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2802/103

FOOD AND BEVERAGE PRODUCTION THEORY

Oct./Nov. 2015

Time: 3 hours

Candidate's Signature: _____

Date: _____



THE KENYA NATIONAL EXAMINATIONS COUNCIL

DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT

MODULE I

FOOD AND BEVERAGE PRODUCTION THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

Write your name and index number in the spaces provided above.

Sign and write the date of examination in the spaces provided above.

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

Answer any ALL questions in Section A and any FOUR questions from Section B in the spaces provided in this question paper.

Candidates should answer the questions in English.

For Examiner's Use Only

SECTION	Question	Maximum Score	Candidate's Score
A	1-5	20	
B		20	
		20	
		20	
		20	
Total Score			

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 (20 marks)

Answer ALL questions in this section in the spaces provided.

1. Explain the meaning of the following terms:
 - i) mirepoix;
 - ii) daube;
 - iii) en-papillote;
 - iv) crudites.

(4 marks)

2. State **two** advantages in each case, of using the following fuels:
 - i) sawdust; (2 marks)
 - ii) solar energy. (2 marks)

3. Explain **two** types of menus. (4 marks)

4. Explain **two** causes of each of the following:
 - i) bitter coffee; (2 marks)
 - ii) curdled mayonnaise. (2 marks)

5. Distinguish between hard water and soft water. (4 marks)

SECTION B: (80 marks)

Answer any FOUR questions from this section in the spaces provided.

6.
 - (a) Highlight **four** reasons for cleaning and disinfecting the kitchen floor. (4 marks)
 - (b) State **four** qualities to look for when purchasing root vegetables. (4 marks)
 - (c) Explain **three** points to consider when grilling meat. (6 marks)
 - (d) Identify **six** features of a well planned kitchen store. (6 marks)

7.
 - (a) Identify **eight** herbs used in cookery. (4 marks)
 - (b) State **four** advantages of pre-planned menus. (4 marks)
 - (c) Identify **two** foods that should be avoided by each of the following therapeutic diets:
 - i) low salt;
 - ii) gluten free;
 - iii) low cholestrol;
 - iv) diabetes.

(4 marks)

- (d) Explain **four** factors to consider when selecting fuel to use in the catering establishment. (8 marks)
8. (a) i) Explain the meaning of Hors d'oeuvres (2 marks)
ii) State two uses of Hors d'oeuvres (2 marks)
- (b) Highlight **five** advantages of coating foods before frying. (5 marks)
- (c) State **four** ways in which the internet can help improve efficiency in typical catering business. (4 marks)
- (d) Outline the procedure of special cleaning a wooden chopping board. (7 marks)
9. (a) Highlight each of the following:
- i) two reasons for marinating lean meat. (2 marks)
ii) three points to remember when making stocks. (3 marks)
- (b) State **three** advantages of each of the following cooking methods.
- i) boiling;
ii) steaming;
iii) roasting. (9 marks)
- (c) Describe how each of the following dish-washer/dish washing machines works.
- i) brush type;
ii) spray type;
iii) agitator type. (6 marks)
10. (a) Outline steps to take if a staff member suffers an electric shock at work. (4 marks)
- (b) Describe the **three** ways of heat/energy transfer when cooking food. (6 marks)
- (c) Explain **five** factors that determine what we eat. (10 marks)