

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/03/5

Prepare Eggs

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. The egg is defined as an edible product that is obtained from domesticated birds. Identify FOUR different parts of an egg. (4 Marks)
2. Eggs are widely served as breakfast dishes in restaurants and food outlets. List FOUR degrees of cooking eggs that a chef would use in the kitchen. (4 Marks)
3. It is important to purchase sound and fresh eggs so as to allow high quality of results during egg production. State FOUR external qualities of an egg (4 Marks)
4. Omelets are prepared by incorporating variety of ingredients in the eggs before cooking. List FOUR ingredients that may be used to prepare a Spanish omelet. (4 Marks)
5. A trainee chef in a hotel was preparing a poached egg for a guest. The egg was broken and unpresentable. State FOUR precautions the trainee would have taken to ensure that the egg was not broken and unpresentable. (4 Marks)
6. You have been requested by the head chef to prepare scotch eggs for a breakfast buffet. List FOUR ingredients that you would require for production of scotch eggs (4 Marks)
7. Shimmers cooperative company has made a one week booking in your hotel where you are working. They have booked for conferencing with accommodation. Identify FOUR cooking methods of preparing eggs that you would use each day to avoid repetition in the menu (4 Marks)
8. After boiling eggs the chef dipped the prepared boiled eggs in cold water. Explain TWO reasons as to why he dipped the eggs in the cold water. (4 Marks)
9. A chef is advised to break one egg at a time to determine its freshness. Describe FOUR qualities to check for after breaking the eggs. (4 Marks)
10. When testing freshness of eggs 100g of salt is placed in 1 liter of water, and the eggs are placed in the solution. Explain TWO reasons why fresh eggs will sink to the bottom. (4 Marks)

SECTION B (60 MARKS)

Attempt Any THREE Questions in This Section

11. It is important to ensure eggs are of good quality during mass production.
 - a. Explain FIVE changes that take place when an egg gets older. (10Marks)
 - b. Explain FIVE methods of testing freshness in eggs. (10Marks)
12. Hygiene must be practiced throughout the production process of eggs from the time of preparation to the time of service.
 - a. Explain FIVE ways of preventing food poisoning when handling eggs. (10Marks)
 - b. Describe FIVE storage points to observe when handling eggs. (10Marks)
13. In food production eggs are widely suitable for inclusion in a wide range of products and dishes.
 - a. State TEN uses of eggs in meal production. (10Marks)
 - b. Explain FIVE ways on how to dispose waste when preparing eggs. (10Marks)
14. The visual appeal is a selling tool that makes a customer have value for their money.
 - a. Describe FIVE ways which a chef can garnish egg dishes. (10Marks)
 - b. Describe FIVE equipment that a chef will assemble for production of eggs. (10Marks)

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