

SCAN

Name: \_\_\_\_\_

Index No.: \_\_\_\_\_ 1

2802/204  
FOOD PRODUCTION MANAGEMENT  
THEORY  
June/July 2015  
Time: 3 hours

Candidate's Signature: \_\_\_\_\_

Date: \_\_\_\_\_



THE KENYA NATIONAL EXAMINATIONS COUNCIL

**DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT**

**FOOD PRODUCTION MANAGEMENT THEORY**

**3 hours**



**INSTRUCTIONS TO CANDIDATES**

Write your name and index number in the spaces provided above.  
Sign and write the date of the examination in the spaces provided above.  
This paper consists of **TWO** sections; **A** and **B**.  
Section **A** has **FOUR** questions. Answer any **THREE** questions.  
Section **B** has **FIVE** questions. Answer question 5 and any other **THREE** questions.  
Answers to all the questions must be written in the spaces provided in this question paper.  
Do **NOT** remove any pages from this question paper.  
Candidates should answer the questions in English.

**For Examiner's Use Only**

Section	Question	Maximum Score	Candidate's Score
A		10	
		10	
		10	
B	5	10	
		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: (30 marks)**

*Answer any THREE questions from this section.*

1. (a) Identify two uses of the following sugars:
- (i) golden syrup;
  - (ii) black treacle;
  - (iii) granulated sugar;
  - (iv) castor sugar;
  - (v) demerara sugar.
- (5 marks)
- (b) Highlight five storage points of game. (5 marks)
2. Advise your institution on five qualities to consider when purchasing the following:
- (i) fruits;
  - (ii) fish.
- (10 marks)
3. (a) Highlight four storage conditions conducive for storing tea. (4 marks)
- (b) Identify twelve herbs commonly used in cookery. (6 marks)
4. (a) Highlight five ways of preserving vegetables and give a suitable vegetable in each case. (5 marks)
- (b) State five demerits of using convenient foods in cookery. (5 marks)

**SECTION B: (70 marks)**

*Answer question 5 and any other THREE questions.*

5. (a) Illustrate the structure of wheat. (5 marks)
- (b) Identify five types of menus. (5 marks)
6. (a) (i) Explain the meaning of the term réchauffé dishes. (2 marks)
- (ii) Identify four ways of using left over meals. (4 marks)
- (b) Enumerate six items included in a production checklist. (6 marks)





- (c) Smart caterers use cook-chill and cook-freeze catering systems to produce their school meals. Highlight **eight** benefits that accrue from these catering processes. (8 marks)
7. (a) Explain the following uses of eggs in cookery:
- (i) as a raising agent;
  - (ii) as a thickener;
  - (iii) binding;
  - (iv) glazing;
  - (v) emulsifying.
- (10 marks)
- (b) (i) Explain the term work schedules as used in the production area. (2 marks)
- (ii) Explain **four** methods of scheduling work in the kitchen. (8 marks)
8. (a) Explain **four** roles played by convenience foods in a catering establishment. (8 marks)
- (b) Explain **six** factors to consider when planning for a function catering. (12 marks)
9. (a) State **five** points to observe when preparing fresh juice. (5 marks)
- (b) Highlight **seven** uses of recipes in food production. (7 marks)
- (c) Explain **four** ways of tenderizing meat. (8 marks)

