

2802/205

2819/205

**FOOD AND BEVERAGE PRODUCTION  
MANAGEMENT PRACTICE**

Oct./Nov. 2017

Time: 7 hours



**THE KENYA NATIONAL EXAMINATIONS COUNCIL**

**DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT**

**DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT  
MODULE II**

**FOOD AND BEVERAGE PRODUCTION MANAGEMENT PRACTICE**

**7 hours**

**Planning - 2 hours**

**Production - 5 hours**

- Previous preparation - 1 hour
- Practice - 4 hours

**INSTRUCTIONS TO CANDIDATES**

**Planning: 2 Hours**

1. Tests will be picked by ballot.
2. Indicate the test picked, day and date on the first page of the plan.
3. The candidate's name and index number must be written on all pages of the plan.
4. Write the plan of work in **TRIPLICATE**. Hand in to the invigilator the original and duplicate copies.

**NB:** No alterations will be allowed after this session.

**This paper consists of 5 printed pages and 1 insert.**

**Candidates should check the question paper to ascertain that all the pages are printed as indicated and that no questions are missing.**

5. Hand in the **DUPLICATE** food order separately.
6. Each candidate will be allowed **5** assistants to deploy in production and service.
7. The number to be catered for is **30** at a food cost not exceeding Ksh. 150 per person.

**NOTE**

Candidates who do not plan, organise, supervise quantities for 30 will be **DISQUALIFIED**.

8. Only textbooks, recipe files/cards will be allowed during the planning session.  
**USE OF PREVIOUS PLANS WILL NOT BE ALLOWED.**
9. The plan of work should include: -
  - (i) title page;
  - (ii) table of contents;
  - (iii) menu presentation;
  - (iv) previous preparation;
  - (v) work to be covered;
  - (vi) food order list;
  - (vii) equipment and materials requisition;
  - (viii) costing and calculations(Use costing sheet provided);
  - (ix) timed order of work for self and assistants;
  - (x) demonstration notes and references.

**Practical Session: 5 hours**

10. Tasting samples of **ALL** foods and beverages produced must be presented to the examiner before being served.
11. Tea items prepared will be served to the examiner with tea at 10.00 O'clock and 4.00 O'clock and the rest sold at a gross profit of 25%.
12. Coffee is to be served with all meals.
13. Clearing should be thorough and any unused commodities must be displayed for the examiner to see.
13. A written report is to be handed to the examiner by 8.00 am the following morning for all morning session candidates and by 2.00 pm the following day for all afternoon session candidates.

**TEST INSTRUCTIONS**

- (a) Plan, organise, supervise and control the production of a three (3) course meal with a choice in each course for 30 guests as specified in each test.
- (b) Produce and present for sale 30 portions of the Tea item as specified in your test.
- (c) Instruct your assistant on the day's mise-en-scene and mise-en-place and demonstrate on the task specified in your test.

**TEST ONE**

- (a) Lunch for 30 county commissioners attending a briefing on their role in devolution at State House Nairobi.
- (b) 30 portions of scones.
- (c) Special cleaning of the kitchen walls.

**TEST TWO**

- (a) A luncheon for 30 Human rights activists meeting in Cape Town to discuss injustices in Africa.
- (b) 30 portions of orange cake.
- (c) Special cleaning of the work surfaces/ table.

**TEST THREE**

- (a) Dinner for 30 members of Parliament (MPs) from coffee growing zones meeting in Kiambu county to discuss ways of improving the market.
- (b) 30 portions of pancakes.
- (c) Special cleaning of the kitchen floor.

**TEST FOUR**

- (a) Lunch for 30 Bank managers meeting to discuss the proposed interest rate bill at Kenya School of Monetary studies.
- (b) 30 portions of sausage rolls.
- (c) Special cleaning of **three** saucepans.

**TEST FIVE**

- (a) Luncheon for 30 National Youth Service Senior officers attending a restructuring seminar at Yatta.
- (b) 30 portions of doughnuts.
- (c) Use and care of **three** different wooden small equipment.

**TEST SIX**

- (a) Dinner for 30 members of the Young Men Christian Association (Y.M.C.A) holding their annual congress in Nyeri.
- (b) 30 portions of ginger biscuits.
- (c) Steps to take incase a kitchen staff gets a deep cut while at work.

**TEST SEVEN**

- (a) Lunch for 30 Nigerian students visiting Technical universities in Kenya.
- (b) 30 portions of beef samosas.
- (c) Use and care of **four** different types of kitchen knives.

**TEST EIGHT**

- (a) Dinner for 30 football referees on a tour to Tunisia.
- (b) 30 portions of vanilla cake.
- (c) Use and care of **three** different types of kitchen cloths.

**TEST NINE**

- (a) Luncheon for 30 civil engineers holding an annual general meeting in Arusha, Tanzania.
- (b) 30 portions of lemon cake.
- (c) Greasing and lining **two** different shapes of baking tins.

**TEST TEN**

- (a) Dinner for 30 members of the Kenya Parents Association meeting in Mombasa.
- (b) 30 portions of coconut biscuits.
- (c) Special cleaning of a cooker.

**THIS IS THE LAST PRINTED PAGE.**