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10130574FBC
FOOD PRODUCTION (CULINARY ARTS) LEVEL 5
HOS/OS/FP/CR/07/5/A
Prepare Salad and Salad Dressing
March/April 2025

KIAMBU NATIONAL POLYTECHNIC
P.O. BOX 414-00900 KIAMBU
15 MAY 2025 (31)
LIBRARIAN

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

WRITTEN ASSESSMENT

Time: 3 HOURS

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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.

SECTION A (40 MARKS)

Answer ALL the questions in this section.

1. A number of terms is used when preparing salads and salad dressings. Define the following terms: (4Marks)
   a) Salad
   b) Salad Specialty
2. Several variations are possible when making salads. Identify FOUR factors to consider when preparing variations in salads. (4Marks)
3. When preparing salads, rules must be observed in order to present quality salads. Record FOUR general rules to observe when making Salads. (4Marks)
4. There are various parts of a salad. Describe TWO key parts of a Salad. (4Marks)
5. Dressing can be added at the time of serving or served separately or can be mixed with the ingredients at the time of preparation. Name FOUR examples of Salad dressing. (4Marks)
6. Salads are meant to stimulate appetite. List FOUR Qualities of a Well-Prepared Salad. (4Marks)
7. Every dish has a nutritional value or health benefits to the body that's why all ingredients should be added during preparation. Identify FOUR health benefits of salads to the consumer. (4Marks)
8. Salad additions come in a wide range. Describe FOUR Salad additions used when preparing salads. (4Marks)
9. Based on the situation and the chef's purpose, salads may have multiple category labels. List 4 categories of Salads. (4Marks)
10. To enhance the flavour of salads, spices and herbs can be used. Record FOUR Common herbs used in salad preparation. (4Marks)

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SECTION B (60 MARKS)

Answer any THREE questions in this section.

11. During Salad Making, Hygiene and Safety standards is highly encouraged when cutting and preparing the various ingredients.
a) Record FIVE cuts of vegetables as used in salad preparation. (5Marks)
b) Name FIVE functions of basic ingredients used for making mayonnaise. (5Marks)
c) Discuss FIVE hygiene and safety rules to consider when handling Salads. (10Marks)

12. Good Presentation of salads is key to enhance appetite and give a good appearance on the table.
a) State TWO different vinegars used in the preparation of salad dressing. (2Marks)
b) Distinguish between cooked and uncooked salad. (4Marks)
c) Describe FOUR vegetable quality grading systems. (4Marks)
d) Explain FIVE Factors to consider when arranging salads after preparation. (10Marks)

13. Some salads are presented raw hence quality and preparation techniques must be followed. This includes use of oils and ingredients that are safe and properly stored.
a) List FIVE oils used in salad dressing preparation. (5Marks)
b) Describe FIVE points to consider when handling cold dishes. (5Marks)
c) Describe FIVE basic green salad preparation techniques that should be observed during preparation and storage of salads. (10Marks)

14. When purchasing equipment for salad preparation, a number of factors have to be considered for effective use.
a) Record FIVE Basic Equipment used in salad preparation. (5Marks)
b) Discuss FIVE importance of garnishes in salad preparation. (5Marks)
c) Explain FIVE factors to consider when purchasing salad equipment. (10Marks)

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SECTION A (40 MARKS)

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   b) Salad Specialty
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