

2802/103
FOOD AND BEVERAGE
PRODUCTION THEORY
Oct./Nov. 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

You should have an answer booklet for this examination.
This paper consists of SIX questions.
Answer any FIVE questions.
All questions carry equal marks.
Maximum marks for each part of a question are as indicated.
Candidates should answer the questions in English.

This paper consists of 4 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) Identify an appropriate sauce for each of the following dishes:

- (i) spaghetti,
- (ii) bread crumbed fish,
- (iii) roast pork,
- (iv) roast chicken.

(4 marks)

(b) Match the following kitchen sections with appropriate chefs:

Sections	Chef
(i) Cold kitchen	Entremetier
(ii) Vegetable section	Patissier
(iii) Meat section	Gardmonger
(iv) Pastry section	Saucier

(4 marks)

(c) State **four** advantages of cyclic menus.

(4 marks)

(d) Explain the meaning of the following terms:

- (i) bouquet garni;
- (ii) gristle.

(4 marks)

(e) Classify the following vegetables:

- (i) spinach,
- (ii) egg plant,
- (iii) cabbages,
- (iv) potatoes.

(4 marks)

2. (a) State **six** uses of soups in the diet.

(6 marks)

(b) Highlight **two** reasons for each of the following cake making processes:

(i) sieving flour,

(2 marks)

(ii) creaming,

(2 marks)

(iii) folding in.

(2 marks)

(c) Explain **four** factors that influence kitchen planning and design.

(8 marks)

3. (a) State **four** ways of preserving mineral elements in vegetable cooking. (4 marks)
- (b) State **two** uses of the following in cookery:
- (i) wheat, (2 marks)
- (ii) oats. (2 marks)
- (c) Highlight **two** reasons for the following faults in puff pastry:
- (i) fat oozes out, (2 marks)
- (ii) hard, (2 marks)
- (iii) uneven rise. (2 marks)
- (d) Explain **three** methods of refuse disposal in the kitchen. (6 marks)
4. (a) Highlight **two** techniques of preventing discolouration in bananas. (2 marks)
- (b) Identify the problem in the following situations:
- (i) lemon curd for lemon meringue pie not firm,
- (ii) jelly not properly set. (2 marks)
- (c) Differentiate between the following:
- (i) beef stew and stronganoff, (4 marks) *Bar*
- (ii) finger and fork buffet. (4 marks)
- (d) Explain **four** factors to consider when choosing kitchen equipment. (8 marks)
5. (a) State **five** advantages of salads in the diet. (5 marks)
- (b) Identify the nutrients lacking in each of the following deficiency diseases:
- (i) anaemia,
- (ii) night blindness, *←*
- (iii) kwashiokor,
- (iv) scurvy,
- (v) beriberi. *Beri Beriberi*
- (5 marks)



- (c) Highlight **two** causes of the following occurrences:
- (i) potatoes discolour between peeling and cooking, (2 marks)
 - (ii) batter for deep frying fish does not colour, (2 marks)
 - (iii) students cut finger with kitchen knife. (2 marks)
- (d) Explain **two** methods of testing freshness of eggs. (4 marks)
6. (a) Identify **two** condiments used in production. (2 marks)
- (b) Differentiation between basic and standard recipe. (4 marks)
- (c) Explain **three** ways of preventing food contamination in the kitchen. (6 marks)
- (d) Using the following information calculate the food cost for tomato soup for one portion.

Name of the Dish	Ingredients	Quantity used	Unit of purchase	Cost per unit
Tomato soup (4 portions)	Margarine	50 gms	kg	164.00
	Bacon	25 gms	kg	460.00
	Onion	100 gms	kg	80.00
	Carrot	100 gms	kg	60.00
	Wheat flour	50 gms	2 kg	130.00
	Tomato puree	50 gms	340 gms	165.00
	Stock			
	Bones	100 gms	kg	50.00
	Carrots	50 gms	kg	60.00
	Celery	50 gms	kg	140.00
Leek	50 gms	kg	120.00	

(8 marks)

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