

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/05

Prepare Cuts of Meats

July /August 2025



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

**WRITTEN ASSESSMENT**

**Time: 3 HOURS**

**INSTRUCTIONS TO CANDIDATE**

1. This paper consists of **TWO** sections: **A** and **B**.
2. Attempt **ALL** questions in section **A** and **ANY THREE** (3) questions in section **B**.
3. Marks for each question are indicated in the brackets.
4. Candidates are provided with a separate answer booklet
5. Do not write on the question paper.

**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)**

*Attempt ALL the questions in this section.*

1. A lamb is meat from a young sheep. Name the order of dissecting carcass of a lamb. (4 Marks)
2. A number of equipment are required when preparing meat, State any FOUR equipment and their uses. (4 Marks)
3. Meat is made up of different structures. State any FOUR structures of meat. (4 Marks)
4. Quality meat enables palatable dish. List FOUR qualities of good mutton meat. (4 Marks)
5. One can obtain different cuts of meat from a hindquarter. Write down FOUR cuts of a hindquarter of a beef. (4 Marks)
6. Offal are common in food production. State any FOUR beef offal. (4 Marks)
7. When purchasing veal meat, a number of factors need to be considered. List FOUR qualities of veal meat (4 Marks)
8. To obtain quality dish one has to select the right supplier. Name FOUR signs of good quality of pork meat. (4 Marks)
9. Meat is rich in different nutrients. State FOUR important nutrients found in meats. (4 Marks)
10. A carcass of beef has many cuts. List FOUR cuts that are obtained from beef carcass meat. (4 Marks)



**SECTION B (60 MARKS)**

*Attempt Any THREE Questions in This Section*

11. Meat products should be well covered, labeled with appropriate information about the product and the use by date.
- a. Describe TWO best ways of storing poultry to avoid spoilage. (4 Marks)
  - b. Explain FOUR types of meats and how long they should be stored. (8 Marks)
  - c. Describe FOUR quality points one should consider when purchasing fish. (8 Marks)
12. Colour coding of chopping boards is important in a hotel while preparing fish.
- a. Describe FIVE ways in which fish should be preserved. (10 Marks)
  - b. Explain FIVE types of chopping boards giving their functions. (10 Marks)
13. Tools and equipment may vary slightly when preparing white meat. However, there are basic equipment that will be required.
- a. Explain FIVE functions of equipment used during fish preparation. (10 Marks)
  - b. Describe FIVE qualities to consider when buying whole fresh fish. (10 Marks)
14. As a newly appointed supervisor in butchery section, you have been tasked with training the attaches on different aspect in your section regarding meat cuts.
- a. Explain the preparation of saddle of lamb for roasting. (10 Marks)
  - b. Describe FIVE structures of meat. (10 Marks)

