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101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/07/5

Prepare Salads and Salad Dressings

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. When preparing salads thorough cleaning of the vegetables used must be done using plenty of water. Explain TWO methods used to remove excess water from washed salad ingredients. (4 Marks)
2. Before commencing on the preparation of compound salads a chef must assemble a number of equipment to enable them carry out their work smoothly. Give FOUR essential equipment assembled on their station. (4 Marks)
3. A salad is a simple dish that is served at the start of meals or can be incorporated as accompaniments in between the menu. List FOUR considerations that a salad chef must make to ensure that healthy eating options are adhered to. (4 Marks)
4. Salads are a common food item found in the menus of restaurants. Give FOUR uses of salads in the diet. (4 Marks)
5. During preparation and presentation of salads on a buffet, there are hazards that may occur. List FOUR possible hazards that may be identified using the HACCP system. (4 Marks)
6. Salads must be presented carefully and artistically in an appealing manner. State FOUR general rules that a chef will follow during portioning of salads. (4 Marks)
7. A salad chef may combine either cooked or raw ingredients to come up with varieties in the menu. Name FOUR cooked ingredients that may be incorporated in compound salads (4 Marks)
8. Different cutting equipment will be used by a chef to come up with different shapes of ingredients when preparing salads. As a salad chef, Name FOUR factors that will affect his choice of cutting tool. (4 Marks)
9. You have just commenced on your attachment. The chef explained the essence of seasoning and recommended that it should be done just close to service. Explain TWO reasons salads should not be seasoned in advance. (4 Marks)
10. Salad dressings are provided to accompany salads and therefore should complement the type of salad it should accompany. State FOUR characteristics of a good salad dressing. (4 Marks)

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SECTION B (60 MARKS)

Answer Any THREE Questions in This Section

11. Salad preparation involves variety of ingredients mixed together either raw or partially cooked. This reason may result to risks of cross contamination and food poisoning.
    a) Explain FIVE functions of colour coded chopping boards that may be used in the kitchen. (10 Marks)
    b) Describe FIVE best practices a chef should adopt to avoid cross contamination when preparing salads and salad dressings. (10 Marks)
12. Vegetables are very perishable yet stocked in plenty to cater for its versatile use in the kitchen sections.
    a) Explain FIVE factors to consider when storing vegetables. (10 Marks)
    b) Explain FIVE characteristics of vegetable garnishes. (10 Marks)
13. Salads must be served in cold temperatures so as to maintain its texture and hold it safe for consumption.
    a) Explain FIVE guidelines to follow when using cold storage equipment. (10 Marks)
    b) Describe FIVE ways in which a chef can use to ensure safe use of knives in the kitchen (10 Marks)
14. Marinated salads are prepared by soaking ingredients in a seasoned liquid which contribute to the distinct flavor of the salad.
    a) Explain FIVE advantages of preparing marinated salads. (10 Marks)
    b) Describe FIVE equipment used prepare and present a cooked salad**.** (10 Marks)

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