

101305T4FB

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/13/5

Prepare Beverages

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. *Iced coffee*
 - ii. *Pineapple juice*
2. You have been provided with the following resources for the practical tasks:
 - i. Coffee granules
 - ii. Milk
 - iii. Cream
 - iv. Ice cubes
 - v. Pineapples
 - vi. Sugar

TASK 1: ICED COFFEE

INGREDIENTS	QUANTITY(4 PORTIONS)
Coffee granules	250g
Milk	125ml
Cream	100g
Ice cubes	4

Procedure

1. Brew Coffee granules
2. Cool the Coffee.
3. Let the brewed coffee sit out until it's cooled to room temperature.
4. Fill up a glass with ice
5. Pour the cooled ice coffee over it and top up with cream.
6. Present.

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TASK 2: PREPARE PINEAPPLE JUICE

INGREDIENTS	QUANTITY(4 PORTIONS)
Pineapples	1 pc
Water	300ml
Sugar	30g

Procedure

1. Wash the pineapple.
2. Using a sharp knife and disposable gloves peel the pineapple.
3. Remove the eyes of the pineapple.
4. Cut the pineapple into cubes.
5. Boil water, pineapple peels and sugar to make the syrup.
6. Once the syrup has cooled down, use it to blend the pineapple so as to make the pineapple juice.
7. Sieve using a conical strainer.
8. Put it in the refrigerator to chill.
9. Present.