

**101305T4FBC**

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

**HOS/OS/FP/CR/01/5**

**Prepare Stocks, Soups and Sauces**

**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. In the kitchen, there are many liquids used to prepare foods. State FOUR benefits of cooking food using stock as the liquid. (4 Marks)
2. Consommé should be clear to pale amber. Identify FOUR causes of cloudiness in a clear soup. (4 Marks)
3. Hygiene is required in soups production. State FOUR hygiene procedures to be followed when storing bones for making soups. (4 Marks)
4. Broths are foundational liquid in cooking and it serves as the base for soups, sauces, and other dishes. Identify FOUR variations of broth. (4 Marks)
5. Proper procedures are essential for making quality stocks. Identify FOUR general guidelines followed when preparing stocks. (4 Marks)
6. The preparation of brown stock involves specific steps to develop its flavor. Describe FOUR rules followed in the preparation of a brown stock. (4 Marks)
7. Maintaining high standards is fundamental in stock production. State FOUR hygiene and quality control measures to be observed when preparing stocks. (4 Marks)
8. Correct production of stock correctly is crucial for its clarity and usability. Identify FOUR handling and finishing procedures for white and brown stocks. (4 Marks)
9. To prepare a quality stock, you need the right equipment. Identify FOUR equipment used for preparing chicken stock. (4 Marks)
10. A good fish stock, also known as a fumet, is the foundation for many classic seafood dishes. List FOUR ingredients used for preparing fish stock. (4 Marks)

**SECTION B (60 MARKS)**

***Answer Any THREE Questions in This Section***

11. Consistency and flavor of sauces depend on proper preparation techniques.
- a) Describe FIVE steps to be followed when reconstituting and seasoning sauces. (10 Marks)
  - b) Explain FIVE methods of thickening sauces. (10 Marks)
12. National soups reflect the culture and tradition of different countries.
- a) Explain FIVE benefits of garnishing national soups. (10 Marks)
  - b) Explain FIVE examples of national soups from different countries. (10 Marks)
13. In classic French cuisine, "brown sauce" refers to Espagnole sauce, one of the five mother sauces. (10 Marks)
- a) Explain FIVE variations of brown sauces.
  - b) Explain FIVE qualities of good brown sauces. (10 Marks)
14. Safety is a major factor to keep in mind when preparing soups.
- a) Describe FIVE safety measures to be considered while handling knives in the kitchen. (10 Marks)
  - b) Explain FIVE different types of soups in the kitchen. (10 Marks)