

**072106T4FBS**

**FOOD AND BEVERAGE SALES AND SERVICE MANAGEMENT LEVEL 6**

**HOS/OS/FB/CR/06/6**

**Manage Specialty Outlets**

**July/August 2025**



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

**PRACTICAL ASSESSMENT**

**Time: 3 HOURS**

**INSTRUCTIONS TO CANDIDATE:**

1. You are required to perform the following tasks
  - i. Perform mis-en place activities
  - ii. Lay and stock a guerdon trolley in readiness for carving of a pineapple fruit
  - iii. Carve the pineapple fruit
  - iv. Serve the carved fruit to four seated guests
  - v. Clear after service
  
2. You have been provided with the following resources for the practical tasks:
  - Equipped and furnished restaurant
  - Pineapple
  - Carving knife
  - Fruit plate

- Service plates
- Cutting board
- Service spoon
- Service forks
- Spare napkin
- Kirsch
- Fruit knife
- Sweet spoon
- Sweet fork
- Finger bowl
- Enough doily papers
- Slice of lemon on a side plate
- Service salver
- Serviettes

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