

**072104T4FBC**

**FOOD PRODUCTION (CULINARY ARTS) LEVEL 4**

**HOS/OS/FP/CR/04/4**

**PREPARE CUTS OF MEAT**

**MARCH/APRIL 2023**



**THE KENYA NATIONAL EXAMINATIONS COUNCIL**

**WRITTEN ASSESSMENT**

**TIME: 2 HRS**

**INSTRUCTIONS TO CANDIDATES:**

*You have **TWO HOURS** to attempt all the questions.*

*Marks for each question are indicated in brackets ( ).*

*This paper consists of **TWO** sections: A and B*

*You are required to provide your responses in this question paper.*

**This paper consists of FOUR (4) printed pages**

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

**SECTION A: 10 MARKS**

*Answer all questions. Each question is 1 mark.*

1. Mutton is meat from a sheep that: (1 Mark)
  - A. Is less than 6 months old
  - B. Is kept outside for most of its life
  - C. Is over 12 months old
  - D. Is kept inside for most of its life
2. Which one of the following is **NOT** a quality standard to look for when buying beef? (1 Mark)
  - A. Colour
  - B. Quantity
  - C. Texture
  - D. Freshness
3. Which one of the following consists of offals only (1 Mark)
  - A. Sweet breads, liver, kidneys and fillet
  - B. Sweet breads, liver, heart and kidneys
  - C. Sweet breads, liver, kidneys and ribs
  - D. Sweet breads, ribs, kidneys and fillet
4. Which of the following is **NOT** suitable equipment for preparing cuts of meat? (1 Mark)
  - A. Meat axe and cleavers
  - B. Meat bats and cleavers
  - C. Bone saw and cleavers
  - D. Bone saw and meat bats
5. Which one of the following is true about presentation of meat dishes? (1 Mark)
  - A. Hot meat dishes can be put on either a hot or cold plate
  - B. Hot meat dishes should always be served on cold clean plate
  - C. Hot meat dishes should always be served on hot clean plate
  - D. Cold meat dishes should always be served on hot clean plate
6. \_\_\_\_\_ is the process removing bones from meat before cooking (1 Mark)
  - A. Deboning
  - B. Filleting
  - C. Trimming
  - D. Trussing

7. When buying pork ribs what quality should the chef consider? (1 Mark)
- A. Pinkish-yellow in colour with no marbling in the meat
  - B. Pinkish-red in colour with no marbling in the meat
  - C. Pinkish-red in colour with marbling in the meat
  - D. Pinkish-yellow in colour with marbling in the meat
8. Which one of the following is **NOT** a cut of poultry? (1 Mark)
- A. Drumstick
  - B. Wing
  - C. Breast
  - D. Steak
9. Which colour of chopping board is recommended for preparation of raw fish? (1 Mark)
- A. White
  - B. Red
  - C. Blue
  - D. Yellow
10. The following are methods of refuse disposal. Which one is **NOT** recommended? (1 Mark)
- A. Burning
  - B. Burying
  - C. Recycling
  - D. Reusing



**SECTION B: 40 MARKS**

11. Describe how to prepare the following meats before cooking (5 marks )
- a) Tongue:
  - b) Sweetbreads
  - c) Liver
  - d) Hearts
  - e) Kidney
12. State **TWO** methods used in tenderizing meat (2 marks)
13. Identify **THREE** methods of cleaning work surfaces for preparation of meat (3 marks)
14. State **FIVE** qualities to look for when buying whole fish. (5 marks)

15. Name **FIVE** equipment used in preparing cuts of meat (5 marks)

16. Outline **FIVE** methods used for preservation of fish (5 marks)

17. Give the name and suitable method of cooking for the cuts of lamb shown in the table below: (4 marks)

<i>s/n</i> <i>o</i>	<i>Cuts of lamb</i>	<i>Name</i>	<i>Suitable method of cooking</i>
1		<hr/> <hr/>	<hr/> <hr/>
2		<hr/> <hr/>	<hr/> <hr/>

18. Enumerate **SIX** food hygiene measures that should be practised by meat handlers when preparing cuts of meat (6 marks)

19. Outline **FIVE** principles of HACCP? (5 marks)