

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/04/5

Prepare Food Accompaniments

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. Pasta is a food commodity that falls in the class of rice. During production pasta may tend to cling up together. Identify FOUR ways a chef can ensure that the strands of the pasta are well separated. (4Marks)
2. Potatoes are used to produce many dishes in a catering establishment. Differentiate between new potatoes and old potatoes. (4Marks)
3. The responsibility of a chef is to compile and create menus. Food accompaniment must be incorporated to meals so as to come up with a course of meal. List FOUR importance of having food accompaniments in the menu. (4Marks)
4. The entremetier must arrive on duty early so as to achieve the day's objective. Before proceeding to their station they must put on protective clothing. Identify FIVE protective clothing that he must put on before commencing work. (4Marks)
5. Rice will be availed in the market after being processed according to the degree of processing. State FOUR degrees of processing rice. (4Marks)
6. In order to prevent food wastage, food has to be stored appropriately. List FOUR ways to store Wheat flour for use in a kitchen. (4 Marks)
7. Salads have been traditionally used extensively in a menu as a food accompaniment. Describe TWO Classes of salads that can be used as food accompaniments. (4 Marks)
8. Most production activities will not be achieved in the kitchen without fire. Name FOUR firefighting equipment that can be used to fight fires in case of an accident.
9. When organizing and planning an entremetier section in the kitchen, good circulation of air must be put into consideration. As a chef which FOUR ways would you adopt to ensure proper aeration in the Kitchen (4 Marks)
10. Food accompaniment come in a wide range and must be prepared using different cooking methods. List FOUR factors would you consider when choosing cooking method for food accompaniment (4 Marks)

SECTION B (60 MARKS)

Attempt Any THREE Questions in This Section

11. You have been appointed entremetier chef in Norklas Hotel.
- a. Explain FIVE objectives you would give make your fellow staffs understand the importance of planning and costing a menu (10Marks)
 - b. . Describe FIVE Importance of portioning food. (10Marks)
12. Kenny has just graduated with a certificate in culinary Arts in food production. He has an idea of starting a restaurant with the help of a relative.
- a. Describe FIVE factors he will consider before purchasing equipment. (10Marks)
 - b. Garnishing helps to let the chef portray their creativity. Describe FIVE advantages of attractively presenting cooked food accompaniments. (10Marks)
13. Time management is crucial when working in a kitchen. Managers usually encourage the staff to be self-aware of how much time they take when undertaking any task.
- a. Describe FIVE techniques that staff can adopt when working in order to save time when producing food accompaniments. (10Marks)
 - b. Explain FIVE reasons for observing time management when working in a kitchen. (10 Marks)
14. Vegetables are very perishable food accompaniments.
- a. Describe FIVE method of preserving vegetables. (10Marks)
 - b. Describe the following vegetable cutting techniques (10 Marks)
 - i. Dice
 - ii. Shred
 - iii. Concasser
 - iv. Mince
 - v. Slice