

101305T4FBC

FOOD & BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/03/5/A

Prepare Eggs

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. Egg is one of the food commodities that is commonly used in cookery. Mention any FOUR uses of eggs in cookery. (4Marks)
2. At Kens technical food and beverage department purchased eggs to be used for three months for production practical, they are supposed to preserve them well. Distinguish between cold storage and frozen storage for eggs. Distinguish between cold and frozen storage for eggs. (4Marks)
3. King Hong runs a chain of hotels in Kilian area. Kev a sister hotel has run short of eggs which must be delivered. List FOUR essential requirements while transporting eggs. (4Marks)
4. Testing the freshness of an egg can be done in several ways to prevent use of stale eggs and to avoid producing bad items. Identify FOUR quality points for fresh eggs. (4Marks)
5. While in the kitchen, staff is expected to communicate well for efficiency. Name FOUR media of communication in culinary arts. (4Marks)
6. Joshua a store keeper has been delivered with different types of eggs. Give TWO comparisons between Quail and hen egg in culinary arts. (4Marks)
7. While preparing and cooking eggs, you use various equipment. Name FOUR equipment used in egg cookery. (4Marks)
8. You have been assigned the duty of sourcing for different eggs to be used in your establishment. Name FOUR different birds that produce edible eggs. (4Marks)
9. Sole sells his egg dishes a lot because of how he presents them to his customers. Outline FOUR garnishes used when serving eggs. (4Marks)
10. It has been noted that Sella a new employee at Vera Cafe has gained prominence due to her positive attitude. Name FOUR attributes of a cook. (4Marks)



**SECTION B (60 MARKS)**

*Answer any THREE questions in this section.*

11. Joy enjoyed eating her boiled egg by separating it well after she had been advised to do so by her doctor Mr. France.
- Describe THREE nutritive values of eggs in food production unit. (6Marks)
  - Sketch and name the parts of an egg. (14Marks)
12. Jacinta won a contract of serving food in standard gauge railway to guest on transit. She decided to specialize in eggs.
- State EIGHT cuts of ingredients she will use when cooking Spanish Omelette. (8 Marks)
  - Describe SIX methods she will use to cook the Eggs. (12 Marks)
13. Eunice discovered that every time she went to pick her eggs for use from the store after purchasing, they were either having a funny smell or broken.
- Justify FIVE points to consider while storing eggs. (10Marks)
  - Explain FIVE factors she considered when buying the eggs. (10Marks)
14. Hygiene standards and procedures as Per Hazard Analysis Critical and Control Policy (HACCP) are relevant when cooking eggs. As a staff you are required to observe safety too.
- Propose TEN hygiene rules to apply while cooking eggs in the kitchen. (10Marks)
  - Explain FIVE ways of disposing waste while in the kitchen. (10Marks)

