

FOOD AND BEVERAGE PRODUCTION I

AFA 2101

MARCH/APRIL 2024

**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL MAIN EXAMINATION (CBET)**

WRITTEN ASSESSMENT

TIME: 3 HOURS

INSTRUCTIONS TO CANDIDATES

1. This paper has two sections A and B
2. You are provided with a separate answer booklet.
3. Marks for each question are as indicated.
4. Do not write on the question paper.

This paper consists of 3 printed pages

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

SECTION A (40Marks)

Answer all questions in this section

1. Explain the following terms (2mk)
 - a. Kitchen
 - b. Kitchen design
2. Outline some of the factors to consider when selecting fruits (5mks)
3. State the importance of recipes in food production (5mks)
4. Equipment's are essential in production areas. Classify kitchen equipment and give examples in each case. (6mks)
5. Working in the kitchen needs allot of qualities for better performance. Identify the qualities of kitchen personnel. (5mks)
6. Describe the methods of heat transfer (3mks)
7. Cooking is one of the essential in food commodities. Discuss the reasons for cooking food items. (4mks)
8. Name the types of herbs, spices, and condiments (5mks)
9. Explain two qualities of a good sauce (2mks)
10. Discuss any 3-firefighting equipment in an establishment (3mks)

SECTION B (60MKS)

Answer any three questions in this section

11.
 - a. Explain the layout of a given production area (kitchen) in different establishments (8mk)
 - b. Discuss the various sources of fuel and energy used in catering establishments (7mks)
 - c. Discus any five methods of disposing of waste. (5mks)
12.
 - a. Discuss any eight factors to consider when selecting kitchen equipment's. (8mks)
 - b. State some of the personal and food hygiene requirements in the kitchen. (7mks)
 - c. Discuss the classification of fruits and give example in each case. (5mks)

13. a. Cooking methods are important in food production. Discuss the cooking methods of food items? (10mks)
- b. Each food item has its unique way of preparing and producing it. Explain factors to consider when selecting cooking methods (5mks)
- c. Explain the preparation methods for food commodities (5mks)
14. a. Outline safety precautions necessary when operating kitchen equipment (7mks)
- b. Explain five qualities to observe when preparing cold starters (5mks)
- c. Discuss methods of preparing fruits (5mks)