

2802/103

FOOD AND BEVERAGE PRODUCTION THEORY

Oct./Nov. 2017

Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT

MODULE I

FOOD AND BEVERAGE PRODUCTION THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

You should have the following for this examination:

Answer booklet;

Mathematical tables/Non-programmable scientific calculator.

This paper consists of SIX questions.

Answer Question 1 (compulsory) and any other FOUR questions in the answer booklet provided.

Maximum marks to each part of a question are 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.

fruit salad

- (a) Highlight four uses of sauces in production. (4 marks)
 - thicken dry raw in food
 - enrich food nutrients
 - add food flavour
 - help in digestion of food
- (b) State four causes of cloudiness in consommé. (4 marks)
 - too much oil was used
 - straining inappropriately done.
- (c) State four uses of fruits in production. (4 marks)
 - garnish -> cherry
- (d) Highlight four ways of preserving mineral elements in vegetables during cooking. (4 marks)

- (c) Explain the meaning of each of the following terms:
 - (i) au gratin;
 - (ii) bouquet garni. (4 marks)

2.

- (a) Highlight four reasons of using equipment for the right purpose in the kitchen. (4 marks)
 - to avoid accidents
 - to avoid breakdown
- (b) Highlight five qualities of a good kitchen sink. (6 marks)
 - avoid drainage
 - strong
 - durable
 - separate parts
- (c) (i) State two ways of conserving energy in an industrial canteen. (2 marks)
 - natural light
 - switch off equipment after use
- (ii) Explain four ways of saving energy when using a refrigerator. (8 marks)
 - avoid putting hot food inside
 - work for

3.

- (a) Highlight five points to consider when preparing sandwiches. (5 marks)
 - fresh bread
 - fresh ingredients
 - avoid overhandling
 - crust evenly cut
 - not be made early and rarely
- (b) Identify five categories of foods that are easily contaminated in the kitchen. (5 marks)
 - animal products -> milk and eggs
 - raw fish
 - raw vegetables
 - fruits
 - salads
- (c) Explain five ways of ensuring safety in the kitchen during production. (10 marks)
 - chef's jacket not hang
 - proper shoe - avoid fall
 - dry floor
- 4. (a) State four qualities of good foot wear for kitchen staff. (4 marks)
 - grip
 - water
- (b) Distinguish between each of the following:
 - (i) folding and kneading;
 - (ii) juliene and nacedoine;
 - (iii) herbs and spices. (6 marks)

- (c) Explain five factors to consider when planning for a wedding reception. (10 marks)
 - no. of people expected.
 - cost
 - car food
 - receiving point is well
 - during preparation, wash ingredients.
 - do not leave raw food uncovered
 - wash hands - avoid cross-contamination of food
 - hot foods should be kept hot and covered to avoid infection by germs & disease
 - clean tools and equipment.
 - kitchen should be kept clean to keep away pests.
 - clean storage facility.

cting

5. (a) (i) Identify five salad dressings used in food production. (3 marks)
 - vinaigrette
 - mayonnaise
 (ii) Explain five precaution measures to note when preparing salads. (10 marks)
 - high ratio of vegetable
 - whole fruit + ...
 - no transfer of protein
 - paper gloves
 - clean equipment
 - cover

(b) Calculate the food cost per portion of the following tea item:

ITEM	INGREDIENTS	QUANTITY USED	UNIT OF PURCHASE	COST PER UNIT
Queen cakes (8 portions)	Wheat flour	500 gms	Kg	70.00
	Margarine	500 gms	Kg	160.00
	Sugar	250 gms	Kg	150.00
	Eggs	6 No	Tray (30 No)	300.00
	Sultans	100 gms	50 gms	70.00

= 35
 = 80
 = 37.5
 = 1.8
 = 7
 (7 marks)

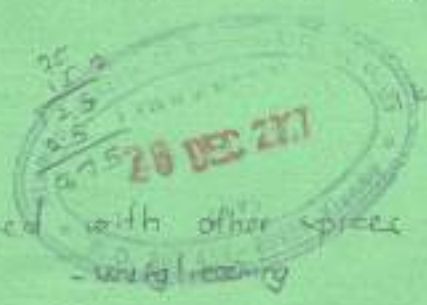
6. (a) Distinguish between each of the following:
 (i) entremetier and aboyeur;
 (ii) pot roasting and tandoori cooking.
 (b) State eight ways of preventing food poisoning in the kitchen.
 (c) Outline the procedure of sharpening a kitchen knife using a steel.

item ing quantity unit of cost per quantity
 unit p unit unit required

11
 35
 30
 37.50
 1.80
 7
 233.30
 8

THIS IS THE LAST PRINTED PAGE.

10 x 500 = 35000
 160 x 500 = 20000
 250 x 150 = 37500
 300 x 6 = 1800
 100 x 70 = 7000



use of roots and celery mixed with other spices to prepare a vegetable based dressing