

2802/103  
FOOD AND BEVERAGE  
PRODUCTION THEORY  
June/July 2017  
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL  
DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT  
MODULE I

FOOD AND BEVERAGE PRODUCTION THEORY

3 hours

**INSTRUCTIONS TO CANDIDATES**

*This paper consists of **SIX** questions.*

*Answer question **ONE** and any other **FOUR** questions in the answer booklet provided.*

*All questions carry equal marks.*

*Maximum marks for each part of a question are indicated.*

*Candidates should answer the question 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.**

1. (a) Identify food commodities in which each of the following proteins are found:
  - (i) albumen;
  - (ii) myosin;
  - (iii) globin;
  - (iv) gluten.(4 marks)
- (b) Identify **four** cuts of fish. (4 marks)
- (c) Highlight **four** reasons of kitchen organization. (4 marks)
- (d) Give **four** uses of soup in the diet. (4 marks)
- (e) State **four** types of starches. (4 marks)
2. (a) Identify **six** uses of eggs in cookery. (6 marks)
- (b) Using an illustration, differentiate between U-shaped and corridor kitchen plan. (4 marks)
- (c) Explain **five** quality points when buying fish in the catering establishments. (10 marks)
3. (a) Identify **four** duties of an executive chef. (4 marks)
- (b) Highlight **six** hygiene tips in regard to hair for food handlers. (6 marks)
- (c) Explain **five** practices that can prevent discolouration of fruits after cutting. (10 marks)
4. (a) Identify **four** uses of oats in food production. (2 marks)
- (b) Highlight **six** advantages of standard recipes in food production. (6 marks)
- (c) Identify **three** reasons for each of the following:
  - (i) ventilation in the kitchen;
  - (ii) lighting in the kitchen;
  - (iii) pounding meat before cooking;
  - (iv) hanging beef after slaughter.(12 marks)

5. (a) Highlight **four** causes of lack of flakiness in flaky pastry products. (4 marks)
- (b) Identify **four** qualities of a kitchen uniform. (4 marks)
- (c) Differentiate between each of the following:
- (i) soups and sauces; (2 marks)
  - (ii) croutons and sippets; (2 marks)
  - (iii) brown and white braising. (2 marks)
- (d) Explain the meaning of each of the following terms: *in response*
- (i) marination; (2 marks)
  - (ii) food poisoning; (2 marks)
  - (iii) simmering. (2 marks)
6. (a) Identify the foods used on each of the following colour coded chopping boards:
- (i) brown;
  - (ii) blue;
  - (iii) white;
  - (iv) yellow.
- (4 marks)
- (b) Highlight **five** uses of milk in food production. (5 marks)
- (c) Identify **five** points to consider when purchasing chicken in a catering establishment. (5 marks)
- (d) Highlight **six** advantages of preserving food by drying. (6 marks)

**THIS IS THE LAST PRINTED PAGE.**