

072103T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 4

HOS/OS/FP/CR/03/4/A

PREPARE MAIN DISHES

July/August 2024



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

WRITTEN ASSESSMENT

TIME: 2 HOURS

INSTRUCTIONS TO THE CANDIDATE:

1. This paper consists of **TWO** sections: **A and B**.
2. Answer all question in section **A** and **B**.
3. Marks for each question are indicated in brackets.
4. You are required to provide your responses in the provided answer booklet.
5. Do not write in this question paper.

This paper consists of FOUR (4) 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 (10 MARKS)

Each question carries one (1) mark.

1. Meat is basted during roasting to_____
 - A. Tenderize the meat
 - B. Speed up cooking process
 - C. Prevent it from drying
 - D. Make it brown.
2. Parsley is an example of_____
 - A. herbs
 - B. flower
 - C. fungi
 - D. lettuce
3. Which of the following is **not** a tool used in measuring and weighing ingredients in the kitchen?
 - A. Weighing scale
 - B. Measuring cups
 - C. Balloon whisk
 - D. Spoons
4. Name the right equipment to use when warming food in the kitchen.
 - A. Plastic containers
 - B. Foil
 - C. Micro-wave
 - D. Cling film
5. _____is not best way of preserving food for six months.
 - A. Cooling
 - B. Freezing
 - C. Pickling
 - D. Canning

6. Which One of the following is a starch.
 - A. Cauliflower
 - B. Broccoli
 - C. Tomatoes
 - D. Sweet potato
7. Which type of container is best for storing cooked food in the refrigerator?
 - A. Open bowls
 - B. Air tight containers
 - C. Card board boxes
 - D. Plastic wraps
8. Egg white, minced meat, chopped vegetables and stock are used in preparation of _____
 - A. Vegetable soup
 - B. Meat soup
 - C. Clear soup
 - D. Fish soup.
9. _____ is characteristic of fresh egg.
 - A. Air space is small
 - B. Egg yolk is one side
 - C. The air space is large.
 - D. The egg yolk is flattened.
10. Which of the following sauces is an accompaniment for a fried tilapia.
 - A. Barbecue sauce
 - B. Mayonnaise sauce
 - C. Tartar sauce
 - D. Bread sauce

SECTION B (40 MARKS)

Answer ALL the question in this section

11. State THREE reasons why we cook food. (3marks)
12. Name TWO methods of poaching. (2marks)
13. List FOUR suitable thickening agents for stews. (4marks)
14. Identify FOUR safety considerations when operating a deep fryer. (4marks)
15. List FOUR types of starches that can be prepared in the kitchen. (4marks)
16. Name FOUR equipment used in preparation of eggs. (4marks)
17. State FOUR hygiene rules in the kitchen? (4marks)
18. Name FOUR equipment used in preparation of vegetables. (4marks)
19. State THREE uses of recipe card in preparing main dishes in the kitchen. (3marks)
20. List FOUR garnishes used when presenting main meal dishes. (4marks)
21. Name FOUR ingredient used in preparation for beef stroganoff. (4marks)

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