

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : Answer **SEVEN (7)** 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 the kitchen that reflects pride, professionalism and considerations for your fellow team mates. (7 marks)
2. Define **THREE (3)** stages of setting up a standard breading station which is also called a *pané* station. Illustrate your answer. (8 marks)
3. a. Name and explain using dimensions any **SIX (6)** cuts of vegetables in French cooking. (6 marks)
b. What is the purpose of refreshing vegetables in ice water after blanching? (2 marks)
4. a. Name the **FIVE (5)** finishing techniques in making sauces. (5 marks)
b. Explain the **FIVE (5)** mother sauces and their major ingredients. (10 marks)
5. a. Distinguish the light meat and dark meat for chicken and turkey. (8 marks)
b. State **THREE (3)** main purposes of trussing a chicken. (3 marks)
6. Identify the **SIX (6)** conditions where bacteria can grow rapidly. (6 marks)
7. Describe the **FOUR (4)** structures of salad. (4 marks)
8. Explain the term 'Mise-en-place'. (8 marks)

END OF EXAM PAPER