

1802/103
FOOD AND BEVERAGE
PRODUCTION THEORY
Oct./Nov. 2017
Time: 3 hours



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

MODULE I

FOOD AND BEVERAGE PRODUCTION THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

*This paper consists of TWO sections; A and B.
Section A has TEN questions and ALL are compulsory.
Answer any FOUR questions from section B in the answer booklet provided.
Maximum marks for each part of a question are as indicated.
Candidates should answer the questions in English.*

This paper consists of 3 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 (COMPULSORY) (40 marks)

Answer ALL questions in this section.

1. Highlight **four** tubers used in cookery. (4 marks)
2. List **four** uses of chocolate in the kitchen. (4 marks)
3. Highlight **four** qualities of an ideal kitchen floor. (4 marks)
4. Differentiate between 'boiling' and 'poaching'. (4 marks)
5. State **four** duties of the larder cook. (4 marks)
6. List **four** causes of a sunken cake. (4 marks)
7. Highlight **four** disadvantages of wooden chopping boards. (4 marks)
8. (a) Explain the meaning of the term 'condiment'. (2 marks)
(b) Identify **four** condiments used in the kitchen. (2 marks)
9. Highlight **four** advantages of bulk buying. (4 marks)
10. Explain the following terms as used in food production
(a) singe; (2 marks)
(b) Hors'-d'oeuvres. (2 marks)

SECTION B (60 marks)

Answer FOUR questions from this section.

11. (a) Highlight **four** points that the purchasing officer should bear in mind when buying root vegetables. (4 marks)
(b) State **five** advantages of 'Assembly kitchen' concept. (5 marks)
(c) Explain **three** advantages of cyclical menus. (6 marks)
12. (a) State **six** advantages of using vending machines. (6 marks)
(b) Highlight **four** properties of glucose syrup. (4 marks)
(c) Explain **five** safety points that the kitchen staff should observe when using mechanical equipment. (5 marks)

13. (a) State **three** principles of extinguishing fires. (3 marks)
- (b) Explain **five** advantages of an efficient costing system for any catering establishment. (5 marks)
- (c) (i) Distinguish between 'drizzle' and 'dredge'. (4 marks)
- (ii) Identify **two** uses of the following food commodities:
- (I) celery;
 - (II) lettuce;
 - (III) avocado.
- (3 marks)
14. (a) Distinguish between 'lard' and 'suet'. (4 marks)
- (b) Explain **four** uses of eggs when making pastries. (8 marks)
- (c) Identify **six** sources of iron as a nutrient. (3 marks)
15. (a) Identify **four** methods of preparing cake mixtures and in each case give an example of a product. (4 marks)
- (b) List **six** details found on food labels. (3 marks)
- (c) Describe the following methods of preserving foods:
- (i) canning and bottling; (2 marks)
 - (ii) salting and smoking; (2 marks)
 - (iii) radiation; (2 marks)
 - (iv) chemical preservation. (2 marks)

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