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101305T4FBC

FOOD & BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/07/5

Prepare Salads and Salad Dressings

July/August 2025

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

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WRITTEN ASSESSMENT

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.

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)

Attempt ALL the questions in this section.

1. Knife is one of the tool used in preparation of salads. State FOUR factors you would consider while selecting a suitable knife for preparing salad ingredients. (4 Marks)
2. Salad dressings can be prepared using various ingredients. List FOUR ingredients used while preparing salad dressings. (4 Marks)
3. You have been appointed as a Garde manger in a 4-star hotel around your locality to be preparing salads and salad dressings. Identify FOUR ways you would use to remove excess water in vegetables while preparing salads. (4 Marks)
4. There are various methods used in service of salads. State FOUR ways in which salads may be served. (4 Marks)
5. Salad without a garnish does not look attractive. Name FOUR qualities of a good garnish used while presenting salads and salad dressings. (4 Marks)
6. Mayonnaise is a cold sauce from which other sauces can be derived from. State FOUR dressings prepared by using mayonnaise as a base. (4 Marks)
7. To improve the flavour of a salad and salad dressing, one needs to use some seasonings. List FOUR seasonings that can be used while preparing salads and salad dressings. (4 Marks)
8. Work surfaces should be sanitized all the time during preparation of salads and salads dressings. Identify FOUR reasons for sanitizing working areas and surfaces as you prepare salads. (4 Marks)
9. Garnishes improves the appearance of a salad dish. State FOUR types of garnishes used while presenting salads and salad dressings. (4 Marks)
10. A well-made salad has various components. Name FOUR parts that a good salad should contain. (4 Marks)

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SECTION B (60 MARKS)

Attempt Any THREE Questions in This Section

11. Prevention of cross contamination is essential during preparation of salads and salad dressings.
    a. Identify FIVE types of colour coded chopping boards found in the kitchen and their use. (5 Mark)
    b. State FIVE causes of cross contamination while preparing salads and salad dressing. (5 Marks)
    c. Explain FIVE ways you would use to prevent cross contamination. (10 Marks)
12. The choice of ingredients for preparing salads and salad dressings contributes in production of quality dishes.
    a. Describe FIVE quality checks to look for while selecting salad and salad dressings ingredients. (10 Marks)
    b. Justify FIVE qualities of a well-made salad. (10 Marks)
13. As a culinary technician you have been assigned to advice on salad dressings used while preparing salads.
    a. Describe FIVE uses you would give for using a salad dressing in salad preparation. (10 Marks)
    b. Propose FIVE types of salad dressings you would advise any culinary operation outlet to use. (10 Marks)
14. For salads and salad dressings to look attractive the vegetables must be prepared uniformly.
    a. Analyze the following FIVE vegetable cuts as used in salad preparation. (10 Marks)
        i. Baton
        ii. Julienne
        iii. Paysanne
        iv. Chiffonade
        v. Dice
    b. Explain FIVE rules to be followed while preparing salads. (10 Marks)

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