

101305T4FBC

FOOD PRODUCTION (CULINARY ARTS LEVEL 5

HOS/OS/FP/CR/12/5/A

Prepare Sandwiches

March/April 2025



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

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. During a practical briefing, the trainer asked the students to observe hygiene measures during the session. Give FOUR hygiene measures that the students had to put in mind when preparing sandwiches. (4Marks)
2. In order to get the desired taste from any dish, correct combination of ingredients needs to be kept in mind. Identify any FOUR key ingredients that need to be used when preparing sandwiches. (4Marks)
3. Mrs. Wangwe wanted to prepare her favorite sandwich. Name any FOUR equipment that she will use during preparation. (4Marks)
4. A sandwich is a dish that people likes to consume during breakfast and any time of the day as a snack. Mention FOUR different types of sandwiches that people consume.
5. Sandwich is a delicate dish if not properly handled. Identify FOUR ways of preventing cross-contamination when handling sandwiches. (4Marks)
6. A chef in Merine restaurant wanted to prepare sandwiches. Mention FOUR guidelines that he should follow when preparing and presenting. (4Marks)
7. Any meal garnished well is usually consumed most. Give FOUR reasons as to why we garnish sandwiches. (4Marks)
8. Mr. Patty, a chef from Mali safi Restaurant wanted to get rid of wastes from the kitchen. Give FOUR ways in which he will dispose the waste. (4Marks)
9. Garnishes are usually edible plant or animal. Name any FOUR garnishes that are used to decorate sandwiches. (4Marks)
10. We use knives for various purposes in the kitchen. Identify FOUR ways in which knives used in preparing sandwiches are handled. (4Marks)



SECTION B (60 MARKS)

Answer ALL the questions in this section .

11. In order enhance eye appeal from sandwiches, vegetables used in sandwiches need to be cut neatly.
- Critique FOUR safety rules to be observed when handling knives when cutting vegetables for sandwiches. (8Marks)
 - Justify SIX techniques of vegetable cuts that are usually applied when preparing ingredients for making sandwiches. (12Marks)
12. Salads can be used as appetizers, starters or as a snack when prepared.
- Explain the meaning of the term sandwiches. (2Marks)
 - Explain FOUR ways on how sandwiches can be presented. (8Marks)
 - Mention TEN filling that are used in sandwich preparation. (10Marks)
13. Sandwiches are grouped into different categories depending on the ingredients combined.
- Describe FIVE methods of preparing sandwiches. (10Marks)
 - Elaborate on FIVE different types of sandwiches. (10Marks)
14. A lot of effort and keenness need to be applied when making sandwiches.
- Analyze FOUR factors to consider when choosing the ingredients for sandwich preparation. (10Marks)
 - Discuss FIVE ways by which vegetables used for sandwich preparation should be stored. (10Marks)

