planning, which relate to consumer needs. (15 marks)

Q.3 (a) Explain THREE the pros and two cons of bulk buying. (10 marks)
   (b) Vitamu guest house has just prepared standard purchase specifications. Explain FIVE objectives of using them. (10 marks)

Q.4 (a) Explain FOUR reasons for product evaluation. (8 marks)
   (b) As a caterer of Chakula hotel suggest FOUR approaches to product adaptation and possible effects of each. (12 marks)

Q.5 Write training notes on accident prevention, under the following headings
   i) Burns & scalds
   ii) Cuts
   iii) Machines
   iv) Fires (20 marks)

Q.6 Describe the FOUR most commonly used types of storage in large organizations. (20 marks)