

1. (a) Identify **four** desirable characteristics of each of the following:
- (i) pastry;
  - (ii) white sauce. (4 marks)
- (b) Highlight **four** reasons for cooking food. (4 marks)
- (c) State **four** factors that determine how long food should be grilled. (4 marks)
- (d) Differentiate between Blanching and Parboiling. (4 marks)
- (e) State **four** disadvantages of fire wood as a fuel in food production. (4 marks)
2. (a) State **five** advantages of standard recipes. (5 marks)
- (b) State **three** causes of each of the following faults in yeast products:
- (i) poor volume, closed texture;
  - (ii) uneven texture with large holes;
  - (iii) sour or strong yeast flavour. (9 marks)
- (c) Distinguish between:
- (i) macedoine and jadenieve;
  - (ii) poaching and steaming;
  - (iii) pickles and chutney. (6 marks)
3. (a) State **four** methods of tenderizing meat. (4 marks)
- (b) Highlight **four** uses of pasta. (4 marks)
- (c) State **six** duties and responsibilities of each of the following kitchen brigade:
- (i) executive chef;
  - (ii) pantry chef. (12 marks)

4. (a) State **four** advantages of pre-planned menus for a catering establishment. (4 marks)
- (b) Highlight **three** disadvantages of each of the following materials used for kitchen ware:
- (i) aluminium;
- (ii) plastic. (6 marks)
- (c) State **five** ways of preventing each of the following accidents in the kitchen:
- (i) cuts;
- (ii) shock and fainting. (10 marks)
5. (a) Highlight **nine** points on personal hygiene, that should be observed by a food handler. (9 marks)
- (b) State **seven** advantages of a conventional oven. (7 marks)
- (c) Distinguish between shredding and chopping. (4 marks)
6. (a) State **five** ways of conserving energy in food production. (5 marks)
- (b) Outline the procedure of treating fractures in the kitchen. (5 marks)
- (c) Highlight **five** rules of each of the following:
- (i) baking;
- (ii) frying. (10 marks)