

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

Index No.: \_\_\_\_\_ / \_\_\_\_\_

1402/311

**FOOD AND BEVERAGE  
PRODUCTION THEORY**

June/July 2012

Time: 3 hours

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

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



**THE KENYA NATIONAL EXAMINATIONS COUNCIL**

**CRAFT CERTIFICATION IN FOOD AND BEVERAGE  
PRODUCTION SERVICE**

**FOOD AND BEVERAGE PRODUCTION 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** is **COMPULSORY** and has **TWO** questions.*

*Answer any **THREE** questions from section **B**.*

*Each question carries 20 marks.*

*Answers to **ALL** the questions **MUST** be written in the spaces provided in this booklet.*

*Do not remove any pages from this booklet.*

**For Examiner's Use Only**

Section	Question	Maximum Score	Candidate's Score
<b>A</b>	<b>1</b>	20	
	<b>2</b>	20	
<b>B</b>		20	
		20	
		20	
<b>Total Score</b>			

**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 (40 marks)**  
(Food Science, Nutrition, Catering Premises and Equipment)

*Answer ALL questions in this section in the spaces provided.*

1. (a) Outline the effects of Vitamin B2 deficiency. (4 marks)

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- (b) State **four** functions of water in the body. (6 marks)

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- (c) Explain **five** factors to bear in mind when planning meals for the elderly. (10 marks)

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2. (a) State **five** measures to control cockroaches in the kitchen. (5 marks)

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- (b) Outline **five** disadvantages of using wood as a form of fuel. (5 marks)

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- (c) Explain **five** factors to consider when purchasing a cooker. (10 marks)

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**SECTION B (60 marks)**

*Answer any **THREE** questions in this section in the spaces provided at the end of Section B.*

3. (a) State **four** advantages of steaming food. (4 marks)
- (b) Highlight **five** rules to observe when preparing fresh juice. (5 marks)
- (c) Outline **three** reasons for cooking meat. (3 marks)
- (d) State **two** advantages and two disadvantages of canning foods. (8 marks)
4. (a) Explain **three** causes of decay in food. (6 marks)
- (b) Highlight **four** food hygiene rules to observe in the kitchen. (4 marks)
- (c) Identify **four** components of a duty rota. (4 marks)
- (d) Explain **two** functions of each of the following ingredients in a cake
- (i) Margarine
  - (ii) Eggs
  - (iii) Sugar.
- (6 marks)
5. (a) Outline **four** uses of recipes in food in production. (4 marks)
- (b) Distinguish between the following cookery method:
- (i) Boiling and steaming
  - (ii) Baking and grilling.
- (8 marks)
- (c) Explain **four** ways of conserving fuel during production. (8 marks)
6. (a) List **six** uses of flour in food production. (3 marks)
- (b) Explain **three** ways of adding fat in the processing of pastries. (6 marks)
- (c) Describe the following types of pasta
- (i) Spaghetti
  - (ii) Ravioli
  - (iii) Lasagne.
- (3 marks)



(d) Identify **two** causes of the following faults:

- (i) Sour bread rolls
- (ii) Greasy stew
- (iii) Lumpy custard sauce
- (iv) Cracked swiss roll.

(8 marks)

7. (a) State **two** reasons for the following cake making processes:

- (i) sieving flour
- (ii) creaming
- (iii) folding in.

(6 marks)

(b) Identify **six** causes of accidents in the kitchen.

(6 marks)

(c) Explain the **four** conditions necessary for the growth of yeast.

(8 marks)

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