

**101305T4FBC**

**FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5**

**HOS/OS/FP/CR/12/5**

**Prepare Sandwiches**

**July/August 2025**



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

**PRACTICAL ASSESSMENT**

**Time: 2 HOURS**

**INSTRUCTIONS TO CANDIDATE:**

1. You are required to perform the following tasks
  - i. *Prepare Open Sandwich*
  - ii. *Prepare Club Sandwich.*
2. You have been provided with the following resources for the practical tasks:
  - i. White bread
  - ii. Margarine
  - iii. Parsley
  - iv. Eggs
  - v. Chicken breast
  - vi. Mayonnaise
  - vii. Lettuce
  - viii. Tomatoes
  - ix. Bacon

**TASK 1: OPEN SANDWICH**

<b>INGREDIENTS</b>	<b>QUANTITY(4 PORTIONS)</b>
White Bread	4 slices
Lettuce	2 leaves
Margarine	100g
Tomato	2
Parsley	1 stick
Hard boiled eggs	2

**PROCEDURE**

1. Place the slices of bread in a toaster or pan.
2. Remove the crust
3. Butter the toasted slices of bread with margarine
4. Top with the remaining ingredients
5. Garnish and present

**TASK 2: CLUB SANDWICH**

INGREDIENTS	QUANTITY (4 PORTIONS)
White_bread	6 slices
Mayonnaise	100ml
Lettuce	4 leaves
Tomatoes	3
Bacon	12 strips
Chicken breast	120g

**PROCEDURE**

1. Place the 3 slices of toast on a clean work surface. Spread the tops with mayonnaise.
2. On the first slice, place 1 lettuce leaf, then 2 slices of tomato, then 3 strips of bacon.
3. Place the second slice of toast on top, spread side down.
4. Spread the top with mayonnaise.
5. On top of this, place the chicken, then the other lettuce leaf.
6. Top with the third slice of toast, spread side down.
7. Place frilled picks on all 4 sides of the sandwich.
8. Cut the sandwich from corner to corner into 4 triangles through the center to hold it together.
9. Place on a plate with the points up.
10. Present.

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