

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/11/5

Prepare Desserts

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. Sweet sauces are served as accompaniments to various desserts. Identify FOUR thickening agents used to thicken sweet sauces. (4 Marks)
2. Mechanical equipment in the kitchen are used as labour saving devices. List FOUR mechanical equipment found in the pastry section of the kitchen. (4 Marks)
3. Baked cakes for desserts require cooling before using them so as to have quality results. Name FOUR ways you can use to cool cakes after baking. (4 Marks)
4. Desserts can be prepared using different ingredients. Identify FOUR ingredients used while preparing cold desserts. (4 Marks)
5. Home science students from Kabu boys' high school were scheduled to visit pastry section in four-star hotel where you are a chef to learn more on desserts. State FOUR reasons you would give them for decorating cakes for desserts. (4 Marks)
6. Preheated oven makes the items baked in to bake evenly with the correct texture. Mention FOUR steps used to preheat oven safely and accurately. (4 Marks)
7. There are different types of fillings used when preparing and producing desserts. Identify FOUR types of fillings you would use during dessert preparation. (4 Marks)
8. You have been appointed to prepare desserts in XYZ hotel for luncheon organized by the establishment. Name FOUR points to note before operating an oven. (4 Marks)
9. Skills on how to operate an oven while baking is very essential to a culinary technician. State FOUR reasons why it is important to shut oven doors safely while baking dessert products. (4 Marks)
10. Safety in the kitchen is a practice and a rule that should be followed whenever one is in the kitchen. Name FOUR potential kitchen hazards that one can encounter while preparing desserts. (4 Marks)

SECTION B (60 MARKS)

Answer Any THREE Questions in This Section

11. As a culinary arts technician, you have been hired in Villa Rosa hotel to prepare desserts.
- a) Describe FIVE reasons for monitoring ovens while baking dessert products. (10 Marks)
 - b) Explain FIVE qualities of a well-made dessert. (10 Marks)
12. Good hygiene measures should be observed anytime one is preparing food in the kitchen.
- a) Explain FIVE benefits of sanitizing work surfaces while preparing desserts. (10 Marks)
 - b) Describe FIVE consequences of failing to observe hygiene during dessert preparation. (10 Marks)
13. Poor storage of cakes can alter the end product of a dessert and its presentation.
- a) Describe FIVE factors to consider when storing cakes. (10 Marks)
 - b) Explain FIVE factors to consider when presenting desserts. (10 Marks)
14. Desserts consist of variations of taste, textures and appearances and this is achieved by having quality ingredients and handling dough for preparing desserts well.
- a) Describe FIVE advantages of handling dough in cold temperature while preparing pastries for desserts. (10 Marks)
 - b) Explain FIVE advantages selecting quality ingredients while preparing desserts. (10 Marks)