

Name: _____

Index No: _____ / _____

2802/103
**FOOD AND BEVERAGE
 PRODUCTION THEORY**
 June/July 2015
 Time: 3 hours

Candidate's Signature: _____

Date: _____



THE KENYA NATIONAL EXAMINATIONS COUNCIL

**DIPLOMA IN FOOD AND BEVERAGE, PRODUCTION
 SERVICE AND SALES MANAGEMENT
 MODULE I**

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 consist of **SIX** questions.*

*Question **ONE** is compulsory and carries 20 marks.*

*Answer **FOUR** other questions worth 20 marks each.*

*Answers to **ALL** questions must be written in the spaces provided in this question paper.*

*Do **NOT** remove any pages from this question paper.*

Candidates should answer the questions in English.

For Examiner's Use Only

Question	1	2	3	4	5	6	TOTAL SCORE
Candidate's Score							

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.**

Answer question **ONE** and any other **FOUR** questions.

1. (a) Identify the use of each of the following:
- (i) basil;
 - (ii) cardamon;
 - (iii) saffron;
 - (iv) sage. (4 marks)
- (b) Identify **two** equipment used for each of the following methods of heat transfer:
- (i) contact heat;
 - (ii) convectional;
 - (iii) radiation;
 - (iv) combination. (4 marks)
- (c) Highlight **four** types of each of the following:
- (i) poultry;
 - (ii) offals. (4 marks)
- (d) Differentiate between:
- (i) Jus-lie and Panada;
 - (ii) Rechauffer and Ragout. (4 marks)
- (e) Distinguish between:
- (i) lunch and brunch;
 - (ii) dinner and supper. (4 marks)
2. (a) Highlight **seven** details to be discussed at the initial meeting for a function catering. (7 marks)
- (b) State **four** fire precautions for the work place. (8 marks)
- (c) Highlight **five** gastronomical aspects considered when planning menus. (5 marks)

3. (a) Identify two suitable garnishes for each of the following dishes.
- (i) cream of tomato soup;
 - (ii) fruit salad;
 - (iii) vegetable salad;
 - (iv) baked fish. (4 marks)
- (b) State four ways of introducing air in the food as a raising agent. (8 marks)
- (c) Outline the procedure for cleaning an electric cooker. (8 marks)
4. (a) State five advantages of boiling as a method of cooking. (5 marks)
- (b) Highlight six safety rules when handling knives in the kitchen. (6 marks)
- (c) Outline the procedure for preparing canapes. (9 marks)
5. (a) State four advantages of using solar as a fuel in food production areas. (4 marks)
- (b) Giving two examples of cakes in each case, identify four methods of making cakes. (6 marks)
- (c) Explain five rules for sautéing meat. (10 marks)
6. (a) State five points to note when choosing wooden cutting boards for use in the kitchen. (5 marks)
- (b) Identify five uses of sugar in food production. (5 marks)
- (c) Outline the procedure for making mayonnaise manually. (10 marks)