

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/02/5/A

Prepare Cold Starters, Fruit Vegetable Salads and Canapes

Nov/Dec 2024



TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL (TVET CDACC)

WRITTEN ASSESSMENT

TIME: 3 HOURS

INSTRUCTIONS TO THE CANDIDATE:

1. This assessment has TWO sections A and B
2. Marks for each question are indicated in the bracket ()
3. Do not write on the question paper.
4. A separate answer booklet will be provided

This paper consists of THREE (3) printed pages

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

SECTION A: (40 MARKS)

Answer ALL Questions from this Section

1. It is best to use up greens every day when preparing salads however, this may not always be the case. Outline THREE principles you should follow when storing salad greens. (3 marks)
2. As a student of Culinary Arts, list THREE dips you may use for hot canapes. (3 marks)
3. Many garnishes are created in the Garde manger workstation in catering establishments. State FOUR qualities of a good garnish. (4 marks)
4. You are standing in for the technician in charge of the Food and Beverage Equipment store in your college. Identify FOUR equipment which can be used to decorate, garnish and portion canapes in a uniform and clean manner. (4 marks)
5. Salads must go well with the overall menu that has been planned. Outline THREE guidelines you should consider when preparing salads that go with an overall menu. (3 marks)
6. Canape is a composite food product. Identify THREE parts of a canape. (3 marks)
7. Food poisoning is usually caused by consuming food and drinks that are not wholesome. State FIVE symptoms of food poisoning. (5 marks)
8. Salad consists of a mixture of small pieces of food, mostly vegetables and fruits. Name FOUR classes of cold hors d'oeuvres. (4 marks)
9. When preparing vegetable salads, ingredients should be allowed to rest. Give TWO reasons for this. (2 marks)
10. Salads can be served at any point of the meal. List FIVE ways salads can be used during the service of courses. (5 marks)
11. Cold platters are a common product of the Garde manger work station. Name FOUR typical items on an antipasto tray. (4 marks)

SECTION B: (60 MARKS)

Answer any THREE Questions from this section

12. The logical planning of time and the adoption of appropriate techniques during cold preparations help the chef ensure that work is completed methodically and with minimum time and energy expended.
- a) Discuss FIVE techniques associated with cold preparations. (10 Marks)
 - b) Describe FIVE elements of workflow planning. (10 marks)
13. You are the chef in charge of a buffet reception at the Lapis Hotel. You have decided to create a nutritious salad for a group of conference delegates at the hotel.
- a) The finished fruit or vegetable dish should be evaluated against the recipe specification and production standards. Discuss FIVE faults that you should also take into account. (10 marks)
 - b) Explain FOUR factors you must consider when preparing the salad menu. (8 marks)
 - c) Outline FOUR tools commonly found at the Garde manger station. (2 marks)
14. A new Five-star hotel has consulted you to give a talk to their employees on the topic, 'The work of the Garde manger chef requires a high level of skill and artistry'. The hotel has requested you to cover the following areas:
- a) Describe FOUR types of salad dressings. (8 marks)
 - b) Discuss THREE elements of a cold platter buffet. (6 marks)
 - c) Explain THREE duties of a Garde manger chef. (6 marks)
15. As a food handler it is your responsibility, together with those working with you, to keep food areas clean and hygienic at all times.
- a) Explain THREE reasons for wearing protective clothing in the kitchen. (6 marks)
 - b) Explain FIVE causes of cross contamination. (10 marks)
 - c) Outline the 4-Stage method for cleaning kitchen surfaces. (4 marks)

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