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Name _____

Index No. _____

1402/311

Candidate's Signature _____

FOOD AND BEVERAGE PRODUCTION THEORY

June/July 2013

Date _____

Time: 3 hours

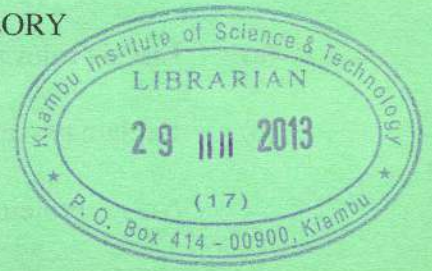


THE KENYA NATIONAL EXAMINATIONS COUNCIL

CRAFT CERTIFICATE IN FOOD AND BEVERAGE PRODUCTION AND SERVICE

FOOD AND BEVERAGE PRODUCTION THEORY

3 hours



INSTRUCTIONS TO CANDIDATES

- Write your name and index number in the spaces provided.
Sign and write the date of examination in the spaces provided above.
This paper consists of TWO Sections: A and B.
Section A is COMPULSORY.
Answer any THREE questions from Section B in the spaces provided in this question paper.
All questions carry 20 marks.
Do NOT remove any pages from this booklet.
Candidates should answer the questions in English.

For Examiner's Use Only

Table with 9 columns (Question, 1-7, TOTAL) and 2 rows (Question, Marks)

This paper consists of 16 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)

PREMISES, EQUIPMENT AND NUTRITION

Answer ALL questions in this Section.

1. (a) Outline the **four** types of centralised production units. (4 marks)
 - (b) Explain **four** reasons for considering centralised production units. (4 marks)
 - (c) Explain **four** functions of basic mixer. (8 marks)
 - (d) Give **two** points that distinguishes the following:
 - (i) Brat pan
 - (ii) *Bains-marie*. (4 marks)
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2. (a) List **six** roles that water plays in the body. (3 marks)
 - (b) Explain **two** effects of cooking on each of the following:
 - (i) protein
 - (ii) starch. (4 marks)
 - (c) State **five** nutritional guidelines you would use as a caterer while compiling menus for institutions. (5 marks)
 - (d) Describe the **four** classifications of micro-organisms that are responsible for food spoilage or food poisoning. (8 marks)

SECTION B: (60 marks)

Answer any THREE questions in this Section.

3. (a) Briefly describe the **three** degrees to which roux may be cooked. (9 marks)
- (b) Explain why its essential for a chef to be knowledgeable about ethnic cookery. (8 marks)
- (c) Identify **three** faults likely to occur on a cake due to too much leavening agent. (3 marks)

4. (a) Identify **eight** kitchen brigade. (4 marks)
- (b) Outline **five** first aid actions when a kitchen personnel is in shock. (5 marks)
- (c) Differentiate between standard purchase specifications and standard recipe. (6 marks)
- (d) Highlight **five** main considerations given when planning for a kitchen layout design. (5 marks)
5. (a) Outline **five** rules for the cooking of pasta. (5 marks)
- (b) Give **four** sauces that may be served with pasta. (2 marks)
- (c) (i) List the **five** variations of steak obtained from fillet of beef. (2½ marks)
- (ii) Name **five** cuts of fish. (2½ marks)
- (d) Describe the production procedure for *pommes duchess* (duchess potatoes). (8 marks)
6. (a) State **four** reasons in each of the following poorly produced coffee:
- (i) weak coffee
- (ii) flat coffee
- (iii) bitter coffee. (6 marks)
- (b) Outline **four** characteristics of each of the following:
- (i) quality pastry
- (ii) quality sponge cake
- (iii) quality white sauce. (6 marks)
- (c) Giving **two** points in each case, differentiate between the Tandoori and pot roasting cooking methods. (4 marks)
- (d) Give **four** rules for efficient grilling. (4 marks)
7. (a) Giving **two** examples in each case, identify **four** uses of bread in food production. (8 marks)
- (b) List **six** reasons for coating food before deep fat frying. (3 marks)
- (c) Outline **three** points for obtaining quality beef dishes. (3 marks)
- (d) Explain **three** benefits of having *Hors-d'oeuvre* dishes on the menu. (6 marks)