

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/03/5

Prepare Eggs

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. Omelet is prepared using different ingredients, Identify FOUR ingredients used in preparing Spanish omelet (4 Marks)
2. In the market eggs are sold at different prices due to their sizes. State FOUR reasons why we have different sizes of eggs. (4 Marks)
3. A passionate and meticulous chef, the owner of a new food truck specializing in gourmet scotch eggs. List FOUR equipment's used in preparation of scotch eggs. (4 Marks)
4. As culinary trainee based on your knowledge of egg structure. Identify FOUR parts of an egg. (4 Marks)
5. Eggs are prepared using different methods of cooking. Explain TWO safety precautions when deep frying scotch eggs. (4 Marks)
6. You are chef working in Busy restaurant, you are required prepare egg dishes for breakfast. State FOUR suitable tests to determine the freshness of an egg before production. (4 Marks)
7. As an apprentice working in Hilton hotel in kitchen section. State FOUR types of poached eggs that can be prepared to the guests. (4 Marks)
8. As a culinary student preparing egg dishes is important to check quality of eggs before production. List FOUR signs of a spoiled egg (4 Marks)
9. During a food production practical, the trainees noticed that the egg they had boiled had discolored. Give FOUR reasons why overcooking eggs is discouraged. (4 Marks)
10. A manager of Lenna hotel has received complains of food poisoning from various guests who visits the hotel on regular basis. State FOUR causes food contamination in the kitchen. (4 Marks)

SECTION B (60 MARKS)

Answer any THREE (3) questions in this section

11. Top snack shop in Kitui town decided to buy eggs for various eggs dishes sold to their customers. To ensure production of quality dishes as a caterer;
- a) Advise them on FIVE types of eggs to buy. (10 Marks)
 - b) Explain FIVE factors to consider when purchasing eggs. (10 Marks)
12. As a head chef in Panema hotel, you have been assigned to train new personnel in your department.
- a) Explain to them FIVE professional ethics expected of a chef when preparing egg dishes. (10 Marks)
 - b) Describe FIVE storage practices for maintaining egg quality. (10 Marks)
13. As a new catering trainee, you are required to observe hygiene at all times in the kitchen to reduce food contamination and proper preparation techniques.
- a) Explain FIVE personal hygiene rules that a chef should observe. (10 Marks)
 - b) Explain FIVE ways to minimize food waste when working with eggs. (10 Marks)
14. Harmony is a new hotel that is venturing into production of variety of dishes to fulfil customer needs. As chef preparing breakfast items for five guests attending a conference meeting in the hotel;
- a) Describe FIVE key points to consider when presenting egg dishes for buffet service. (10 Marks)
 - b) Explain FIVE environmental sustainability practices in egg preparation. (10 Marks)