

101305T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/07/5/A

PREPARE SALADS AND SALAD DRESSING

July/August 2024



**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL (TVET CDACC)
WRITTEN ASSESSMENT
TIME: 3 HOURS**

INSTRUCTIONS TO CANDIDATES

1. The paper consists of **TWO** sections; **A & B**
2. You are provided with a separate answer booklet
3. Marks for each question are as indicated
4. 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. Salads can be divided in two types; simple or compound. Differentiate simple and compound terms. [2 Marks]
2. The preparation of vegetables in the kitchen requires draining excess water after washing and blanching. List THREE equipment that can be used to drain vegetables [3 Marks]
3. Salads are a common food item found in the menus of restaurants. Give FOUR uses of salads in the diet. [4 Marks]
4. High standards of hygiene must be maintained when working in the kitchen. Identify FOUR personal hygiene practices a cook should observe. [4 Marks]
5. HACCP is a food safety management system used to identify and control potential risks to food. Suggest the control of FOUR possible hazards that can occur in the presentation of salads in the buffet. [4 Marks]
6. Professional Ethical behaviour is expected in a cook, to reflect the hospitality standards and a professional stance with work mates. Mention any FOUR ethical behaviour to be observed when relating with work mates. [4 Marks]
7. Mayonnaise is a basic cold sauce from which other sauces can be derived. Describe THREE sauces that can be prepared using mayonnaise as the base. [3 Marks]
8. Standard portion size for a menu item should be served as unspecified. State THREE reasons on the importance of regulating the portion size presented for service. [3 Marks]
9. Arranging the work station is common for a cook, before starting the tasks to be done. Highlight THREE advantages derived from this activity [3 Marks]
10. Recipes are used in the kitchen as a tool of reference by cooks. Highlight FOUR advantages of using recipes in food production. [4 Marks]
11. Condiments are an essential commodity in impacting flavour in food. List FOUR examples of condiments used in the kitchen. [2 Marks]
12. A dressing is an accompaniment to a salad, State FOUR points on the importance of salad dressings [4 Marks]

SECTION B: (60 MARKS)

(Answer any THREE questions from this section.)

- 13.
- a) Contamination allows harmful substances to get into foods, and one of the ways this occurs is through the transfer of bacteria from one source to another, this is known as cross contamination. Explain FIVE recommendations of curbing cross contamination. [10 Marks]
 - b) The final product in the preparation of salads depends on the quality of ingredients used. Describe FIVE characteristics to look for in the selection of root vegetables [10 Marks]
- 14.
- a) The preparation of fresh vegetables salads follows certain Standard Operating Procedures that influence on the quality of the salad. Explain any FIVE factors to observe when preparing a fresh vegetable salad. [10 Marks]
 - b) The refrigerator is used for storage of fresh and perishable products, and the use and care of it is, essential in maintaining correct cold storage temperatures. Explain FIVE guidelines on the proper use of a refrigerator. [10 Marks]
- 15.
- a) Kitchen waste build up, cannot be avoided during food preparation, proper disposal of waste is important to avoid poor hygiene standards. Determine FIVE ways a chef can manage the waste generated in the kitchen effectively. [10 Marks]
 - b) Garnishing contributes to the final appeal of a salad before it is presented for service. Describe FIVE considerations when garnishing salads. [10 Marks]
- 16.
- a) Vegetables are highly perishable and should be stored in a way that freshness is maintained. Explain FIVE qualities of a good vegetable store [10Marks]
 - b) Knives are essential tool for all chefs, but they can cause serious injury to the user if used incorrectly. Discuss any FIVE rules to follow when handling knives. [10 Marks]

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