

101305T4FBC  
FOOD PRODUCTION (CULINARY ARTS) LEVEL 5  
HOS/OS/FP/CR/05/5/A  
Butchery  
March/April 2025



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

**WRITTEN ASSESSMENT**

**Time: 3 HOURS**

**INSTRUCTIONS TO CANDIDATE**

1. This paper consists of **TWO** sections: **A** and **B**.
2. Answer **ALL** questions in section A and **ANY THREE** (3) questions in section B.
3. Marks for each question are indicated in the brackets.
4. Candidates are provided with a separate answer booklet
5. Do not write on the question paper.

**This paper consists of THREE (3) printed pages.**

**Candidates should check the question paper to ascertain that all pages are printed as indicated and that no questions are missing.**

11 JUL 2025 (31)

**SECTION A (40 MARKS)**

LIBRARIAN

*Answer ALL the questions in this section.*

1. Madam Cynthia is planning to conduct a practical lesson on different cuts of meats. Identify FOUR cuts of chicken. (4 Marks)
2. Sous chef is in charge of supervising the process of meat cuts in the butchery section differentiate between the following terms.
  - a. Skinning (2 Marks)
  - b. Trimming (2 Marks)
3. As a supervisor in the butchery section, there have been scenario of meat products going bad. Outline FOUR measures to take when storing meat. (4 Marks)
4. After storing the meat in the freezer, there are different activities that follows after that. State TWO different methods of thawing cuts of meats. (2 marks)
5. A trainee in meat section was asked by her supervisor to answers some questions after training as a way of testing her capability in that section. Define the meaning of the following terms used in meat preparation.
  - a. Barding (2marks)
  - b. Larding (2 marks)
6. Carver is working in a catering establishment. He should have skills and knowledge of making different cuts in a pork. Identify FOUR pork cuts in culinary arts. (4 Marks)
7. After removing meat from the freezer, the next stage is thawing; this process plays an important role function in culinary arts. Identify TWO purposes of thawing in meats. (2 marks)
8. As an intern in the beverage store section, good and products are ordered at different times. List FOUR importance of first in first out as a term used in food and beverage culinary arts. (4 marks)
9. In the butchery section, if the meat is not properly preserved, it goes bad. Identify FOUR natural methods of preserving meat products. (4 marks)
10. As a new supervisor at Marina Seafood Resort, you are required to make decisions on purchasing food items. Illustrate FOUR factors you will consider when buying a whole fish. (4 marks)
11. As a butcher in hotel Capac, there are different parts of meat you are expected to have master them. Name FOUR parts of tender cuts of meat. (4 marks)

**SECTION B (60 MARKS)***Answer Any THREE Questions in This Section.*

12. As a newly appointed supervisor in the butchery section, you have been tasked with training the attaches on different structures of meat and roasting as a method of cooking.
- Discuss the preparation of the saddle of lamb for roasting. (10 Marks)
  - Expound on FIVE structures of meat. (10 Marks)
13. Students on academic trips have visited your hotel to learn how the carcass of beef is prepared and learn about the necessary tools used in the process.
- Describe the dissection of the hindquarter. (10 Marks)
  - Analyze FIVE equipment that are used for meat preparation. (10 Marks)
14. Mr. Dakane is the Food and Beverage Supervisor at Best Hotel and is in charge butchery section. One of the causes of food poisoning is harmful bacteria present in food. Trainees in the department asked him the following questions.
- Discuss FIVE conditions that favor bacteria growth in meat. (10 Marks)
  - Explain FIVE hygiene measures that should be observed by his staff to reduce food contamination. (10 Marks)
15. You have been contracted to supervise the running of butcher section in Kelap hotel and advice on qualities and standards of meat are key for an end product.
- Critique FIVE ways of determining the tenderness of meat. (10 marks)
  - Expound FIVE quality points one should check when buying meat. (10 marks)

