

Name _____

Index No. _____

1402/311
FOOD AND BEVERAGE PRODUCTION
THEORY

June/July 2015

Time: 3 hours

Candidate's Signature _____

Date _____



THE KENYA NATIONAL EXAMINATIONS COUNCIL

**CRAFT CERTIFICATE IN FOOD AND BEVERAGE
PRODUCTION AND SERVICE**

FOOD AND BEVERAGE PRODUCTION THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

Write your name and index number in the spaces provided.

Sign and write the date of examination in the spaces provided above.

This paper consists of TWO Sections: A and B.

*Section A is **COMPULSORY**.*

*Answer any **THREE** questions from Section B in the spaces provided in this question paper.*

All questions carry equal marks.

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

Candidates should answer the questions in English.

For Examiner's Use Only

Section	Question	Maximum Score	Candidate's Score
A	1 - 2	40	
B		20	
		20	
		20	
TOTAL 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.

SECTION A: (40 marks)

Answer ALL questions in this Section.

1. (a) Explain **four** characteristics of enzymes. (4 marks)
- (b) State **four** reasons for cooking food. (4 marks)
- (c) Explain the meaning of the following:
- (i) food;
 - (ii) nutritional care;
 - (iii) over-nutrition. (6 marks)
- (d) Highlight **six** functions of carbohydrates in the body. (6 marks)
2. (a) Highlight **three** causes of dampness in a building. (3 marks)
- (b) State **four** advantages of using ceramic tiles on kitchen walls. (4 marks)
- (c) Outline the procedure to follow when cleaning a deep-fryer. (5 marks)
- (d) Describe the following materials and foils used in the kitchen.
- (i) bactericide wiping cloths;
 - (ii) oven cloths;
 - (iii) cling wrap;
 - (iv) metal foil. (8 marks)

SECTION B: (60 marks)

Answer any THREE questions from this Section.

3. (a) Giving an example in each case, identify **four** methods of making a cake. (4 marks)
- (b) Describe **four** characteristics of a quality loaf of bread. (4 marks)
- (c) State **four** possible causes of hard chapatis. (4 marks)
- (d) Explain **four** rules to follow when baking. (8 marks)
4. (a) Explain the meaning of the term **pickling** as used in preservation of vegetables. (2 marks)
- (b) State **four** uses of oats in cookery. (4 marks)
- (c) Outline the steps to follow when preparing tomato concassé (6 marks)
- (d) Explain **four** ways of reducing loss of water soluble vitamins during preparation of foods. (8 marks)

5. (a) Differentiate between **barding** and **larding** as applied in cookery. (4 marks)
- (b) Highlight **four** ways of determining the correct cooking time allowance for deep fried foods. (4 marks)
- (c) State **three** advantages of each of the following food preparation methods:-
(i) marinating;
(ii) sieving flour. (6 marks)
- (d) Explain **two** causes of each of the following faults during frying:
(i) food sticking on pan;
(ii) smoking of oil/fat;
(iii) excessive foaming during deep frying. (6 marks)
6. (a) State **three** uses of neckerchief. (3 marks)
- (b) Highlight **three** reasons for cleaning kitchen cloths with hot water. (3 marks)
- (c) Outline the procedure for special laundry treatment of a dish cloth. (4 marks)
- (d) Explain **five** qualities of kitchen uniforms (10 marks)
7. (a) State **six** essential requirements of a standard recipe. (3 marks)
- (b) Highlight **five** ways of preventing cross-contamination of foods during preparation and cooking. (5 marks)
- (c) Outline the steps to follow when 'proving' a frying pan. (6 marks)
- (d) State **six** rules to observe when brewing tea. (6 marks)