

2802/204  
2819/204  
FOOD PRODUCTION  
MANAGEMENT THEORY  
June/July 2021  
Time: 3 hours

**REGISTRAR**  
RAMOGI INSTITUTE OF  
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THE KENYA NATIONAL EXAMINATIONS COUNCIL

**DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT  
DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT**

FOOD PRODUCTION MANAGEMENT THEORY

3 hours

**INSTRUCTIONS TO CANDIDATES**

*This paper consist of SIX questions.  
Answer any FIVE questions in the answer booklet provided.  
Maximum marks for each part of a 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.**

1. (a) State six uses of butter in food production. (6 marks)  
*use in making breads - used for coating the croissants  
 - used for greasing*
- (b) Explain the meaning of each of the following culinary terms: (2 marks)
- (i) Piping. (2 marks)
- (ii) Dripping (2 marks)
- (iii) Singe (2 marks)
- (c) Explain four reasons for considering centralised production units in catering. (8 marks)
2. (a) Identify four advantages of cyclic menus. (4 marks)  
*1. It contains a wide range of menu items  
 2. It contains different types of protein*
- (b) Highlight four uses of vegetables in food preparation giving two examples in each case. (8 marks)  
*used as a vitamin  
 - used for garnishing*
- (c) Describe each of the following methods of cooking: (2 marks)
- (i) Stewing; (2 marks)
- (ii) Pot roasting; (2 marks)
- (iii) Braising; (2 marks)
- (iv) Tandoori. (2 marks)
3. (a) Identify eight details you would expect to find on a store ledger sheet. (4 marks)
- (b) State six points to consider when purchasing whole fish. (6 marks)
- (c) Explain five rules to observe when roasting. (10 marks)  
*1. Pre-heat the oven  
 2. Season the meat  
 3. Use a meat thermometer  
 4. Baste the meat  
 5. Rest the meat*
4. (a) Identify two food products that can be prepared or finished using each of the following ingredients: (1 mark)
- (i) Mayonnaise (1 mark)
- (ii) Demi glace; (1 mark)
- (iii) Brown stock (1 mark)
- (iv) Avocado (1 mark)
- (b) Highlight six reasons for spending money on corporate hospitality. (6 marks)
- (c) Outline the procedure for preparing Brown Beef stew. (10 marks)

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- 1) trim the beef  
 2) cut into finely portions  
 3) marinate with the spices eg. Soy sauce, vinegar, Rojo, Salt, black pepper  
 4) Leave the marinate beef for 5 minutes to rest  
 5) Use a clean dutch oven to boil the beef to boil for 5 minutes  
 6) prepare the ingredients for the beef stew mean whole onions  
 7) cooking the beef  
 8) Use a clean dutch oven readiness for the ingredients used in preparation*

5. (a) Highlight **four** factors that influence kitchen planning and design. (4 marks)  
*SPACING, AVAILABILITY OF TABLE, CABINETS, etc.*
- (b) Identify **six** factors to consider when storing cereal grains. (6 marks)  
*Durability, Moisture, Temperature, & expiry date / method of storage, method of handling*
- (c) Describe **five** cuts of fish used in a catering establishment. (10 marks)
6. (a) State **one** preparation method of making garnishes from each of the following commodities:
- (i) Parsley; (1 mark)
  - (ii) Lettuce (1 mark)
  - (iii) Cucumber (1 mark)
  - (iv) Eggs (1 mark)
- (b) Describe **three** methods of baking foods in the oven. (6 marks)
- (c) Explain **five** techniques in the kitchen that are associated with cold preparations. (10 marks)

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