

101305T4FBC
FOOD PRODUCTION (CULINARY ARTS) LEVEL 5
HOS/OS/FP/CR/13/5/A
Prepare Beverages
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.

SECTION A (40 MARKS)

Answer ALL the questions in this section.

1. As a supervisor, you have been sent to the supermarket to purchase equipment. Purpose FOUR factors to consider when purchasing beverage equipment. (4 marks)
2. When making hot and cold beverages in the kitchen, you are required to use sweeteners. List FOUR functions of sweeteners used in the beverage section. (4 marks)
3. As a barista, tourist have been flocking in the bar area asking for different types of beverages. Mention any FOUR types of cold beverages. (4 marks)
4. You are a bar keeper in a popular bar, you have been tasked with grinding and crushing of coffee beans. Differentiate between aroma and taste as used in the coffee-making process. (4 marks)
5. The institution is planning to purchase ingredients for making tea. Mention FOUR qualities of a good tea. (4 marks)
6. Mr. John was having a beverage preparation practical, he instructed the students to collect equipment to be used during the practical. Mention any FOUR equipment assembled. (4 marks)
7. A trainee attached in a restaurant is required to learn how to produce different types of beverage and health benefits. Identify FOUR importance of probiotics beverage to the body.
8. When doing stock taking in store and realize that milk tends to get spoilt quickly quickly. Give FOUR points that indicates milk is fresh. (4 Marks)
9. You are training students regarding ingredients used in making beverages at your restaurant. Outline FOUR ingredients in beverages. (4 marks)
10. As a beverage specialist in town, different clients request for different drinks for different purpose and for different temperature. Mention FOUR factors which influences choice of beverages a customer may prefer. (4 marks)



SECTION B (60 MARKS)

Answer Any THREE Questions in This Section.

11. Hotel Cabana have opened their new branch in a different location, they have been having challenges with their beverage ingredients going bad, therefore affecting their production of beverages.
- Expound FIVE natural methods of preserving beverage ingredients. (10 Marks)
 - Analyze FIVE Methods of preparing ingredients for beverages that may prevent deterioration. (10marks)
12. Your hotel has open a coffee bar near a coffee ranch. However the quality of the coffee will vary depending on the methods of preparations, the types prepared and the quality of the coffee beans used.
- Discuss TWO ways of preparing coffee beans. (4 marks)
 - List SIX examples of coffee being brewed and sold in Kenya restaurants (6 marks)
 - Explain Five factors influencing the quality of coffee beverages. (10 marks)
13. As the beverage supervisor in hotel Zinc, there have rising cases of safety and security in both the staff and the company products.
- Discuss FIVE safety attire a barista should put on at work. (10 marks)
 - Assess FIVE Steps used to curb pilferage in the beverage section. (10 marks)
14. After your promotion to a beverage supervisor position in Danson Hotel, there has been a rampant increase of waste and poor mitigation of dealing with waste emanating from the beverage section which you have been tasked to deal with.
- Explain FIVE Methods of disposing of waste in the beverage section. (10 marks)
 - Discuss FIVE importance of waste management. (10 marks)

