

Name _____ Index No. _____

1819/103
**FOOD AND BEVERAGE PRODUCTION AND
 CONTROL THEORY**
 Oct/Nov 2012
 Time: 3 hours

Candidate's Signature _____

Date _____



THE KENYA NATIONAL EXAMINATIONS COUNCIL
**CRAFT CERTIFICATE IN CATERING AND ACCOMMODATION
 OPERATIONS**

MODULE I

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

For Examiner's Use Only

SECTION A

| | | | | | | | |
|------------------|----------|----------|----------|----------|----------|----------|--------------|
| Questions | 1 | 2 | 3 | 4 | 5 | 6 | TOTAL |
| Marks | | | | | | | |

SECTION B

| | | | | | |
|------------------|----------|----------|----------|-----------|--------------|
| Questions | 7 | 8 | 9 | 10 | TOTAL |
| Marks | | | | | |

| |
|------------------------|
| GRAND TOTAL |
|------------------------|

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 from this section.

1. (a) Identify **two** costs incurred by the Housekeeping department that falls under each of the following:
- (i) Fixed costs (1 mark)
 - (ii) Variable costs (1 mark)
- (b) State **three** factors that supplier must be aware of when making deliveries to institutions. (3 marks)
- (c) Explain **three** reasons of timetabling deliveries. (3 marks)
2. (a) Identify **six** details of the purchase contract between the housekeeping department and the suppliers. (3 marks)
- (b) Highlight the outcome of poor linen control. (5 marks)
3. (a) State **three** advantages of contract purchasing in welfare catering. (3 marks)
- (b) Describe **two** arrangement of a food and beverage store. (2 marks)
- (c) Draw a sample of the goods received book. (3 marks)
4. The following information was provided for cleaning detergents:
- | | | |
|---------------------------|---|------------------------|
| Maximum consumption | - | 6,000 litres per week. |
| Minimum consumption | - | 4,000 litres per week |
| Reorder quantity | - | 30,000 litres |
| Re-order period/lead time | - | 4 - 6 weeks |
- Calculate:
- (i) Re-order level (2 marks)
 - (ii) Minimum stock level (3 marks)
 - (iii) Maximum stock level. (3 marks)
5. (i) Explain the meaning of weighted average as a method of valuing material issues. (1 mark)

- (ii) The following transactions were recorded in the stores ledger cards of Super Highway restaurant during the month of July 2010.

| | |
|---------|------------------------------------|
| July 2 | Received 500 units at sh.20 each. |
| July 8 | Received 300 units at sh.22 each |
| July 10 | Issued 400 units |
| July 15 | Issued 200 units |
| July 20 | Received 600 units at Ksh 25 each. |

Required

Prepare a stores ledger card and show the value of closing stock on 30th July 2010 using the weighted average method. (7 marks)

6. (a) State six problems related to food and beverage control. (3 marks)
- (b) Outline five steps that are followed in the purchasing of Non-perishable food items. (5 marks)

SECTION B: FOOD AND BEVERAGE PRODUCTION (60 marks)

Answer any **THREE** questions.

7. (a) (i) Explain the meaning of Chef de partie'. (2 marks)
- (ii) State three duties of the Lader Chef. (3 marks)
- (b) Explain three types of leaves a kitchen staff would be entitled to. (6 marks)
- (c) Classify vegetables giving an example in each case. (9 marks)
8. (a) Explain four ways of maintaining kitchen tables. (4 marks)
- (b) Explain three reasons of standard yields in a recipe. (6 marks)
- (c) Illustrate the general flow of work in an ideal kitchen. (10 marks)
9. (a) State four characteristics of an ideal frying pan. (4 marks)
- (b) State five qualities of a well made soup. (5 marks)
- (c) Explain three classes of pasta giving two examples in each case. (6 marks)
- (d) Outline the procedure of preparing a basic white sauce. (5 marks)

