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of any one of the classes listed in 2b i list types of spoons used in the service area question 1 waec 2019 a la carte is a menu a ready for use in a restaurant b with individually priced dishes c with two or more dishes at a fixed price d that must be pre-ordered guestion 1 waec 2021 an ideal bar equipment for combining ingredients that will not blend by stirring is a a hawthorn strainer b boston shaker c mixing glass d cocktail shaker view answer explanation 2 types of catering establishments 3 culinary terms 4 safety precaution in catering 5 sanitation and hygiene in catering ii food commodities and methods of food preparation 1 study of food commodities and principles of cooking methods 2 principles of cooking methods and practical demonstrations iii service of foods and drinks the standard of the paper was okay and the guestions set were within syllabus they were explicit and straight forward the paper tested the practical knowledge of the candidates in the subject the understanding level of the candidates was below average as many of them could not decipher the technical meaning of terms used in the questions 1 catering exam questions and answers for waec 2 waec catering craft practice objective questions 3 catering craft practice essay questions 4 free ccp wassce past questions pdf download 5 how to get catering craft practice wasc past questions in pdf catering answers 1 how to bake bread step 1 ingredients 1 cup warm water step 2 feeding the yeast first things first you need to make the yeast happy step 3 add the regular flour step 4 kneading step 5 first rise step 6 punch it down step 7 second rise preheating step 8 baking cooling 2a i filet apr 20 2024 the west african examination council waec has organized the waec catering craft practice 2024 2025 guestions and answers paper to kick of on thursday 2nd may 2024 this no need to fret over obtaining the 2024 waec catering craft practice questions and answers pdf essay and objective the waec catering craft practice answers for 2024 will be available shortly simply refresh this page to stay updated and avoid missing out past questions answer 2023 waec catering craft essay and objectives questions with solutions june 22 2023 myschoollibrary 0 comments refresh page always catering craft practice 1a pick any four i it offers a quick and hassle free way to enjoy a meal without the need for grocery shopping meal preparation or cleaning up afterward min break the group into small teams of 3.4 participants and ask each team to craft a question using the crafting powerful questions worksheet accompanying this exercise 15 min next have the small teams report out the question they would ask note any commonalities in the questions that people are posing prepared by dr martin luther for those who intend to go to the sacrament the christian questions with their answers designating luther as the author first appeared in an edition of the small catechism in 1551 five years after luther s death after confession and instruction in the ten commandments the creed the lord's prayer and the sacraments of baptism and the lord's supper need some help running that crafts shop we ve got all the tips you need here as this cathy s crafts strategy guide covers all the different aspects of the game menu presentation is very important because it can a make sales as a result of negative guest staff interaction b make sales as a result of positive guest staff interaction c cause unpleasantness if not carefully done d cause distraction among customers view answer discuss 1 waec 2015 1

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