

2802/103  
FOOD AND BEVERAGE  
PRODUCTION THEORY  
June/July 2016  
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL  
DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT  
MODULE I

FOOD AND BEVERAGE PRODUCTION THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

*This paper consists of SIX questions.*

*Question ONE is compulsory and carries a total of 20 marks.*

*Answer FOUR other questions worth 20 marks each.*

*Answers to ALL questions must be written in the answer booklet provided.*

*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.

Answer question ONE and any other FOUR questions.

1. (a) State **four** points to note when using baking tins in food production. (4 marks)
- (b) State **four** advantages of using a refrigerator as a food store. (4 marks)
- (c) Identify **four** coatings used in food production. (4 marks)
- (d) State **four** advantages of using offals in food production. (4 marks)
- (e) Identify **two** foods suitable for each of the following methods of cooking:
- (i) boiling,
  - (ii) roasting,
  - (iii) baking,
  - (iv) steaming. (4 marks)
2. (a) Identify **two** types of vegetables under the following categories:
- (i) tubers,
  - (ii) stems,
  - (iii) fruits,
  - (iv) flowers. (4 marks)
- (b) State **five** points to consider when making stocks. (5 marks)
- (c) State **five** considerations for presenting appetizers. (5 marks)
- (d) Highlight **six** points to note when choosing meat. (6 marks)
3. (a) Differentiate between glaze and thickening agents. (4 marks)
- (b) Highlight **three** reasons why a chef should:
- (i) wear protective clothing,
  - (ii) avoid smoking in the kitchen,
  - (iii) avoid wearing jewellery in the kitchen. (9 marks)
- (c) (i) identify **four** types of pasta. (2 marks)
- (ii) state **five** guidelines for cooking pasta. (5 marks)
4. (a) Highlight **three** uses of each of the following:
- (i) vinegar,
  - (ii) salt. (6 marks)



- (b) Differentiate between spices and pulses. (4 marks)
- (c) Describe five methods of preserving fish. (10 marks)
5. (a) State **three** points to observe in the control of food wastage at each of the following stages:
- (i) food preparation stage;
- (ii) food production stage. (6 marks)
- (b) Outline the procedure of making bread. (7 marks)
- (c) Highlight **seven** ways of avoiding falls in the kitchen. (7 marks)
6. (a) Explain the meaning of the following cookery terms:
- (i) Au-gratin;
- (ii) Baste;
- (iii) Baguette;
- (iv) Beurre marie. (4 marks)
- (b) State **three** ways of storing garlic. (3 marks)
- (c) (i) Giving an example of a food item in each case, identify **four** types of pastries. (4 marks)
- (ii) State **three** reasons for the following:
- (i) tough and hard pastry;
- (ii) soggy and greasy pastry;
- (iii) pastry fails to layer. (9 marks)



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