

Candidate's Name _____ Index No. _____ / _____

1819/103
FOOD AND BEVERAGE PRODUCTION
AND CONTROL THEORY
June/July 2013
Time: 3 hours

Candidate's Signature _____

Date _____



THE KENYA NATIONAL EXAMINATIONS COUNCIL

**CRAFT CERTIFICATE IN CATERING AND ACCOMMODATION
OPERATIONS**

FOOD AND BEVERAGE PRODUCTION AND CONTROL THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

Write your name and index number in the spaces provided above.

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

This paper consists of **TWO** sections; **A** and **B**.

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

Each question has a maximum of 8 marks in section **A** and 20 marks in section **B**.

Candidates should answer the questions in English.

For Examiner's Use Only

SECTION A

Question	1	2	3	4	5	6	TOTAL
Candidate's score							

SECTION B

Question	7	8	9	10	TOTAL
Candidate's score					

**GRAND
TOTAL**

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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: CATERING AND ACCOMMODATION CONTROL (40 marks)

Answer any FIVE questions in this section.

1. (a) State **four** advantages of purchasing by daily quotation sheet in a catering and accommodation establishment. (4 marks)
- (b) Identify **four** methods of portion control in a catering and accommodation establishment. (4 marks)
2. Illustrate features of a Material Return Note. (8 marks)
3. (a) Explain the meaning of Net Margin Profit. (2 marks)
- (b) Highlight **six** advantages of an efficient control system in a catering and accommodation establishment. (6 marks)
4. The cost of ingredients required to produce a portion of roast turkey is Ksh. 700. The caterer needs to make a gross profit margin of 60%.

Required:

- (i) Calculate the selling price for the portion of roast turkey. (4 marks)
- (ii) Calculate the cost of ingredients required to produce the portion of roast turkey if the selling price is Ksh. 2,100 and the gross profit margin is increased from 60% to 65%. (4 marks)
5. (a) Identify **four** possible results for high food cost results in catering and accommodation establishments. (4 marks)
- (b) A catering and accommodation establishment has an annual demand for a cleaning agent of 80,000 kg per annum. The cost price per kilogram is Ksh. 160 and stock holding cost is 25% per annum of the stock value. Delivery cost per batch is Ksh. 1,000.

Required:

- Calculate the Economic Order Quantity of the cleaning agent. (4 marks)
6. (a) State **four** objectives of stock-taking foods in a catering establishment. (4 marks)
- (b) Highlight **four** reasons for timetabling deliveries in a catering and accommodation establishment. (4 marks)

SECTION B: FOOD AND BEVERAGE PRODUCTION THEORY (60 marks)

Answer any **THREE** questions from this section in the spaces provided.

7. (a) State **three** qualities of a good kitchen floor. (3 marks)
- (b) Explain the effect of heat on each of the following foods:
- (i) riboflavin; (3 marks)
- (ii) fats; (3 marks)
- (c) (i) Identify **three** advantages of using a Bratt pan in food preparation and cooking. (3 marks)
- (ii) Outline the procedure of cleaning a cold room in a catering establishment. (8 marks)
8. (a) Explain the meaning of the following terms:
- (i) Beurre Manié; (2 marks)
- (ii) Cook out; (2 marks)
- (iii) Blanc. (2 marks)
- (b) Highlight **six** control measures during the production of food and beverages. (6 marks)
- (c) Explain **four** techniques associated with baking of food items. (8 marks)
9. (a) State **five** advantages of stewing food. (5 marks)
- (b) Highlight **seven** objectives of standard recipes. (7 marks)
- (c) Explain **four** mechanical ventilation systems that may be used in a kitchen. (8 marks)
10. (a) Identify **three** benefits of an efficient work-flow in the kitchen. (3 marks)
- (b) State **five** points to look for when buying whole fish. (5 marks)
- (c) Explain **six** ways of preventing burns and scalds in the kitchen. (12 marks)