

2802/204

2819/204

**FOOD AND BEVERAGE PRODUCTION
MANAGEMENT THEORY**

Oct./Nov. 2018

Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT

**DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT
MODULE II**

FOOD AND BEVERAGE PRODUCTION MANAGEMENT THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

This paper consists of SIX questions.

Answer any FIVE questions 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.**

1. (a) Explain each of the following terms used in food production:
- (i) croûtons; (6 marks)
 - (ii) hors d'oeuvre; (8 marks)
 - (iii) reducing. (1 mark)
- (b) Outline two methods of cooking fish for an invalid. (5 marks)
- (c) (i) State two possible fillings that can be used in the preparation of an omelette. (6 marks)
- (ii) Outline the procedure for making a plain omelette. (8 marks)
2. (a) State six uses of ground nuts. (4 marks)
- (b) Identify six duties of a senior sous chef. (6 marks)
- (c) Explain four uses of milk in food and give two examples in each case. (10 marks)
3. (a) State four other duties of a chef apart from preparing food. (6 marks)
- (b) Identify six details found on a bin card. (6 marks)
- (c) Explain five functions of fat in flour. (6 marks)
4. (a) Highlight six points to consider when buying meat. (6 marks)
- (b) Identify six points to bear in mind when storing vegetables. (6 marks)
- (c) Describe each of the following catering establishments:
- (i) motel/ travel lodges; (5 marks)
 - (ii) speciality restaurants. (3 marks)
5. (a) Identify four groups of foods that breakfast menus can be compiled from giving two examples of each. (6 marks)
- (b) Highlight four common mistakes in menu copy. (4 marks)
- (c) (i) Identify six basic ingredients used in bread and butter pudding. (3 marks)
- (ii) Outline the procedure of preparing bread and butter pudding. (7 marks)

6. (a) State **five** uses of oats in food preparation. (5 marks)
- (b) Identify **five** quality points to consider when selecting poultry. (5 marks)
- (c) Explain **five** considerations when planning the structure of menus. (10 marks)

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