

1802/103
FOOD AND BEVERAGE
PRODUCTION THEORY
June/July 2019
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. Explain the meaning of each of the following terms:
 - (a) basting; (2 marks)
 - (b) crudite's. (2 marks)
2. Outline **four** factors to consider before planning a commercial kitchen. (4 marks)
3. Identify **two** uses of each of the following knives:
 - (a) palette; (2 marks)
 - (b) paring. (2 marks)
4. Explain **two** ways in which food can be contaminated by the salmonella group of bacteria. (4 marks)
5. Highlight **four** responsibilities of an employee as per the Health and Safety at Work Act. (4 marks)
6. Enumerate **four** disadvantages of using solid fuel for cooking. (4 marks)
7. Outline **four** functions of a standard recipe in a catering establishment. (4 marks)
8. Explain **two** ways of blanching and refreshing foods. (4 marks)
9. Highlight **four** effects of overcooking stewed food. (4 marks)
10. Identify **four** uses of vinegar in food preparation. (4 marks)

SECTION B (60 marks)

Answer FOUR questions from this section.

11. (a) Enumerate **four** characteristics of a good sauce. (4 marks)
- (b) Identify **five** uses of salads in cookery. (5 marks)
- (c) Outline the procedure of preparing white stock using beef bones. (6 marks)
12. (a) (i) Differentiate between lamb and mutton. (4 marks)
- (ii) Highlight **five** quality points to observe when buying mutton. (5 marks)

- (b) Outline **two** functions of each of the following ingredients in bread making:
- (i) sugar; (2 marks)
 - (ii) fat; (2 marks)
 - (iii) flour. (2 marks)
13. (a) Describe each of the following types of sandwiches:
- (i) toasted; (2 marks)
 - (ii) club. (2 marks)
- (b) Highlight **five** causes of accidents in the kitchen. (5 marks)
- (c) Explain **three** advantages of pre-planned menus. (6 marks)
14. (a) Identify **eight** herbs used in cookery. (4 marks)
- (b) State **five** legal requirements of a toilet facility in a food premise. (5 marks)
- (c) Outline **six** qualities of good potatoes for making chips. (6 marks)
15. (a) Enumerate **five** advantages of using a toaster. (5 marks)
- (b) State **five** uses of milk in food preparation. (5 marks)
- (c) Highlight **five** characteristics of a shortened cake. (5 marks)

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