

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)**

CUTTING LIST

S/NO	ITEMS	QUANTITY (per candidate)	PROVIDED BY
1.	Rice	200g	Institution
2.	Margarine	25g	
3.	Onions	50g	
4.	Parsley	1 stick	
5.	oil	500 ml	
6.	Green peas(cooked)	75 g	
7.	salt	20g	
8.	Black/white pepper	10 g	
9.	Potatoes	1kg	
10.	Turmeric	1tbs	
11.	Parsley	1 stick	
12.	French beans	200g	
13.	Grease proof paper	1 roll	

14.	Fully equipped kitchen	Enough for all	Candidate
15.	Set of ppes	1 set	
16.	Writing materials	Enough	

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