

1802/103
FOOD AND BEVERAGE PRODUCTION THEORY
Oct./Nov. 2021
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.
Answer ALL the questions in section A and any FOUR questions from section B in the answer booklet provided.*

Maximum marks for each part of a question are as indicated.

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 (40 marks)

Answer ALL the questions in this section.

1. Describe **four** ways in which cross contamination can occur during food preparation. (4 marks)
2. Highlight **four** points to observe when handling hot food before service. (4 marks)
3. Outline the procedure for cleaning and sanitizing stationery electric kitchen equipment. (4 marks)
4. Identify **four** ways of preventing cuts when using knives. (4 marks)
5. Enumerate **four** rules to follow when using a food processor. (4 marks)
6. Differentiate between moist heat and dry heat methods of cooking. (4 marks)
7. Identify the basic units of measurement for each of the following:
 - (i) weight; (1 mark)
 - (ii) volume; (1 mark)
 - (iii) length; (1 mark)
 - (iv) temperature. (1 mark)
8. Outline the basic procedure for making all roux. (4 marks)
9. Describe **four** ways of determining when roasted chicken is done. (4 marks)
10. Highlight **four** guidelines to follow when whipping cream. (4 marks)

SECTION B (60 marks)

Answer any FOUR questions from this section.

11. (a) Enumerate **five** rules to follow when preparing stocks. (5 marks)
- (b) State **four** uses of poultry giblets. (4 marks)
- (c) Explain **three** reasons for blanching in cookery. (6 marks)
12. (a) State **five** guidelines to follow when roasting meat in an oven. (5 marks)
- (b) Describe **three** methods of preparing garlic for different uses. (6 marks)
- (c) Outline the procedure for preparing chopped parsley. (4 marks)
13. (a) Enumerate **five** points to note when preparing hard boiled eggs. (5 marks)
- (b) Identify **five** qualities to look for when buying whole fish. (5 marks)
- (c) (i) Explain the meaning of the term 'yoghurt'. (2 marks)
- (ii) Identify **six** types of yoghurt. (3 marks)
14. (a) Explain **two** advantages of a cyclical menu. (4 marks)
- (b) Highlight **five** ways of achieving work flow in a kitchen. (5 marks)
- (c) (i) Describe **two** qualities to look for when buying eggs. (2 marks)
- (ii) Outline the changes that take place in an egg that has been kept for a long time. (4 marks)
15. (a) Explain **three** advantages of using electricity as a source of fuel in the kitchen. (6 marks)
- (b) Identify **three** causes of each of the following faults in jam puffs:
- (i) unevenly risen; (3 marks)
- (ii) fat oozing out. (3 marks)
- (c) Classify kitchen equipment and give two examples in each case. (3 marks)

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