

SECTION A: (40 marks)

Answer ALL the questions from this section.

1. Identify **four** reasons for hardness of short pastry products. (4 marks)
2. State **four** points on personal hygiene related to the mouth by the food handler. (4 marks)
3. Highlight safety precautions to be observed when deep fat frying food. (4 marks)
4. Identify **two** uses of each of the following First Aid materials:
 - (i) bandage; (2 marks)
 - (ii) dressings. (2 marks)
5. State **four** uses of gas in a catering establishment. (4 marks)
6. Highlight **four** points to observe in the use of refrigeration equipment for maximum storage life. (4 marks)
7. Explain **two** advantages of indirect water system. (4 marks)
8. Distinguish between temporary hardness of water and permanent hardness of water. (4 marks)
9. Highlight **four** advantages of an efficient food costing system. (4 marks)
10. State **four** advantages of using a sandwich toaster. (4 marks)

SECTION B: (60 marks)

Answer any FOUR questions from this section.

11. (a) State **five** uses of yoghurt in food preparation. (4 marks)
- (b) Highlight **five** functions of fats in food preparation. (5 marks)
- (c) Explain **two** ways of overcoming the following problems when using milk:
 - (i) milk scorching at the bottom of the pan; (2 marks)
 - (ii) skin on boiled milk; (2 marks)
 - (iii) curding of milk during cooking. (2 marks)

12. (a) State **four** advantages of roasting using low temperature. (4 marks)
- (b) (i) Identify **three** types of chicken giblets and their uses. (3 marks)
- (ii) Highlight **two** advantages of trussing chicken for roasting. (2 marks)
- (c) (i) State **two** qualities of well prepared veloutes. (2 marks)
- (ii) Highlight **four** requirements for producing quality veloutes. (4 marks)
13. (a) (i) State **four** qualities of a good cup of tea. (4 marks)
- (ii) Differentiate between milk shakes and eggnogs. (4 marks)
- (b) Outline the procedure of preparing cocoa for drinking purposes. (4 marks)
- (c) State the qualities of good onions. (3 marks)
14. (a) Identify the causes of oil bubbling during frying. (4 marks)
- (b) Outline the steps to follow when breadcrumbing beef slices. (5 marks)
- (c) State **three** points to observe in the following procedure:
- (i) cutting pastry; (3 marks)
- (ii) rolling pastry. (3 marks)
15. (a) State **five** effects of using too much raising agents in the preparation of cake mixtures. (5 marks)
- (b) Identify **five** quality points to look for when buying kidney. (5 marks)
- (c) Highlight **five** ways of ensuring good results when grilling food items. (5 marks)