

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/05/5

Prepare Cuts of Meats

July /August 2025



**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL (TVET CDACC)**

CUTTING LIST

S/NO	ITEMS	QUANTITY (per candidate)	PROVIDED BY
1.	Safe kitchen fully equipped	To be shared	Institution
2.	Fresh ginger	5g	
3.	Fresh garlic	5g	
4.	Dark soy sauce	10ml	
5.	Black pepper	2g	
6.	Salt	5g	
7.	Beef steak	250g	
8.	Chicken	1/2pc	
9.	PPE,s		

NB: The prepared beef steak cuts and chicken cuts will be used in the practical for cook meat and sauces.