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101305T4FBC
FOOD PRODUCTION CULINARY ARTS LEVEL 5
HOS/OS/FP/CR/02/5/A
Prepare Cold Starters, Salads and Canapés
March/April 2025

KIAMBU NATIONAL POLYTECH-
P.O. BOX 414 -00900 KIAMBU
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TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION COUNCIL (TVET CDACC)

WRITTEN ASSESSMENT

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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.

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SECTION A (40 MARKS)

Answer ALL the questions in this section.

1. Gard monger in marine hotel would like to conduct a training to the apprentice on preparation of cold starter. List FOUR points to note when preparing fruits cocktails. (4 Marks)
2. In kitchen while cutting vegetables and fruits for salads chopping board is one of the tool to be used. Identify FOUR color coding of chopping boards. (4 Marks)
3. A chef can only present good final product when the correct preparation method is followed. Identify FOUR vegetable cuts in preparation of fruit vegetable salads and cold starters. (4 Marks)
4. Hot canapés require accompaniments. Name FOUR dips served with canapés (4Marks)
5. Ingredients for preparing cold starter can vary depending on the type of starter being prepare. List any FOUR ingredients used in preparation of vegetable salad. (4marks)
6. Topping add flavour and create a good eye appeal to the canapés. Name FOUR toppings used in canapés. (4marks)
7. Preparation in advance enhances a smooth flow of activities during production Categorize FIVE preparation methods used when making cold starters and canapés

   (4marks)
8. Food and beverage manager does sampling of food and checks quality after preparation of food. Identify FOUR guidelines in presentation of cold starter and fruit vegetable salads. (4marks)
9. During production a chef must use the correct equipment to avoid causing accident and for convenience. Outline FOUR small equipment used in preparing cold starters, fruit vegetable salad and canapés. (4Marks)
10. To minimize accidents in kitchen a chef must always be very careful while in kitchen. Name FOUR safety measures to observe when preparing cold starters, fruit vegetables and canapés. (4 Marks)

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SECTION B (60 MARKS)

Answer any THREE questions in this section

11. Cold preparations and fruit vegetable salads have to be dressed after preparation while salads can be served as part of the meal and canapés can be served as snacks and appetizer.

a) Highlight SIX points to consider when preparing canapés (6 Marks)

b) Cold preparations and fruit vegetable salads have to be dressed after preparation. Describe THREE types of salad dressings to be used. (6marks).

c) Salads are part of a meal in a three course meal. Explain FOUR ways a salad may appear in a menu. (8Marks)

12. Hygiene in the kitchen comprises of quality purchase of ingredients, preparation, storage and preservation of meals.

a) Mention FOUR nutritive value of salads in a menu. (4Marks)

b) Highlight SIX points to consider when purchasing fruits for preparing starter. (6marks)

c) Discuss FIVE personal hygiene rules entremetrier should follow when preparing salads and canapés. (10 Marks)

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13. When preparing and presenting different items there standard procedure be adhered to, from the start to the end product.

a) Highlight FOUR ways of presenting salads (4 Marks)

b) Explain THREE parts of a canapés. (6marks)

c) . Explain FIVE rules to be followed when preparing cold starters and fruit vegetable salads. (10marks)

14. Salads comprises of different types and ingredients, which can be used in making the salad or to add as a finishing touch.

a. Discuss TWO types of salads (4marks)

b. Describe THREE ways of garnishing salads for presentation. (6 Marks)

c. Explain FIVE classification of fruits. (10 Marks)

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