

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/01/5

Prepare Stocks, Soups and Sauces

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. Saucier chef was showing trainees ways of preparing different stocks. Name FOUR methods he used to prepare different type of stocks. (4 Marks)
2. Before presenting/serving any soup, it is necessary to confirm its quality. Identify FOUR quality checks to consider when presenting soup. (4 Marks)
3. Differentiate between a broth and cream soup, giving one example in each case. (4 Marks)
4. Correct choice of the equipment makes the preparation of the meals easier. Name FOUR equipment used in preparation of stocks, soups and sauces. (4 Marks)
5. Mirepoix is one of the key ingredient used in making stocks, soups and sauces. Identify FOUR ingredients used in making of a 'mirepoix'. (4 Marks)
6. We create eye appeal when serving soups to boost the consumer's appetite. Identify FOUR ingredients used to create eye appeal when serving stocks, soups and sauces. (4 Marks)
7. A good sauce should always be thickened by use of different thickening agents. State any FOUR ingredients used to thicken the sauces. (4 Marks)
8. Garnishes are used to finish up the soup preparation process. Distinguish between consommé julienne and consommé royale in soup production. (4 Marks)
9. Soups are usually served with accompaniments. List FOUR accompaniments used with soups. (4 Marks)
10. Good management of wastes reduces risks in hotels. State FOUR ways of dealing with vegetable peelings from the kitchen when making stocks, soups and sauces (4 Marks)



SECTION B (60 MARKS)*Attempt Any THREE Questions in This Section*

11. Good stocks contribute largely to the making good soups and sauces.
- Explain SIX rules a chef should observe when making stocks (12 Marks)
 - Explain FOUR qualities of a well-made stock. (8 Marks)
12. For one to achieve a good quality sauce, the correct procedure needs to be followed failure to which a faulty will arise
- Explain FIVE faults and their causes that's is always experienced when making sauces. (10 Marks)
 - Fully equipped kitchen is usually recommended to trainees before any practical. Explain FIVE factors to consider when choosing equipment that are needed for the preparation and cooking stocks, soups and sauces (10 Marks)
13. Mr. Namasaka a food production trainer was demonstrating to trainees' ways of making good sauce.
- Explain SIX qualities of a good sauce that he demonstrated. (12 Marks)
 - Explain FOUR reasons for using sauces in different dishes. (8 Marks)
14. Janet a class representative of a culinary class was leading her fellow trainees on making consommé soup and it turned cloudy.
- Explain FIVE causes of cloudiness in that soup. (10 Marks)
 - Explain FIVE classifications of soups (10 Marks)

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