

2802/204
2819/204
**FOOD AND BEVERAGE PRODUCTION
MANAGEMENT THEORY**
June/July 2019
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

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

FOOD AND BEVERAGE PRODUCTION MANAGEMENT THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

*This paper consists of **SIX** questions.
Answer any **FIVE** questions in the answer booklet provided.
All questions carry 20 marks each.
Maximum marks for each part of a question are as indicated.
Candidates should answer the questions in English.*

This paper consists of 2 printed pages.

Candidates should check the question paper to ascertain that both pages are printed as indicated and that no questions are missing.

1. (a) Outline **eight** duties of a storekeeper. (8 marks)
- (b) Giving **two** examples in each case, identify **four** ways of preserving meat. (8 marks)
- (c) State **four** qualities of cyclic menus. (4 marks)
2. (a) Highlight **four** types of chicken used in food production. (4 marks)
- (b) Explain **five** characteristics of clothing for kitchen personnel. (10 marks)
- (c) Describe **two** moist methods of cooking fish. (6 marks)
3. (a) State **five** uses of fat in cooking. (5 marks)
- (b) Highlight **five** advantages of steaming food. (5 marks)
- (c) Explain **five** main challenges of food and beverage control in catering establishments. (10 marks)
4. (a) Identify **four** purposes of job descriptions/cards in a catering establishment. (4 marks)
- (b) State **six** rules to observe in shallow frying. (6 marks)
- (c) Highlight **four** general rules to observe when using cold preparations. (4 marks)
- (d) Describe **three** methods in which foods can be baked in the oven. (6 marks)
5. (a) Identify **five** uses of butter in food production. (5 marks)
- (b) Highlight **five** ways cook-chill foods deteriorate in quality during storage. (5 marks)
- (c) Identify **two** points to observe when dressing foods for a banquet. (4 marks)
- (d) Explain **three** factors to consider when choosing cutting boards. (6 marks)
6. (a) State **three** points to consider when compiling a breakfast menu. (3 marks)
- (b) Highlight **five** changes that take place in eggs as they grow older. (5 marks)
- (c) Identify **three** types of colour that indicate doneness of meats. (6 marks)
- (d) Explain **three** points that determine the amount of food to be served to each customer. (6 marks)

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