

1802/103  
FOOD AND BEVERAGE  
PRODUCTION THEORY  
June/July 2017  
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**

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

*Section A has TEN questions and ALL are compulsory.*

*Answer 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.**

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

**SECTION A: COMPULSORY (40 marks)***Answer ALL questions from this section.*

1. Highlight **four** qualities of a ideal pan. (4 marks)
2. State **four** points to consider when buying fish fillets. (4 marks)
3. (a) Name **four** types of sugar used in cake making. (2 marks)  
(b) Describe the effect of moist heat on sugar. (2 marks)
4. Identify **four** points to consider when storing eggs. (4 marks)
5. Outline **four** measures to take in order to prevent chemical food poisoning. (4 marks)
6. Highlight **four** advantages of stewing beef. (4 marks)
7. Identify **four** disadvantages of a microwave oven. (4 marks)
8. State **four** uses of yoghurt in food preparation. (4 marks)
9. Highlight **four** reasons for sieving flour before using it in mixtures. (4 marks)
10. Identify **four** factors that determine the cooking duration for deep fried foods. (4 marks)

**SECTION B (60 marks)***Answer FOUR questions from this section.*

11. (a) Outline **five** points to bear in mind when choosing cutting boards. (5 marks)  
(b) Give **five** factors to consider when choosing fuel for cooking. (5 marks)  
(c) Highlight **five** ways of enhancing workflow in a kitchen. (5 marks)
12. (a) Identify the colour coding used for cutting boards and knives. (7 marks)  
(b) (i) Explain the meaning of cross contamination. (2 marks)  
(ii) Explain **three** causes of food poisoning. (6 marks)

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13. (a) Differentiate between cayenne pepper and paprika. (4 marks)
- (b) State **five** points to take into account when choosing oil for cooking. (5 marks)
- (c) Describe **three** ways of finishing pastry products for presentation. (6 marks)
14. (a) Distinguish between pouring and coating sauces. (4 marks)
- (b) Highlight **five** ways of incorporating fat into flour mixtures. (5 marks)
- (c) State **six** causes of cloudiness in a consommé. (6 marks)
15. (a) Highlight quality points to consider when buying meat for use in cookery. (5 marks)
- (b) Identify **five** properties of glucose syrup. (5 marks)
- (c) Outline the procedure of preparing short pastry. (5 marks)

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