

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/06/5

Cook Meats 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. | Safe and fully equipped kitchen | To be shared | Institution |
| 2. | Beef | 250g fillet of beef | |
| 3. | Chicken | ½ Chicken | |
| 4. | Lemon | 2pcs | |
| 5. | Parsley | 5g | |
| 6. | Dry white wine | 5g | |
| 7. | Cooking cream | 80ml | |
| 8. | Shallots | 5g | |
| 9. | Milk | 375ml | |
| 10. | White breadcrumbs | 25g | |
| 11. | Onion | 1 pc | |
| 12. | Cayenne pepper | 1g | |
| 13. | Butter | 10g | |
| 14. | Spring onions | 10g | |

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|------------|------|-------|-----------|
| 15. | PPEs | 1 set | Candidate |
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