

2802/204
2819/204
**FOOD AND BEVERAGE PRODUCTION
MANAGEMENT THEORY**
June/July 2023
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL
DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT
DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT

MODULE II

FOOD AND BEVERAGE 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 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** dishes that an entremetier prepares in the kitchen. (4 marks)
- (b) State **six** advantages of steaming as a method of cooking. (6 marks)
- (c) (i) Define the term 'sauté'. (2 marks)
- (ii) Outline the procedure for preparing and cooking sauté chicken. (8 marks)
2. (a) State **four** uses of pulses in cookery. (4 marks)
- (b) Explain **one** requirement of each of the following, in relation to menu structure:
- (i) length; (2 marks)
- (ii) design; (2 marks)
- (iii) language. (2 marks)
- (c) Explain **five** reasons for using the centralised production units in a catering establishment. (10 marks)
3. (a) Define the term 'standard recipe'. (2 marks)
- (b) (i) State **two** main parts of a recipe. (2 marks)
- (ii) Highlight **four** benefits of using a standardized recipe. (4 marks)
- (c) Explain each of the following types of processed milk used in cookery:
- (i) pasteurised milk;
- (ii) sterilised milk;
- (iii) homogenized milk;
- (iv) evaporated milk;
- (v) condensed milk;
- (vi) dried milk. (12 marks)

4. (a) Identify **four** indicators of good quality veal. (4 marks)
- (b) Explain each of the following methods as used in baking:
- (i) dry baking; (2 marks)
 - (ii) baking with increased humidity; (2 marks)
 - (iii) baking with heat modification. (2 marks)
- (c) (i) Explain the meaning of the term cook chill as used in catering. (2 marks)
- (ii) Highlight the **eight** benefits of cook chill to a catering establishment owner. (8 marks)
5. (a) State **three** effects of heat on fish when cooking. (3 marks)
- (b) Explain **four** elements of supervision applied in a commercial kitchen. (8 marks)
- (c) Explain each of the following cuts of beef giving a suitable method of cooking in each case:
- (i) fillet; (3 marks)
 - (ii) topside; (3 marks)
 - (iii) flank. (3 marks)
6. (a) Distinguish between kneading and blending as used in food production. (4 marks)
- (b) Outline the procedure for grilling meat. (8 marks)
- (c) Explain each of the following documents used in stock control in a catering establishment:
- (i) delivery note; (2 marks)
 - (ii) invoice; (2 marks)
 - (iii) credit note; (2 marks)
 - (iv) order book. (2 marks)

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