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101305T4FPC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/02/5

Prepare Cold Starters, Fruits, Vegetable Salads and Canapés

July/August 2025

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

WRITTEN ASSESSMENT

easytvet.com

Time: 3 HOURS

INSTRUCTIONS TO CANDIDATE

1. This paper consists of **TWO** sections: **A** and **B**.
2. Attempt 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.

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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.

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SECTION A (40 MARKS)

Attempt ALL the questions in this section

1. A Food Production trainee was about to start the practical for cold starters, fruit vegetables and canapés. List FOUR equipment he/she assembled for the practical. (4Marks)
2. One food product for cold preparation and presentation is a hors d'veuvres. List TWO categories of a hors d'oeuvres. (4Marks)
3. Mrs. Wamboi was demonstrating to candidate's ways of preparing simple hors d'oeuvres dishes. Name any FOUR dishes that were prepared. (4Marks)
4. Chef Kimani was checking salads after preparation. List FOUR quality points she observed before serving vegetable salad (4Marks)
5. Shellfish can be served as a cold dish. List FOUR types of shellfish that are served cold (4Marks)
6. Hygiene is vital in any Food Production practical. State FOUR hygiene practices that one needs to put in mind while preparing cold starters. (4Marks)
7. When making mayonnaise and vinaigrette, oil is usually used. Name TWO oils when used gives the best low-cholesterol product. (4Marks)
8. Differentiate between a ham and a gammon as used in cold starters preparation (4Marks)
9. Hors d'oeuvre ingredients are usually highly seasoned dishes. Name FOUR popular ingredient used in hors d'oeuvres. (4Marks
10. Cold dishes play vital role in culinary. List FOUR uses of cold dishes. (4Marks)

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SECTION B (60 MARKS)

Attempt any THREE questions in this section

11. Preparation of quality cold preparation dishes needs a lot of care to avoid cross contamination.
    a. Explain SIX quality points to observe when making cold preparations. (12Marks)
    b. Explain FOUR importance of raw vegetable in the diet (8Marks)
12. Each and every ingredient used in cold preparation dishes plays its own unique role.
    a. Explain the roles of the FIVE main ingredients used to make most salad dressings (10Marks)
    b. Describe FIVE types of salad dressings used in cold preparation (10Marks)
13. Chef Omondi was making a vegetable salad.
    a. Explain the SIX cuts of vegetables used when preparing ingredients for vegetable salads (12Marks)
    b. Explain FOUR classifications of fruits used in cold starter preparation. (8Marks)
14. A lot of keenness is required when preparing cold starters.
    a. Explain SIX preparation methods used when preparing salads, cold starters and canapés (12Marks)
    b. Describe FOUR points to consider when preparing canapés (8Marks)

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