

2802/103  
FOOD AND BEVERAGE  
PRODUCTION THEORY  
June/July 2019  
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL  
DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT

FOOD AND BEVERAGE PRODUCTION THEORY

3 hours

**INSTRUCTIONS TO CANDIDATES**

*This paper consists of SIX questions.  
Answer any FIVE questions in the answer booklet provided.  
All questions carry equal marks.  
Maximum marks for each 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.**

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**Turn over**

1. (a) State **four** guidelines to kitchen hygiene. (4 marks)
- (b) Highlight **four** reasons for blanching food before cooking. (4 marks)
- (c) Enumerate **four** causes of accidents in the kitchen. (4 marks)
- (d) State **four** uses of grease proof paper in a food production area. (4 marks)
- (e) Distinguish between Juliennes and Brunoises. (4 marks)
  
2. (a) Identify **six** constituents of food. (3 marks)
- (b) Highlight **five** ways of conserving vitamins during food production. (5 marks)
- (c) Giving **one** example in each case, differentiate between welfare and commercial sectors of catering establishments. (6 marks)
- (d) State **six** points to note on care of a refrigerator. (6 marks)
  
3. (a) State **five** reasons why mayonnaise sauce may curdle during preparation. (5 marks)
- (b) Highlight **five** reasons for cooking food. (5 marks)
- (c) Outline the procedure for preparing brown stock. (10 marks)
  
4. (a) State **six** points to consider when buying beef steak. (6 marks)
- (b) Identify **four** fire fighting equipment. (2 marks)
- (c) Highlight **six** safety rules to observe when handling knives in the food production area. (6 marks)
- (d) Explain each of the following types of menus as used in a catering establishment:
  - (i) function/ pastry menu; (2 marks)
  - (ii) table d'hôte menu; (2 marks)
  - (iii) a la carte menu. (2 marks)

5. (a) Highlight **four** advantages of a well lit kitchen. (4 marks)
- (b) Enumerate **five** dishes served as hors d'oeuvres. (5 marks)
- (c) State **five** rules to observe when baking. (5 marks)
- (d) Outline the procedure for care of a microwave oven. (6 marks)
6. (a) Highlight **six** sources of food contamination. (6 marks)
- (b) Giving **one** example in each case, classify types of fuel used in a catering establishment. (6 marks)
- (c) Differentiate between each of the following cookery terms:
- (i) grating and coating; (4 marks)
- (ii) basting and glazing. (4 marks)

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