

**101305T4FBC**

**FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5**

**HOS/OS/FP/CR/05/5**

**Prepare Cuts of Meats**

**November /December 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. Veal is meat from a young cow. Identify FOUR cuts obtained from a veal. (4 Marks)
2. Pork is meat obtained from pig and apart from flesh it can be used to prepare other edible products. Distinguish between bacon and ham. (4 Marks)
3. Lamb dishes have different methods of preparation. Mention FOUR ingredients used to prepare lamb kebabs. (4 Marks)
4. Duck is one of poultry reared for both meat and eggs. List FOUR quality purchasing points for a duck. (4 Marks)
5. One can obtain different cuts of meat from a hindquarter. Give FOUR cuts of a hindquarter of a beef. (4 Marks)
6. Crab meat is one of the shellfish used in cookery. Name FOUR uses of crab meat. (4 Marks)
7. Game is a meat from wild animals and birds which are edible. Identify FOUR. Points to note when storing game meat. (4 Marks)
8. To obtain a good quality meat the correct equipment must be used in preparation. Mention FOUR equipment used in preparing meat before cooking. (4 Marks)
9. Meat is rich in different nutrients. State FOUR important nutrients found in meats. (4 Marks)
10. A carcass of beef has many cuts. List FOUR cuts that are obtained from beef carcass meat. (4 Marks)

**SECTION B (60 MARKS)**

*Answer Any THREE Questions in This Section*

11. Chef must follow the correct preparation methods of meats in order to produce good quality products.
- a) Explain TWO ways of removing excess salt from meat. (4 Marks)
  - b) Describe FOUR techniques associated with poultry for production. (8 Marks)
  - c) Describe FOUR factors to consider when purchasing fish. (8 Marks)
12. Fresh meat requires preservation to improve its quality.
- a) Describe FIVE ways in which fish should be preserved. (10 Marks)
  - b) Explain FIVE factors that determine the tenderness of a meat. (10 Marks)
13. Thawing is necessary for every frozen meat.
- a) Describe FIVE methods of thawing frozen meat. (10 Marks)
  - b) Explain FIVE reasons of thawing frozen meat before cooking. (10 Marks)
14. As a newly appointed supervisor in butchery section, you have been tasked with training the attaches on different aspect in your section regarding meat cuts.
- a) Discuss FIVE factors to consider when purchasing beef. (10 Marks)
  - b) Describe FIVE structures of meat. (10 Marks)