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101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/02/5

Prepare Cold Starters, Fruit Vegetable Salads and Canapes

November/December 2025

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.

SECTION A (40 MARKS)

Answer ALL the questions in this section.

1. A well-prepared starter must meet certain standards to appeal to guests. List FOUR qualities of a good savoury cold starter. (4 Marks)
2. Food presentation influences customers' perception and acceptance of starters. Identify FOUR factors to consider when presenting savoury cold starters to guests. (4 Marks)
3. Maintaining hygiene is critical in ensuring food safety during preparation. State FOUR reasons for observing hygiene when preparing savoury cold starters. (4 Marks)
4. Garnishing enhances the visual appeal and attractiveness of starters. List FOUR examples of garnishes suitable for savoury cold starters. (4 Marks)
5. Various presentation styles can be applied to make savoury cold starters more attractive. Name FOUR presentation styles that can be applied to enhance the appearance of savory cold starters. (4 Marks)
6. Fruit-based salads often require lighter and sweeter dressings. Name FOUR dressings suitable for fruit salads. (4 Marks)
7. Different varieties of sweet cold starters are available in food service. List FOUR types of sweet cold starters. (4 Marks)
8. The preparation of sweet cold starters requires specific food items. Identify FOUR ingredients commonly used in sweet cold starters. (4 Marks)
9. Certain techniques are applied in the production of sweet cold starters. Name FOUR methods used in the preparation and production of sweet cold starters. (4 Marks)
10. Caterers must follow basic rules to achieve high-quality sweet cold starters. State FOUR general rules to be observed when making sweet cold starters. (4 Marks)

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SECTION B (60 MARKS)

Answer Any THREE Questions in This Section

11. The foundation of a good canapé lies in its definition and the variety of its components.
    a) Explain FIVE components of canapé. (10 Marks)
    b) Describe FIVE different types of canapés. (10 Marks)
12. The right tools and equipment are essential for the efficient and high-quality production of cold starters, vegetable salads, and canapés.
    a) Identify FIVE different types of tools used for the preparation of cold starters, vegetable salads, and canapés. (10 Marks)
    b) Explain FIVE factors to consider when purchasing equipment to use when preparing cold starters, salads and canapés. (10 Marks)
13. The preparation, production, and presentation of canapés are critical for a successful outcome.
    a) Explain FIVE steps involved in the preparation process of canapés. (10 Marks)
    b) Explain FIVE principles for effectively presenting canapés to guests. (10 Marks)
14. Effective waste management is a crucial aspect of when preparing canapes.
    a) Explain FIVE steps for effectively managing waste. (10 Marks)
    b) Describe FIVE different methods of waste disposal. (10 Marks)

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