

2802/204
FOOD PRODUCTION
MANAGEMENT THEORY
June/July 2016
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL
DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT
FOOD PRODUCTION MANAGEMENT THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

*This paper consist of **TWO** sections: A and B.
Section A has **FOUR** questions, answer any **THREE** questions.
Answer question **FIVE** and any other **THREE** questions from Section B.
Answers must be written 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 (30 marks)*Answer THREE questions from this section.*

1. (a) Highlight **five** storage points of cooking cream. (5 marks)
- (b) Enumerate **five** purchasing points of chicken. (5 marks)
2. (a) Highlight **five** methods of preserving meat. (5 marks)
- (b) State **five** rules of storing herbs and spices. (5 marks)
3. (a) Giving an example in each, identify four types of vegetables. (4 marks)
- (b) Explain **three** classes of convenience foods. (6 marks)
4. (a) State **four** qualities of butter used in the production area. (4 marks)
- (b) Explain **three** applications of sugar in food preservation. (6 marks)

SECTION B (70 marks)*Answer question FIVE and any other THREE questions in this section.***5. COMPULSORY**

- (a) Identify **six** records used in the kitchen. (3 marks)
- (b) State the role of sauces in food. (7 marks)
6. (a) Explain the meaning of the following terms to the kitchen brigade:
 - (i) cook - chill;
 - (ii) vacuum cooking. (4 marks)
- (b) Highlight **six** duties of a chef. (6 marks)
- (c) Explain to new employees the following methods of cooking food:
 - (i) stewing;
 - (ii) poaching;
 - (iii) baking;
 - (iv) pot roasting;
 - (v) grilling. (10 marks)

7. (a) Highlight **four** ways in which food wastage occurs in the kitchen. (4 marks)
- (b) Explain **three** degrees of cooking a roux to an apprentice in the production department. (6 marks)
- (c) Explain **five** reasons why people eat out. (10 marks)
8. (a) Highlight **four** items included in a production checklist. (4 marks)
- (b) State **three** ways in which reheated dishes can be made exciting. (6 marks)
- (c) Explain **five** elements of supervision to new chefs in your establishment. (10 marks)
9. (a) State **six** ways of introducing air as a raising agent in a mixture. (6 marks)
- (b) Explain to the assistants the following terms used in food production:
- (i) marinade;
 - (ii) mirepoix;
 - (iii) Bouquet garni.
- (6 marks)
- (c) A client has asked for catering service for a function. Explain to the staff involved the reasons that make accurate timing important. (8 marks)

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