

Name: _____ Index Number: _____

2802/204

Candidate's Signature: _____

2819/204

**FOOD PRODUCTION MANAGEMENT
THEORY**

Date: _____

Oct/Nov 2015

Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

**DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT
DIPLOMA IN CATERING & ACCOMMODATION MANAGEMENT**

FOOD PRODUCTION MANAGEMENT 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 consists of TWO sections: A and B.

Section A has FOUR questions, answer any THREE.

Answer question FIVE and any other THREE questions from section B.

Answers to ALL questions must be written in the spaces provided in this question paper.

Candidates should answer the questions in English.

For Examiner's Use only

Question	1	2	3	4	TOTAL SCORE
Candidate's Score					

Question	5	6	7	8	9	TOTAL SCORE
Candidate's Score						

**GRAND
TOTAL**

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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: FOOD COMMODITIES (30 marks)

*Answer any **THREE** questions from this section.*

1. (a) (i) Explain the term poultry. (2 marks)
- (ii) Classify chicken into three according to age. (3 marks)
- (b) Identify **five** uses of yoghurt in food production. (5 marks)
2. (a) Explain **two** effects of cooking on the texture of fruits. (4 marks)
- (b) Describe **six** changes that takes place in eggs as they age. (6 marks)
3. (a) Highlight **five** points to note when storing milk. (4 marks)
- (b) Explain changes that take place when meat is simmered in water. (6 marks)
4. (a) As a chef in an institutional kitchen, advise the storekeeper on **four** characteristics to emphasise when buying bacon. (4 marks)
- (b) State **six** functions of fat in food production. (6 marks)

SECTION B: FOOD PRODUCTION MANAGEMENT (70 marks)

*Answer question **FIVE** and any other **THREE** questions.*

5. (a) Explain the meaning of the following terms as used in recipes:
 - (i) Al dente;
 - (ii) Deglaze. (4 marks)
- (b) Explain **three** disadvantages of microwave cooking. (6 marks)
6. (a) Describe **two** consistencies of sauces at serving temperature. (4 marks)
- (b) Explain the following roles of a supervisor in food production:
 - (i) administrative;
 - (ii) social;
 - (iii) technical. (6 marks)

- (c) (i) Explain the meaning of the term stock control. (2 marks)
- (ii) Explain **four** areas of stock control in food production. (8 marks)
7. (a) Highlight **three** ways of controlling portions in the kitchen. (3 marks)
- (b) Describe **four** ways in which salads may appear on the menu. (8 marks)
- (c) Explain the following qualities of a professional chef:
- (i) judgement;
- (ii) taste;
- (iii) dedication. (9 marks)
8. (a) Identify **six** duties of a head chef. (6 marks)
- (b) State **six** rules in following a recipe. (6 marks)
- (c) Giving **one** reason in each case, highlight **four** principles of boiling foods. (8 marks)
9. (a) Identify **six** functions of a banqueting manager concerning a specific event. (6 marks)
- (b) Explain **three** rules for making batter. (6 marks)
- (c) Describe **four** categories of soups. (8 marks)