

SECTION A (40 marks)

Answer **ALL** the questions in this section.

1. (a) Identify **four** sources of milk. (2 marks)
(b) List **four** nutrients found in milk. (2 marks)
2. State **two** points to consider when purchasing each of the following:
(a) smoked fish; (2 marks)
(b) tongue. (2 marks)
3. Identify **four** fire fighting equipment that can be used in the kitchen. (4 marks)
4. Outline the procedure of treating a colleague in the kitchen who is nose bleeding. (4 marks)
5. Highlight **four** qualities of kitchen clothing. (4 marks)
6. Distinguish between 'stillroom' and 'scullery'. (4 marks)
7. (a) Explain the meaning of the term 'recipe'. (2 marks)
(b) Name **four** particulars found on a recipe card. (2 marks)
8. (a) Explain the meaning of the term 'portion control'. (2 marks)
(b) Identify portion control equipment for each of the following: (2 marks)
 - (i) ice cream;
 - (ii) soup;
 - (iii) sugar;
 - (iv) fruit juice;
9. Identify where the following proteins are found in food. (4 marks)
 - (i) casein;
 - (ii) collagen;
 - (iii) albumen;
 - (iv) gluten.
10. Name **eight** large equipment that can be found in a busy kitchen. (4 marks)

SECTION B (60 marks)

Answer any FOUR questions from this section.

11. (a) Explain **three** advantages of radiation as a method of food preservation. (6 marks)
- (b) Identify **three** possible faults in the following pastries:
- (i) the baked products of sweet pastry shrunk;
- (ii) the choux pastry was soft and aerated. (6 marks)
- (c) State **three** advantages of using standard recipes in the kitchen. (3 marks)
12. (a) Highlight the uses of each of the following food additives;
- (i) humectants;
- (ii) polyphosphate;
- (iii) emulsifying agents;
- (iv) monosodium glutamate;
- (v) flour improves. (5 marks)
- (b) State **six** mistakes that can occur on a menu copy. (6 marks)
- (c) Distinguish between 'chutney' and 'pickles'. (4 marks)
13. (a) State **five** factors that will affect the profitability of a five star kitchen. (5 marks)
- (b) Highlight **five** qualities of materials that should be used in the construction of kitchen equipment. (5 marks)
- (c) Explain **five** points that the chef must consider when planning menus for the establishment. (5 marks)
14. (a) State **five** advantages of pre-planned menus. (5 marks)
- (b) Highlight **five** factors that will affect the control system in a busy kitchen. (5 marks)
- (c) Explain **five** points the kitchen staff should bear in mind when serving food from the kitchen. (5 marks)
15. (a) State **five** functions of water in a diet. (5 marks)
- (b) You are a caterer in a busy kitchen facing stiff competition. List **five** advantages of using advertising to the kitchen. (5 marks)
- (c) Outline the procedure of dealing with cuts in the kitchen. (5 marks)