

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/13/5

Prepare Beverages

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. Varying customer tastes and preferences has led to the introduction of various beverages with the aim of satisfying customer needs. Define the following terms.
 - i. Probiotic drinks (2 Marks)
 - ii. Energy drinks (2 Marks)
2. As a culinary trainee, based your knowledge on beverage production. Name FOUR major ingredients used in preparing milkshakes. (4 Marks)
3. In order to get the stimulating effect of tea, there is need for correct preparation process. Mention FOUR rules to be followed so as to achieve successful results in making tea. (4 Marks)
4. As a trainee in Umoja hotel preparing coffee beverages for a client it is important to ensure that the beverages meet required standards. State FOUR characteristics of good quality coffee. (4 Marks)
5. Food and beverage personnel should be familiar with a wide variety of equipment used in production of hot beverages. Identify FOUR equipment used in making tea. (4 Marks)
6. You are a chef working in Busy restaurant, required prepare cold beverages for clients with a breakfast meeting. Differentiate between shaking and stirring methods in beverage production. (4 Marks)
7. Bad coffee may be attributed to poor hygiene standards. List FOUR hygiene practices to follow in beverage preparation (4 Marks)
8. Vegetable juices have become popular in 21st century due their health benefits. Identify FOUR popular vegetable juices consumed in hotel industry (4 Marks)
9. A garnish is an item that decorates and flavors food and drinks. State FOUR types of garnishes used for cold beverages. (4 Marks)
10. As a chef in charge of beverage production, several factors must be considered in selecting ingredients for hot beverages. State FOUR factors to consider when selecting ingredients for hot beverages. (4 Marks)

SECTION B (60 MARKS)

Answer Any THREE Questions in This Section

11. Brewing coffee and tea are not just an art but it involves scientific and technical principles that influence the chemical extraction of flavor compounds
- a) State SIX factors to put in consideration when infusing coffee in order to achieve good results. (6 Marks)
 - b) List FIVE factors to consider when purchasing tea (5 Marks)
 - c) Identify THREE reasons for each of the following bad coffee (9 Marks)
 - i) Weak coffee
 - ii) Flat coffee
 - iii) Bitter coffee
12. You are in charge of beverage preparation in your establishment, Trainees from ABZ TTI visited your section to learn more knowledge on beverages.
- a) Explain FIVE coffee making methods used in the kitchen. (10Marks)
 - b) Describe FIVE different means of purchasing tea (10 Marks)
13. As beverage chef required to induct newly recruited interns on beverage preparation.
- a) Explain to them FIVE guidelines to followed in preparation of fruit juices. (10 Marks)
 - b) Describe FIVE qualities of kitchen uniforms they need to have. (10 Marks)
14. When preparing beverages different types of equipment and tools are used to aid production.
- a) Explain FIVE ways in which you can take care of the following equipment used in beverage preparation.
 - i. Electric blender (5 Marks)
 - ii. Refrigerator (5 Marks)
 - b) Describe FIVE factors to consider when buying beverage equipment (10Marks)