

2802/204

FOOD PRODUCTION MANAGEMENT THEORY

June/July 2017

Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT

MODULE II

FOOD PRODUCTION MANAGEMENT THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

This paper consists of TWO sections: A and B.

Section A has FOUR questions, answer ALL.

Answer Question 5 (COMPULSORY) and any other THREE questions from section B.

Write your answers in the answer booklet provided.

Maximum marks for each part of question are as indicated.

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.

SECTION A (30 marks)

Answer ALL questions from this section.

1. (a) Highlight **four** points to consider when selecting soft fruits for preparing puddings. (4 marks)
- (b) Identify where each of the following veal cuts are obtained from:
- (i) escallope;
 - (ii) chops;
 - (iii) steaks;
 - (iv) ossobucco. (4 marks)
2. (a) Explain **two** uses of herbs in a meal. (4 marks)
- (b) Explain **two** uses of each of the following commodities in food production:
- (i) avocado;
 - (ii) cucumber. (4 marks)
3. Differentiate between the following:
- (a) foaming and folding in; (4 marks)
 - (b) tuna and sprat. (4 marks)
4. Explain **three** advantages of using convenience foods in catering establishments. (6 marks)

SECTION B (70 marks)

Answer Question 5 (COMPULSORY) and any other THREE questions from this section.

5. (a) Highlight **two** faults in each of the following yeast products:
- (i) close texture;
 - (ii) coarse texture. (4 marks)
- (b) Explain **three** rules to observe when baking food. (6 marks)
6. (a) State **four** factors to consider when preparing stock. (4 marks)
- (b) Distinguish between:
- (i) consomme' and broth;
 - (ii) mirepoix and banquet garni. (8 marks)

- (c) Explain **four** ways of observing food hygiene in the kitchen. (8 marks)
7. (a) Highlight **five** rules to observe when preparing salads. (10 marks)
- (b) Outline the procedure for making tea. (10 marks)
8. (a) Explain **five** ways a chef can ensure control of food cost in the kitchen. (10 marks)
- (b) Explain **five** advantages of pre-planned menus for an establishment. (10 marks)
9. (a) State **six** ways of preserving vitamin C in leafy vegetables. (6 marks)
- (b) As a supervisor in a production kitchen explain each of the following elements of supervision to your staff:
- (i) forecasting;
 - (ii) planning;
 - (iii) organizing;
 - (iv) coordinating;
 - (v) controlling. (10 marks)
- (c) Distinguish between island kitchen layout and u-shaped layout. (4 marks)



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