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101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/12/5

Prepare Sandwiches

November/December 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. 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. There variety of sandwiches that can be prepared in any culinary operation. Name FOUR types of sandwiches prepared in culinary. (4 Marks)
2. Sandwiches can be prepared using different equipment and tools. Identify FOUR reasons for using correct tools and equipment while preparing sandwiches. (4 Marks)
3. Presenting sandwiches with a garnish enhances the appearance of the end product. State FOUR garnishes suitable for sandwiches. (4 Marks)
4. Presentation of prepared sandwiches should be done well and appropriately. Mention FOUR rules to follow while presenting prepared sandwiches. (4 Marks)
5. During sandwich preparation there are a lot of waste that one can find in the kitchen. Give FOUR benefits of managing waste while preparing sandwiches. (4 marks)
6. Time wastage while preparing sandwiches can lead to poor productivity. Identify FOUR ways of managing time effectively while preparing sandwiches. (4 Marks)
7. For food production to run smoothly there should be good communication amongst the staff. Name FOUR consequences of poor communication in the kitchen. (4 Marks)
8. There are different ingredients that one can use to prepare sandwiches. Name FOUR ingredients used while preparing sandwiches. (4 Marks)
9. Cutting is a technique used in preparing sandwich ingredients. Give FOUR reasons why most sandwiches are cut before presenting. (4 Marks)
10. A garnish is a raw or cooked food items put on finished dish for presentation. Identify FOUR qualities of a good garnish used for sandwiches. (4 Marks)

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SECTION B (60 MARKS)

Answer Any THREE Questions in This Section

11. As a pastry chef in a catering establishment, you have been tasked to onboard a new trainee in the pastry section on the preparation of sandwiches.
    a) Describe to the trainee FIVE causes of accidents in the kitchen. (10 Marks)
    b) Explain FIVE preventive measures that the trainee should be cautious of while preparing sandwiches. (10 Marks)
12. Fresh ingredients and correct choice of sandwiches will always satisfy the customer.
    a) Describe FIVE factors to consider when selecting sandwiches to be offered to the customers. (10 Marks)
    b) Explain FIVE disadvantages for using poor quality ingredients. (10 Marks)
13. Prepared sandwiches if not consumed immediately requires to be stored appropriately.
    a) Explain FIVE rules to follow when storing sandwiches. (10 Marks)
    b) Describe FIVE techniques used to avoid contamination while storing sandwiches. (10 Marks)
14. Positive attitude among kitchen staff directly influences the quality of food and the working environment.
    a) Explain FIVE ways kitchen staff can demonstrate a positive attitude while preparing sandwiches. (10 Marks)
    b) Describe FIVE advantages of a positive attitude among kitchen staff when preparing sandwiches. (10 Marks)

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