

2802/103  
FOOD AND BEVERAGE  
PRODUCTION THEORY  
June/July 2018  
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.*

*Answer question ONE (compulsory) and FOUR other questions.*

*Write your answers 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.**

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**Turn over**

1. (a) State **four** rules for handling knives in the kitchen. (4 marks)
- (b) Highlight **four** measures taken to prevent cross-contamination in the food production area. (4 marks)
- (c) (i) Explain the meaning of first aid. (2 marks)
- (ii) Identify **four** equipment found in the First Aid Box. (2 marks)
- (d) State **four** measures taken to conserve energy during cooking. (4 marks)
- (e) Highlight **four** methods a chef can use to simplify work. (4 marks)
2. (a) State **two** reasons for each of the following:
- (i) thawing poultry sufficiently before roasting; (2 marks)
- (ii) coating foods before deep frying; (2 marks)
- (iii) using salty water to boil root vegetables. (2 marks)
- (b) Highlight **four** uses of cream in food production. (4 marks)
- (c) Explain **five** guidelines for making fresh vegetable salads. (10 marks)
3. (a) State **four** reasons for decorating cakes. (4 marks)
- (b) Highlight **six** functions of fat in food production. (6 marks)
- (c) Explain **five** considerations made when preparing a time plan for the production of a meal. (10 marks)
4. (a) Highlight **six** details recorded in a standard recipe. (6 marks)
- (b) State **four** principles of a good appetizer. (4 marks)
- (c) Outline the procedure for preparing a spanish omelette. (10 marks)
5. (a) Explain the meaning of each of the following terms:
- (i) glaze; (2 marks)
- (ii) croquette; (2 marks)
- (iii) fricassée; (2 marks)
- (ix) mire poix. (2 marks)

- (b) Highlight **four** factors that influence what we choose to eat. (4 marks)
- (c) Outline the steps followed in making of yeast products. (8 marks)
6. (a) State **five** advantages of cyclical menus. (5 marks)
- (b) Differentiate between each of the following:
- (i) double decker and open sandwich; (4 marks)
- (ii) rough puff and flaky pastry. (4 marks)
- (c) Outline the procedure for roasting a joint. (7 marks)

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