

1802/103
FOOD AND BEVERAGE PRODUCTION
THEORY
Oct./Nov. 2022
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.
Write your answers in the answer booklet provided.
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 (40 marks)

Answer ALL questions in this section

1. Highlight **four** quality points to consider when buying bacon. (4 marks)
2. State **four** points to observe when storing fish. (4 marks)
3. Identify **four** quality points to consider when buying soft fruits. (4 marks)
4. Highlight **four** points to observe when using baking powder. (4 marks)
5. Outline **four** rules to follow when brewing black tea. (4 marks)
6. Explain the difference between white and cayenne pepper. (4 marks)
7. Identify **eight** types of essences used by bakers and confectioners. (4 marks)
8. Enumerate **four** advantages of using a standard recipe. (4 marks)
9. Highlight **four** points to observe in the care and maintenance of an electric potato peeler. (4 marks)
10. Explain **two** disadvantages of wooden chopping boards. (4 marks)

SECTION B (60 marks)

Answer any FOUR questions from this section.

11. (a) Identify **five** advantages of using gas as a source of fuel. (5 marks)
They are quick/fast easy to operate leave cooking area cool & tidy they are portable produce heat without smoke
- (b) Outline **four** hygiene measures to observe in regard to the food handlers hair. (4 marks)
The hair should be short. The hair should be covered well with a chef's hat to avoid it from dropping into the food. It should be kept neat.
- (c) Explain **three** causes of chemical food poisoning. (6 marks)
12. (a) State **four** quality points to observe when buying cauliflower. (4 marks)
It should be fresh (i) free from insect/pest attack (ii) should be firm
- (b) Highlight **five** advantages of cyclical menus. (5 marks)
Saves on time Doesn't require special skills & knowledge since it's being repeated again & again.
- (c) Outline the procedure for preparing cocoa beverage. (6 marks)

13. (a) (i) Describe an induction cooker as used in food production. (2 marks)
- (ii) Highlight **five** advantages of induction tops over range cookers. (5 marks)
- (b) Describe **four** ways of controlling houseflies in food preparation areas. (4 marks)
- (c) Differentiate between long grain and short grain rice. (4 marks)
14. (a) State **three** points to observe when whipping egg whites for maximum efficiency. (3 marks)
- (b) Explain **two** reasons why buffet food presentation is popular in many food service operations. (4 marks)
- (c) Explain **four** functions of eggs in baking. (8 marks)
15. (a) Describe each of the following steps in yeast dough making:
- (i) knocking down; (2 marks)
- (ii) rounding; (2 marks)
- (iii) scaling. (2 marks)
- (b) Outline **five** guidelines to follow when baking to avoid cake failures. (5 marks)
- (c) Differentiate between convection and microwave ovens. (4 marks)

THIS IS THE LAST PRINTED PAGE.