

2802/204

2819/204

**FOOD PRODUCTION
MANAGEMENT THEORY**

Oct./Nov. 2017

Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

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

FOOD PRODUCTION MANAGEMENT THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

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

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

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

Answers must be written in the answer booklet provided.

Maximum marks for each part of a question are 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 (30 marks)

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

1. (a) Identify **two** uses of each of the following root vegetables:
- (i) beetroot;
 - (ii) horseradish;
 - (iii) parsnips;
 - (iv) radishes;
 - (v) carrots. (5 marks)
- (b) Explain **five** catering uses of sugar. (5 marks)
2. (a) State **four** points to consider when purchasing lobster. (4 marks)
- (b) Explain **six** storage conditions for milk. (6 marks)
3. (a) Distinguish between custard powder and cornflour. (4 marks)
- (b) Identify **three** examples of each of the following:
- (i) Italian cheese; (3 marks)
 - (ii) soft cheese. (3 marks)
4. (a) Highlight **six** uses of eggs; citing relevant examples. (6 marks)
- (b) Differentiate between sardines and pilchards. (4 marks)

SECTION B (70 marks)

Answer Question **FIVE(Compulsory)** and any other **THREE** questions from section.

5. ✓ As a chef, explain to your staff the importance of using a standard recipe. (10 marks)
6. ✓ (a) Explain **five** reasons why people eat out. (10 marks)
- (b) Describe **five** dry methods of cooking food. (10 marks)
7. ✓ (a) Identify **four** advantages of using a pressure cooker. (4 marks)
- (b) State **three** importance of a pre-designed menu. (6 marks)
- (c) Outline the preparation procedure for poultry. (10 marks)
8. ✓ (a) Identify **four** meanings of the culinary term to 'blanch'. (4 marks)
- (b) Highlight **five** guidelines a chef uses in naming of a dish. (10 marks)
- (c) Explain each of the following supervisory roles:
- (i) technical;
- (ii) administrative;
- (iii) social. (6 marks)
9. ✓ (a) Differentiate between each of the following catering establishments:
- (i) commercial and welfare;
- (ii) chain and licensed pub. (8 marks)
- (b) Identify **two** possible reasons for a soft, not aerated choux paste. (2 marks)
- (c) Explain **five** ways of preventing cross contamination in the kitchen. (10 marks)

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