

1802/103
FOOD AND BEVERAGE
PRODUCTION THEORY
Oct./Nov. 2018
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL
CRAFT CERTIFICATE IN FOOD AND BEVERAGE PRODUCTION
MODULE I

FOOD AND BEVERAGE PRODUCTION THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

This paper consists of TWO sections; A and B.

Answer ALL questions in section A and any FOUR questions from section B in the answer booklet provided.

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.

SECTION A: COMPULSORY (40 marks)*Answer ALL questions from this section.*

1. Identify **four** hazards that may result during the emptying and cleaning of flyers. (4 marks)
2. Outline **four** characteristics of materials suitable for the construction of kitchen equipment. (4 marks)
3. Highlight **four** points to observe in the kitchen to ensure food safety. (4 marks)
4. State **four** points to observe when buying smoked fish. (4 marks)
5. Explain **two** degrees of cooking grilled meats. (4 marks)
6. Highlight **four** points to observe when whipping egg whites for meringue preparation. (4 marks)
7. Outline **four** reasons for close textured yeast dough products. (4 marks)
8. Enumerate **four** uses of cream in food preparation. (4 marks)
9. Outline **four** anti-microbial substances that may be used in food preservation. (4 marks)
10. Highlight **four** uses of food processing machines in the kitchen. (4 marks)

SECTION B (60 marks)*Answer FOUR questions from this section.*

11. (a) Highlight **five** causes of hard chapatis. (5 marks)
- (b) State **five** reasons for excessive foaming during deep frying. (5 marks)
- (c) Outline the procedure of 'proving' a new pan. (5 marks)
12. (a) Highlight **five** uses of an accompanying sauce. (5 marks)
- (b) State **five** guidelines to observe when whipping cream. (5 marks)
- (c) Outline the procedure of making Hot tea. (5 marks)

13. (a) Describe **five** quality points to consider when purchasing sweet potatoes. (4 marks)
- (b) Outline **five** advantages of using cyclical menus in an establishment. (5 marks)
- (c) Explain **three** attributes of a good pastry chef. (6 marks)
14. (a) State **five** points to observe when using an electric food chopper. (5 marks)
- (b) Highlight **five** advantages of grilling as a method of cooking. (5 marks)
- (c) Outline the procedure of calculating a portion cost. (5 marks)
15. (a) Describe the following cutting techniques:
- (i) Concasser; (1 mark)
- (ii) Mince; (1 mark)
- (iii) Emincer; (1 mark)
- (iv) Shred. (1 mark)
- (b) Highlight **five** characteristics of a quality shortened cake. (5 marks)
- (c) Explain **three** points to observe in the preparation of sponge cake. (6 marks)

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