

2802/204

2819/204

**FOOD PRODUCTION
MANAGEMENT THEORY**

June/ July 2018

Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

**DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT
DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT**

MODULE II

FOOD PRODUCTION MANAGEMENT THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

*This paper consists of **TWO** sections; **A** and **B**.*

*Section **A** has **FOUR** questions, answer **ALL** the 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.

- (c) Explain **four** ways of observing food hygiene in the kitchen. (8 marks)
7. (a) Highlight **five** rules to observe when preparing salads. (10 marks)
- (b) Outline the procedure for making tea. (10 marks)
8. (a) Explain **five** ways a chef can ensure control of food cost in the kitchen. (10 marks)
- (b) Explain **five** advantages of pre-planned menus for an establishment. (10 marks)
9. (a) State **six** ways of preserving vitamin C in leafy vegetables. (6 marks)
- (b) As a supervisor in a production kitchen explain each of the following elements of supervision to your staff:
- (i) forecasting;
 - (ii) planning;
 - (iii) organizing;
 - (iv) coordinating; *disputing*
 - (v) controlling. *chef (controlling) piece of work*
- (10 marks)
- (c) Distinguish between island kitchen layout and u-shaped layout. (4 marks)

THIS IS THE LAST PRINTED PAGE.