

1802/103
FOOD AND BEVERAGE PRODUCTION
THEORY
June/July 2016
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL
TECHNICAL INDUSTRIAL VOCATIONAL AND ENTREPRENEURSHIP
TRAINING
CRAFT CERTIFICATE IN FOOD AND BEVERAGE
PRODUCTION AND SERVICE
MODULE I

FOOD AND BEVERAGE PRODUCTION THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

This paper consists of TWO sections; A and B.

Answer ALL the questions in Section A and any FOUR questions from Section B in the answer booklet provided.

Candidates should answer the questions in English.

This paper consists of 3 printed pages.

SECTION A (40 marks)

Answer ALL questions in this section.

1. State **four** reasons why castor sugar is recommended for cake making. (4 marks)
2. State **four** ways of testing if a baked cake is cooked. (4 marks)
3. Outline **four** quality points to consider when buying potatoes. (4 marks)
4. Highlight **four** methods of tenderizing tough meat. (4 marks)
5. Outline **four** quality points to look for when selecting turkey meat, (4 marks)
6. State **four** characteristics of natural yoghurt. (4 marks)
7. List **four** uses of pulses in cookery. (4 marks)
8. State **four** advantages of using frozen foods. (4 marks)
9. State **four** points to consider in the maintenance of different kitchen tables. (4 marks)
10. Explain **two** ways in which clothing for kitchen staff enhances their safety. (4 marks)

SECTION B (60 marks)

Answer **FOUR** questions from this section.

11. (a) Distinguish between "artificial" essence and "compound" essence. (4 marks)
- (b) Highlight **five** disadvantages of using firewood as a source of fuel. (5 marks)
- (c) State **six** measures that should be taken to prevent infestation of rats and mice in the kitchen. (6 marks)
12. (a) State **five** causes of cloudiness in consommés. (5 marks)
- (b) Highlight **four** safety rules to observe when handling a knife. (4 marks)
- (c) Explain **three** ways of tackling the problem of milk curdling in the preparation of cream of tomato soup. (6 marks)
13. (a) State **four** conditions favourable for bacterial growth and multiplication. (4 marks)
- (b) Highlight **five** mandatory times when food handlers must wash their hands to prevent cross contamination. (5 marks)



- (c) Explain **three** qualities of a good chief. (6 marks)
- 14. (a) Highlight **five** reasons for blanching vegetables prior to freezing. (5 marks)
- (b) State **five** causes of a close textured Genoese sponge. (5 marks)
- (c) Outline the procedure of preparing scrambled eggs. (5 marks)
- 15. (a) State **five** advantages of using convenience vegetables. (5 marks)
- (b) Describe the term relish. (5 marks)
- (c) State **five** points to observe when preparing and presenting appetizers. (5 marks)

THIS IS THE LAST PRINTED PAGE.

