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**101305T4FBC**

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

**HOS/OS/FP/CR/02/5/A**

**Prepare cold starters, fruit vegetable salads and canapes**

**Nov/Dec 2024**

**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION COUNCIL (TVET CDACC)**

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## PRACTICAL ASSESSMENT

**TIME:** 3 HOURS

**INSTRUCTIONS TO CANDIDATE:**

1. You are required to perform the following tasks;
   i. Prepare Meat salad
   ii. Prepare Sausage Canape
   iii. Prepare Coleslaw salad
2. You have **30 minutes** to review the recipes, collect equipment, identify and weigh ingredients and organize your workstations
3. You have **two hours and a half (2 ½)** to prepare, produce and present ***four*** **(*4*)** ***portions*** of each of the four tasks
4. You are provided with the following resources for the activities:
   - Fully equipped and safe kitchen
   - Timer/ watch
   - Recording sheet and pen
   - Ingredients and other requirements
   - Recipes for:
     - Meat salad (Task I)

- Sausage Canape (Task II)
- Coleslaw salad (Task III)

**NOTE:** *A candidate who does not prepare, produce and present quantities for* ***four (4)*** *of each dish will be disqualified*

## TASK I: PREPARE MEAT SALAD

| Ingredients | Quantity (4 portions) |
|---|---|
| Lean meat, cooked | 200 g |
| Gherkins | 25 g |
| French beans, cooked | 50 g |
| Tomatoes | 50 g |
| Onion | 5 g |
| Vinaigrette | 1 tbsp |
| Chopped parsley | 2 g |
| Salt | 1 g |
| White pepper | 1g |

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**Procedure**

1. Cut the meat, gherkins and beans into ½ cm dice.
2. Skin the tomatoes, deseed and cut into ½ cm dice.
3. Mix with remainder of the ingredients, blanching the onions if required.
4. Correct the seasoning. Dress neatly.
5. Decorate with lettuce leaves, tomatoes and fans of gherkins.

## TASK II: PREPARE SAUSAGE CANAPES

| Ingredients | Quantity (4 portions) |
|---|---|
| Sausages | 100 g |
| Grated cheese | 50g |
| dried basil | ¼ tspn |
| dried oregano | ¼ tspn |
| garlic powder | ¼ tspn |
| Mayonnaise | 5 g |
| Bread | 4 slices |

**Procedure**

1. Crumble sausage in skillet and cook until brown.
2. Add cheese and spices to sausage, stir until melted and blended.
3. Spread bread slices with mayonnaise.
4. Top with cheese mixture.
5. Bake in pre-heated 350°C oven for 10 minutes or until bubbly.

## TASK III: PREPARE COLESLAW SALAD

| Ingredients | Quantity (4 portions) |
|---|---|
| White or Chinese cabbage | 200 g |
| Carrot | 75 g |
| Onion | 30 g |
| Natural yoghurt | 100 ml |

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**Procedure**

1. Trim off the outside leaves of the cabbage.
2. Cut into quarters. Remove the centre stalk.
3. Wash the cabbage, shred finely and drain well.
4. Mix with a fine julienne of raw carrot and shredded raw onion. To lessen the harshness of raw onion, blanch and refresh.

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