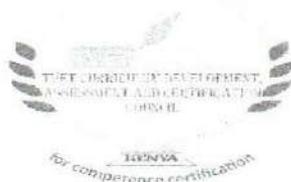


101305T4FBC
FOOD PRODUCTION (CULINARY ARTS) LEVEL 5
HOS/OS/FP/CR/04/5/A
Prepare Food Accompaniments
March/April 2025



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

WRITTEN ASSESSMENT

Time: 3 HOURS

INSTRUCTIONS TO CANDIDATE

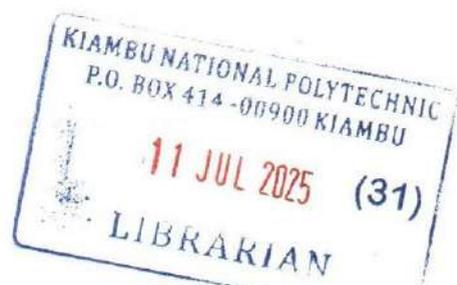
1. This paper consists of **TWO** sections: **A** and **B**.
2. Answer **ALL** questions in section A and **ANY THREE** (3) questions in section B.
3. Marks for each question are indicated in the brackets.
4. Candidates are provided with a separate answer booklet
5. Do not write on the question paper.

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. Professional work ethics is essential among chefs especially when relating with other kitchen staff . Mention any FOUR ethical behaviors to be observed when relating with customers and workmates. (4 Marks)
2. Vegetables to be used as food accompaniments can be divided into several classes. Differentiate between Leafy and Brassicas vegetables, with an example in each case. (4Marks)
3. Presentation of food accompaniments is key in the kitchen for good eye appeal. Mention FOUR equipment's used to present food accompaniments. (4 Marks)
4. Mushrooms have been accepted as part of our menu items. Highlight FOUR Uses of Mushrooms in a menu. (4 Marks)
5. In order to prevent food wastage, food has to be stored appropriately. List FOUR ways of storing Wheat flour for use in a kitchen. (4 Marks)
6. Food accompaniments can be used in a variety of ways in a kitchen. State FOUR Uses of rice items in food production. (4 Marks)
7. Accidents have been a major problem in most kitchens. Name FOUR safety precautions to be observed in an entremetier section. (4 Marks)
8. Menu planning is a crucial process in the food service industry, whether for restaurants, catering services, or even home meals. It involves selecting a variety of dishes and organizing them into a balanced, appealing, and practical menu. Mention four factors to consider when planning for a menu. (4 Marks)
9. Vegetables can be cooked using shallow frying. List FOUR reasons for using shallow frying as a method of cooking when cooking kales or any other vegetable. (4 Marks)
10. Presenting food is an art that enhances the dining experience by making dishes visually appealing and appetizing. Name FOUR key principles and tips for effective food presentation. (4 Marks)



SECTION B (60 MARKS)

Answer any THREE questions in this section.

11. The Different types of equipment's are required to be used.

- a) Explain five factors to consider when buying equipment for use in entremetier section. (10 Marks)
- b) Eexplain FIVE cutting techniques used in vegetable production. (10 Marks)

12. Wastage increases food cost that affects the profit margin of any food business. A food handler needs to know how to reduce food wastage for the growth of business.

- a) Define portion control. (2Marks)
- b) Mention FOUR reasons for portion controlling starch and vegetables during service. (4 Marks)
- c) Explain THREE ways a cyclical menu acts as means of controlling food waste. (6 Marks)
- d) Describe FOUR attributes of an entremetier chef. (8 Marks)

13. A chef had an outside catering and wanted to shop for various vegetables and starch to cook for the function. He needed knowledge of the commodities in order to buy that will yield quality food for her function.

- a) Explain THREE quality and purchasing points considered in selection of root vegetables. (6 Marks)
- b) Describe FOUR points to consider in storage of starches. (8 Marks)
- c) Describe THREE methods of preserving food accompaniments in the kitchen. (6 Marks)

14. Time management is crucial when working in a kitchen. Managers usually encourage the staff to be self-aware of how much time they take when undertaking any task.

- a) Describe FIVE techniques that staff can adopt when working in order to save time when producing food accompaniments. (10 Marks)
- b) Explain FIVE reasons for observing time management when working in a kitchen. (10 Marks)

