

SECTION A: (20 marks)*Answer ALL questions in this section.*

1. Explain the meaning of the following terms:
 - (a) Bouquet Garni
 - (b) Glaze
 - (c) Medallion
 - (d) Julienne

(4 marks)

2. State **four** causes of cloudiness in a consommé. (4 marks)

3. Identify **two** cooking methods **most** suitable for each of the following cuts of meat:
 - (a) top side
 - (b) breast of veal
 - (c) fillet Mignon
 - (d) best end of veal.

(4 marks)

4. Explain **four** desirable qualities of a kitchen floor. (4 marks)

5. State **four** reasons why gas is preferred in large-scale production. (4 marks)

SECTION B: (80 marks)*Answer any **FOUR** questions from this section.*

6. (a) State **four** merits of blanching vegetables. (4 marks)

- (b) Identify **two** items that can be made from the following basic recipes:-
 - (i) Bechamel
 - (ii) Basic bun dough
 - (iii) Mayonnaise
 - (iv) Choux paste.

(4 marks)

- (c) Explain the causes of the following faults:
 - (i) sunken fruit cake
 - (ii) dry-hard bread
 - (iii) soggy rice.

(6 marks)

- (d) Highlight **six** personal hygiene measures that should be observed by a Chef. (6 marks)

7. (a) Identify **five** characteristics of a fresh fish, when buying for use in the kitchen. (5 marks)
- (b) Outline steps to be followed when administering First Aid to a kitchen staff who has sustained a burn. (5 marks)
- (c) Outline the procedure of cleaning a deep fat fryer. (10 marks)
8. (a) State **four** reasons of colour coding boards used in the kitchen. (4 marks)
- (b) Describe the following:-
- (i) Sauces
 - (ii) Stocks
 - (iii) Soups.
- (6 marks)
- (c) Explain **five** factors to consider when planning menus for a catering unit, (10 marks)
9. (a) Identify **two** foods permitted for each of the special diets below:
- (i) low cholesterol
 - (ii) coelic
 - (iii) diabetic.
- (6 marks)
- (b) State **six** rules to observe when making coffee. (6 marks)
- (c) Outline the procedure of:-
- (i) poaching an egg (4 marks)
 - (ii) making an open sandwich (bread). (4 marks)
10. (a) Explain **three** methods of making cakes. (6 marks)
- (b) Identify **six** points to consider when making salads. (6 marks)
- (c) (i) State the procedure of sharpening knives to use in the kitchen. (4 marks)
- (ii) Highlight **eight** points to consider for the proper use and care of knives in the kitchen. (4 marks)