

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : Answer **EIGHT (8)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. a. List **THREE (3)** areas of hygiene that is important in the kitchen. (3 marks)
- b. Name **SEVEN (7)** best practices in kitchen that reflects pride, professionalism and considerations for your fellow team mates. (7 marks)
2. Purpose of HACCP is to identify, monitor and control dangers of food contaminations. Describe the **SEVEN (7)** steps of HACCP. (7 marks)
3. a. Name **SIX (6)** basic types of vegetable cut in French terminology. (6 marks)
- b. Explain the uses of vegetable cuts named in question (3a). (6 marks)
4. Explain the term 'Mise-en-place'. (8 marks)
5. Explain the sequence of '*pane*' when applied to chicken boxing. (6 marks)
6. *A bouquet garni* is used to add flavour when preparing stock. Describe how to prepare a *bouquet garni*. (4 marks)
7. a. Name **TWO (2)** main types of pasta. Briefly explain each type. (8 marks)
- b. Describe the quality characteristics of dried pasta. (6 marks)
8. a. List and explain **FOUR (4)** categories of thick soup. (4 marks)
- b. Suggest **FIVE (5)** toppings that are suitable to be served with thick soup. (5 marks)

END OF EXAM PAPER