

101305T4FBC
FOOD PRODUCTION (CULINARY ART) LEVEL 5
HOS/OS/FP/CR/01/5/A
Prepare Stocks, Soups and Sauces
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 (40MARKS)

Answer ALL the questions in this section.

1. Soups are usually categorized according to ingredients and method of cooking used. Give TWO classification of soup and their appropriate accompaniments. (4Marks)
2. Stocks, soups and sauces plays a very big role in a menu. State any FOUR uses of stock, soups and sauces in food preparation. (4Marks)
3. Stock is known for bringing its unique flavor profile to the dishes prepared in the kitchen. List FOUR common types of stocks. (4Marks)
4. While cooking in the kitchen, you are required to have good morals and values. Outline FOUR attributes that a hotelier should have. (4 marks)
5. A cook requires several ingredients in order to prepare sauces. Name FOUR ingredients for making the sauce. (4Marks)
6. soups and sauces requires seasoning and addition of flavour as a way of taste enhancement. Differentiate between an herb and a Condiment. (4Marks)
7. After preparing all the dishes chef should garnish before service. List FOUR items that are used to garnish the soups. (4Marks)
8. Food hygiene is of great importance in a food production workshop. Outline FOUR ways of maintaining hygiene in the kitchen. (4 marks)
9. Stock is a base used for preparing soups. Name FOUR characteristics of a well-made stock. (4 Marks)
10. Soups and sauces have to be thickened in order to obtain the correct consistency. List FOUR thickening agents commonly used in the kitchen. (4 Marks)



SECTION B (60MARKS)

Answer Any THREE Questions in This Section

11. Preparation of vegetables before cooking is very necessary.
- a) Illustrate any FIVE vegetable cuts you can use during preparation and presentation of Stocks, soups and sauces. (10marks)
 - b) Discuss FIVE methods of cooking that are used when preparing stock, soups and sauces. (10marks)
12. Soups and Sauces are a versatile dish enjoyed around the world.
- a) Discuss FOUR types of soups produced in a typical kitchen. (8 Marks)
 - b) Explain SIX reasons for using sauce as a food accompaniment. (12 Marks)
13. Food hygiene is of great importance in a food production workshop.
- a) Explain FIVE personal hygiene practices that the chef must adhere to. (10Marks)
 - b) Discuss FIVE methods of managing waste in the kitchen. (10Marks)
14. When it comes to equipment in the kitchen, there are several essential tools that can make cooking more efficient and enjoyable.
- a) Explain FIVE factors to consider when purchasing kitchen equipment. (10Marks)
 - b) List and give functions of FIVE kitchen equipment. (10Marks)

