

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/12/5

Prepare Sandwiches

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. Cheese is one of the fillings used in preparing sandwiches. Name FOUR most popular cheese used for preparing sandwich (4Marks)
2. A sandwich should have proper fillings to make it attractive. State FOUR purposes of filling in sandwiches (4Marks)
3. There are different cuts of vegetables. List FOUR vegetable cuts used in the preparation of club sandwich (4Marks)
4. Correct procedures and guidelines has to be adhered to. State FOUR general rules during preparations and production of sandwiches (4Marks)
5. Waste management is environmental hygiene. Name FOUR reasons how waste is properly managed in the kitchen. (4Marks)
6. Color coding of chopping boards helps to prevent cross contamination. List FOUR different chopping boards and their use in the kitchen (4Marks)
7. Sandwiches are made using different ingredients. State FOUR basic ingredients used in preparing sandwiches (4Marks)
8. Kitchen hygiene is ensuring cleanliness in maintained in the kitchen. Name FOUR reasons why it is advisable to use the clean as you go method in the kitchen. (4Marks)
9. Presentation is very crucial in the kitchen. State FOUR points to note when presenting sandwiches (4Marks)
10. Poor storage can cause cross contamination the kitchen. List FOUR general points to consider when storing sandwiches. (4Marks)



**SECTION B (60 MARKS)**

*Attempt Any THREE Questions in This Section*

11. HACCP is an Acronym that stands for Hazard Analysis Critical Control Point.  
a. Describe FIVE principles of HACCP. (10Marks)  
b. Explain FIVE safety rules to observe when making sandwiches in the kitchen. (10Marks)
12. Sandwiches can easily get contaminated when not handled professionally.  
a. Describe FIVE ways to prevent contamination of ingredients used in Sandwiches. (10Marks)  
b. Explain FIVE personal hygiene rules to observe in the kitchen when handling Sandwiches. (10Marks)
13. Vegetables are one of the ingredients used in preparing ingredients.  
a. Explain FIVE Health benefits of including vegetables when making sandwich (10Marks)  
b. Explain FIVE qualities of a well-made sandwich (10 Marks)
14. Maria a head chef at Jinn's hotel decided to train apprentices on the different types of sandwiches they will need to prepare based on customer preferences.  
a. Describe FIVE types he will train them on. (10Marks)  
b. Explain FIVE guidelines to follow when using bread in sandwich making (10Marks)

