

- b) State FIVE importance of kitchen organization .(5mks)
- c) State FIVE guidelines to observe when deep-frying food.(5mks)
- d) Classify soups giving each case an example.(5mks)
- e) Enumerate FIVE responsibilities of a chef de cuisine.(5mks)
- f) State FIVE safety precautions to observe when handling knives.(5mks)
- g) Classify kitchen equipment giving each case FIVE examples.(5mks)

SECTION B(ATTEMPT ANY THREE)60MKS

QUESTION TWO

- a) Explain FIVE essential factors to consider when planning a menu. (10mks)
- b) Describe FIVE factors to consider when designing a kitchen layout. (10mks)

QUESTION THREE

- a) Explain FIVE special concerns in the kitchen. (10mks)
- b) Highlight TEN key components of a recipe. (5mks)
- c) State FIVE reasons for coating food before cooking. (5mks)

QUESTION FOUR

- a) Explain FIVE control measures the headchef would emphasise in a brief to new kitchen staff. (10 mks)
- b) Explain FIVE factors to consider when purchasing kitchen equipment. (10mks)

QUESTION FIVE

- a) Explain FIVE points a headchef would consider when planning a duty rota for kitchen staff. (10mks)
- b) Draw out a THREE course menu for a vegetable. (10mks)