

2802/204
2819/204
FOOD PRODUCTION MANAGEMENT THEORY
Oct./Nov. 2022
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT

DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT

MODULE II

FOOD PRODUCTION MANAGEMENT THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

*This paper consists 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) Identify **four** responsibilities of a sous chef. (4 marks)
- (b) Explain each of the following terms as used in cookery;
- (i) marinating; (2 marks)
- (ii) blanching; (2 marks)
- (iii) caramelizing; (2 marks)
- (iv) emulsion. (2 marks)
- (c) Explain **four** factors to consider when planing menus. (8 marks)
2. (a) Highlight **four** rules for cooking fruits in food production. (4 marks)
- (b) (i) Explain the meaning of the term 'microwave cooking'. (2 marks)
- (ii) Identify **four** advantages of microwave cooking. (4 marks)
- (c) Discuss **five** reasons why appropriate timing is important in function catering. (10 marks)
3. (a) Highlight **five** points to consider when purchasing whole fresh fish. (5 marks)
- (b) Outline **five** points a supervisor should emphasize on when inducting new kitchen staff. (5 marks)
- (c) Describe each of the following methods of cooking:
- (i) baking; (2 marks)
- (ii) grilling; (2 marks)
- (iii) stewing; (2 marks)
- (iv) braising; (2 marks)
- (v) tandoori. (2 marks)
4. (a) Identify **four** listening traits of good kitchen personnel. (4 marks)
- (b) Describe **four** ways of preparing milk drinks for service in a catering establishment. (8 marks)
- (c) Outline the procedure for preparing and cooking Risotto rice. (8 marks)
5. (a) State **two** reasons why control is important in a catering establishment. (2 marks)

- (b) Discuss **four** factors that determine the tenderness of meat. (8 marks)
- (c) Compile a weekly cleaning schedule for seven kitchen employees each with one day off per week. (10 marks)
8. (a) Highlight **three** uses of yoghurt in the diet. (3 marks)
- (b) Analyse **three** types of skills required for effective kitchen supervision. (9 marks)
- (c) Outline the procedure for cutting chicken for saute, fricassée, and pies. (8 marks)

THIS IS THE LAST PRINTED PAGE.

easyvet.com