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101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/11/5

Prepare Desserts

July/August 2025

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

CUTTING LIST

easytvet.com

S/NO	ITEMS	QUANTITY (per candidate)	PROVIDED BY
1.	A safe and well equipped kitchen	shared	Institution
2.	Red plum jam	100g	
3.	Corn flour	10g	
4.	Lemons	1	
5.	Wheat flour	200g	
6.	Baking powder	10g	
7.	Margarine	200g	
8.	Avocado	2	
9.	Vanilla essence	5ml	
10.	Milk	50ml	
11.	Icing sugar	10g	
12.	Eggs	6	

13.	Castor sugar	265g	
14.	Gelatine	4g	
15.	Whipping Cream	130ml	
16.	PPEs	1 pair	Candidate

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