

1402/311  
FOOD AND BEVERAGE  
PRODUCTION THEORY  
June/July 2010  
Time: 3 hours

THE KENYA NATIONAL EXAMINATIONS COUNCIL  
CRAFT CERTIFICATE IN FOOD AND BEVERAGE  
PRODUCTION AND SERVICE

FOOD AND BEVERAGE PRODUCTION THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

*You should have an answer booklet for this examination.*

*This paper consists of TWO sections; A and B.*

*Section A has TWO COMPULSORY questions.*

*Answer any THREE questions from section B.*

*Each question is worth 20 marks.*

**This paper consists of 5 printed pages.**

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

SECTION A (40 marks)

(FOOD SCIENCE AND NUTRITION, CATERING PREMISES AND EQUIPMENT)

Answer *ALL* the questions in this section.

1. (a) State **four** reasons of ventilating a kitchen. (4 marks)
- (b) Identify the foods used on the following colour coded cutting boards:
- (i) white;
  - (ii) green;
  - (iii) brown;
  - (iv) red;
  - (v) yellow;
  - (vi) blue. (3 marks)
- (c) Outline the procedure to follow in the event of gas leakage in the kitchen. (5 marks)
- (d) Explain the **four** methods of refuse disposal. (8 marks)
2. (a) Classify carbohydrates giving **two** examples in each case. (6 marks)
- (b) State **five** ways of reducing fat intake. (5 marks)
- (c) Highlight **four** points to consider when planning meals for elderly people. (4 marks)
- (d) State **five** causes of heat hazards in the kitchen. (5 marks)

SECTION B (60 marks)

Answer any **THREE** questions from this section.

3. (a) Define the following:
- (i) crudite;
  - (ii) ~~sweat~~;  
*sweat*;
  - (iii) spices;
  - (iv) bard;
  - (v) bat out;
  - (vi) accompaniments. (6 marks)
- (b) Outline **five** causes of cloudiness in a consommé. (5 marks)
- (c) State **five** qualities to look for when purchasing fish. (5 marks)
- (d) Explain the following methods of preserving meat:
- (i) chilling;
  - (ii) canning. (4 marks)
4. (a) Highlight **two** uses of each of the following kitchen equipment:
- (i) kitchen scissors;
  - (ii) slotted spoons;
  - (iii) colanders;
  - (iv) paring knives. (4 marks)
- (b) State **four** advantages of pressure cooking. (4 marks)
- (c) Outline the procedure of preparing kidney for grilling. (4 marks)

- (d) Describe the following types of sauces:
- (i) soy sauce;
  - (ii) tobasco sauce;
  - (iii) tomato ketchup;
  - (iv) worcestershire sauce. (8 marks)
5. (a) Identify **eight** uses of eggs in food production. (4 marks)
- (b) Highlight **five** rules to observe when cooking cheese. (5 marks)
- (c) State **five** advantages of combination ovens. (5 marks)
- (d) Describe the preparation of the following sandwiches:
- (i) rolled sandwich;
  - (ii) club sandwich. (6 marks)
6. (a) (i) Highlight **five** roles of a sauce in a meal. (5 marks)
- (ii) Identify an appropriate sauce for the following dishes:
- (i) spaghetti;
  - (ii) breadcrumbed fish;
  - (iii) roast pork;
  - (iv) roast chicken. (2 marks)
- (b) State **four** qualities of flaky pastry products. (4 marks)
- (c) State **five** advantages of using frozen foods. (5 marks)
- (d) Illustrate the following kitchen layouts:
- (i) island grouping;
  - (ii) wall siting. (4 marks)

7. (a) Highlight **five** ways of keeping kitchen cloths free from bacteria. (5 marks)
- (b) State **five** effects of heat on milk. (5 marks)
- (c) State **four** reasons of producing bitter coffee. (4 marks)
- (d) Explain the **three** methods of baking. (6 marks)

easyvet.com