

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)**

CUTTING LIST

S/NO	ITEMS	QUANTITY (per candidate)	PROVIDED BY
1.	Raw meaty bones	1 kilograms	Institution
2.	Cold water	5 liters	
3.	Pepper corns	20 grams	
4.	Carrots, chopped	140 grams	
5.	Onions chopped	70 grams	
6.	Celery, chopped	24 grams	
7.	Leeks	250 grams	
8.	Stalks of parsley	5 grams	
9.	Thyme	5 grams	
10.	Bay leaf	5 grams	
11.	White stock	1 liter	
12.	Salt	20 grams	
13.	Carrots	100 grams	

14.	Flour	50 grams		
15.	Egg yolk	6 eggs		
16.	White wine vinegar	5 table spoon		
17.	Celery	50 grams		
18.	Leek	50 grams		
19.	Butter or oil	100 grams		
20.	Turnips	25 grams		
21.	Fennel	25 grams		
22.	Cauliflower	25 grams		
23.	Parsnips	25 grams		
24.	Pepper	10 grams		Candidate
25.	PPEs	1 Set		

NB: White stock will be from the candidate's task 1.