

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/04/5

Prepare Food Accompaniments

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. As a culinary arts trainee, these terms are fundamental to your work in the kitchen, especially in cold preparation. Define the following terms.
 - i. Peeling (2 Marks)
 - ii. Seasoning (2 Marks)
2. To produce high quality dishes is important to observe key rules in preparation process. State FOUR rules to be observed when preparing food accompaniments (4 Marks)
3. You are a chef preparing a busy dinner service and you have a large batch of potatoes to get ready. Mention FOUR reasons for cooking starches correctly. (4 Marks)
4. As an apprentice while serving steak is important to accompany with an accompaniment to make the dish complete. State FOUR purposes of Food accompaniments. (4 Marks)
5. You run a restaurant kitchen with a storeroom full of ingredients. To manage it efficiently, you use the First-In, First-Out (FIFO) method. State FOUR advantages of using FIFO method when handling ingredients. (4 Marks)
6. You are chef working in Busy restaurant, you are required to prepare potato salad. Name FOUR ingredients used for preparation of potato salad. (4 Marks)
7. As a head chef working in a busy kitchen preparing different fried dishes. You need to know the different methods of cooking. Differentiate between Shallow frying and Deep frying. (4 Marks)
8. A chef who has just finished cooking a batch of roasted potatoes to serve as an accompaniment need to check quality of the meal before it is served to the guest. Give FOUR characteristics of a well-cooked starch accompaniment. (4 Marks)
9. A culinary student preparing vegetable accompaniments for a dish you need a few essential tools at your work station. List FOUR kitchen tools and equipment commonly used when preparing vegetable accompaniments. (4 Marks)
10. As a chef working in the entremetier section you're the first to arrive in the kitchen for your shift. Your first task is to check the cold room's temperature. Give FOUR reasons why it is important to check cold room temperatures at the beginning of the shift. (4 Marks)

SECTION B (60 MARKS)

Answer Any THREE Questions in This Section

11. You have been shortlisted for the position of head chef in Panari hotel.
- a) Explain to the interview panel the differences between the following.
 - i) Condiments and accompaniments (4 Marks)
 - ii) Soups and sauces (4 Marks)
 - iii) Table accompaniment and food accompaniment (4 Marks)
 - b) Explain FOUR methods of storing food accompaniments that remains after production. (8 Marks)
12. Mrs. X has an outside catering and she is planning to purchase various vegetables and starch to cook for the wedding function.
- a) Describe FIVE factors to consider when selecting vegetables for a mixed salad. (10 Marks)
 - b) Explain FIVE rules to observe when portioning food accompaniments for the event. (10 Marks)
13. You are the head chef at Kempinski hotel and you are handling trainees on dual training on food presentation and safety measures.
- a) Explain FIVE reasons why proper presentation of accompaniments is important. (10 Marks)
 - b) Describe FIVE safety checks to perform before starting work in the entremetier section. (10 Marks)
14. As culinary arts trainee in XYZ Technical and Vocational College, it is important to observe hygiene and waste management practices when preparing food accompaniments.
- a) Explain FIVE reasons for maintaining high personal hygiene when preparing accompaniments. (10 Marks)
 - b) Explain FIVE ways a cyclical menu acts a means of controlling food waste. (10 Marks)