

2802/204

2819/204

FOOD PRODUCTION
MANAGEMENT THEORY

June/ July 2018

Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT
DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT

MODULE II

FOOD PRODUCTION MANAGEMENT THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

This paper consists of TWO sections; A and B.

Section A has FOUR questions, answer ALL the questions.

Answer question FIVE and any other THREE questions from section B.

Answers must be written in the answer booklet provided.

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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SECTION A (30 marks)

Answer ALL the questions in this section.

1. (a) State **four** quality points to look for when buying eggs. (4 marks)
 - (b) Identify **two** cooking methods for each of the following cuts of beef:
 - (i) topside; - *Roasting*
 - (ii) sirloin; - *Grilling, frying*
 - (iii) fillet; - *Grilling, frying*
 - (iv) silverside; - *Braising, Roasting*
- (4 marks)
2. Highlight **four** points to consider when buying fish. (4 marks)
 3. Explain **five** advantages of boiling food. (10 marks)
 4. Differentiate between each of the following:
 - (a) offal and tripe;
 - (b) broiler and spring chicken.
- (8 marks)

SECTION B (70 marks)

Answer question FIVE and any THREE questions in this section.

- ✓ 5. Explain **five** advantages of an efficient costing system. (10 marks)
 6. (a) State **four** properties of a good sauce. (4 marks)
 - (b) Explain **four** ways of ensuring that kitchen staff observe personal hygiene. (8 marks)
 - ✓ (c) Differentiate between each of the following:
 - (i) puree soup and velouté.
 - (ii) croutons and marinade.
- (8 marks)
7. (a) Highlight **four** important information put on the food labels that make the products more acceptable in the market. *= Date, quality value, nutritional value* (4 marks)
 - (b) Identify **four** reasons why a chef would make changes in a menu. (4 marks)
 - (c) Explain **six** advantages of sous-vide production process. (12 marks)

8. (a) State **two** causes of each of the following in pastry:

- (i) poor volume pastry; → much butter
- (ii) too high volume pastry. → much baking powder.

(4 marks)

(b) Identify derivatives of each of the following sauces:

- (i) velouté; → brown roux
- (ii) espagnole; → white roux
- (iii) bechamel; → white roux
- (iv) butter. →

(4 marks)

(c) Describe each of the following as used in the kitchen:

- (i) tandoori cooking;
- (ii) grilling;
- (iii) appetizer;
- (iv) locktail.



(12 marks)

9. (a) State **three** methods of preserving meat.

- salting
- freezing
- canning
- chilling

(3 marks)

(b) Identify **four** types of sugars used in cake making giving **two** examples where they are used in each case.

- refined sugar
- white sugar
- unrefined sugar
- brown sugar
- icing sugar
- syrups and treacle
- demerara (brown sugar)
- partially unrefined sugar

(8 marks)

(c) Describe each of the following types of milk:

- (i) condensed;
- (ii) homogenised;
- (iii) pasteurized. → its whole packaged and non packaged milk also heat^m milk heat to eliminate micro-organisms

(9 marks)

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