

Name: _____

Index No: _____ / _____

1802/103

Candidate's Signature: _____

**FOOD AND BEVERAGE PRODUCTION THEORY
MODULE I**

Oct./Nov. 2015

Date: _____

Time: 3 hours



**THE KENYA NATIONAL EXAMINATIONS COUNCIL
CRAFT CERTIFICATE IN FOOD AND BEVERAGE
PRODUCTION AND SERVICE
MODULE I**

**FOOD AND BEVERAGE PRODUCTION THEORY
3 hours**

INSTRUCTIONS TO CANDIDATES

*Write your name and index number in the spaces provided above.
Sign and write the date of the examination in the spaces provided above.
This paper consist **FIFTEEN (15)** questions in **TWO** sections; **A** and **B**.
Section **A** has **TEN** questions and **ALL** are compulsory.
Answer any **THREE** questions from Section **B**.
Write all your answers in the spaces provided.
Do **NOT** remove any pages from this booklet.
Candidates should answer the questions in English.*

For Examiner's Use Only

SECTION A

Question	1	2	3	4	5	6	7	8	9	10	TOTAL SCORE
Candidate's Score											

SECTION B

Question	11	12	13	14	15	Total Score	GRAND TOTAL
Candidate's Score							

This paper consists of 16 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 (40 marks)

Answer ALL the questions in this section.

1. Identify **four** safety points to be observed by the kitchen staff when baking. (4 marks)
2. State **four** measures taken to prevent infestation from rats and mice in the kitchen. (4 marks)
3. Highlight **four** quality points to be observed when buying bacon. (4 marks)
4. Outline the procedure for treating epileptic fits. (4 marks)
5. Explain **two** disadvantages of using gas as a source of fuel in the kitchen. (4 marks)
6. State **four** points to be observed in order to conserve energy when using hot cabinets and bairns manic. (4 marks)
7. Explain the use of each of the following:
 - (i) stop cock (2 marks)
 - (ii) Gate valve (2 marks)
8. Outline the steps to be undertaken incase a water pipe bursts in the kitchen. (4 marks)
9. State **four** activities that are facilitated by standard recipes. (4 marks)
10. Highlight **four** advantages of using a microwave oven. (4 marks)

SECTION B (60 marks)

Answer any THREE questions from this section in the spaces provided.

11. (a) Identify **one** use of the following kitchen equipment.
 - (i) Vegetable peeler
 - (ii) Palette knives
 - (iii) Kitchen fork
 - (iv) Trussing needle

(4 marks)
- (b) State **five** guidelines to be followed when shallow frying food items. (5 marks)
12. (a) State **three** advantages of using pre-planned and pre-designed menus. (3 marks)
- (b) (i) Explain the meaning of breakfast. (2 marks)
- (ii) Explain **two** points to consider when compiling a breakfast menu. (2 marks)

- (c) Explain each of the following kinds of menus:
- (i) Hospital menus
 - (ii) Menus for people at work
 - (iii) Ethnic menus
- (4 marks)
13. (a) State any **four** uses of vinegar. (5 marks)
- (b) Explain the preservation method for each of the following:
- (i) Bay leaves
 - (ii) Parsley
 - (iii) Rosemary leaves
- (6 marks)
14. (a) State **four** characteristics of a good sauce. (4 marks)
- (b) Explain **two** ways of re-thickening a turned mayonnaise. (4 marks)
- (c) Outline the procedure for preparing grapefruit cocktail. (6 marks)
15. (a) State any **four** causes of cloudiness in *consommé*. (4 marks)
- (b) Explain **two** factors that should be observed in the preparation of egg white foams. (4 marks)
- (c) Describe the following types of sandwiches:
- (i) Toasted sandwiches
 - (ii) Club sandwiches
 - (iii) Double decker sandwiches
- (6 marks)