

072106T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 6

HOS/OS/FP/CR/06/6

PREPARE SALADS

July/August 2024



**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 sections **A** and any **THREE** questions in section **B** in the answer booklet provided.
3. Marks for each question are indicated in the brackets.
4. Do not write on the question paper.

This paper consists THREE (3) printed pages.

Candidate 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 questions from this section.

1. A salad must be dressed using a suitable salad dressing. Define the term salad dressings.
(2Marks)
2. We have different types of dressings. Identify **three** essential ingredients commonly found in a French dressing.
(3 Marks)
3. Salads are grouped into categories. List any **three** types of salads used in culinary.(3 Marks)
4. Having a standard recipe while preparing dishes in the kitchen is very important. Give **four** reasons for using standard recipe.
(4 Marks)
5. Good presentation of salads stimulates appetite. State **four** considerations to be put in place during salad presentation.
(4 Marks)
6. Salads can be garnished with different food items. State **five** types of garnishes. (5 Marks)
7. Chef Garde manger was tasked supervise an apprentice when preparing salads and he noted some faults. Outline **four** signs of a spoilt salad.
(4Marks)
8. Hygiene is important when making salads and salads dressings. State **four** reasons why chef should adhere to hygiene practices when handling salads.
(4 Marks)
9. Salads can appear in so many ways in a meal. Identify **four** salads that can be used as main meal accompaniments.
(4 Marks)
10. Salads are very popular in catering establishments. Outline **three** uses of salads in a menu.
(3 Marks)
11. To minimise cases of accidents, chefs should observe precautions while handling knives. Outline **four** work safety measures to observe while using knives.
(4 Marks)

SECTION B (60 Marks)

Answer any THREE questions in this section.

12. You have been hired as a Chef De' Partie in an upcoming 5 star restaurant, you are required to improve on the quality of the salads.
- a) Discuss various parts of a salad. (8 Marks)
 - b) Describe **six** vegetable cuts you would choose to use in the new salad menu. (12 Marks)
13. A Head chef has noticed some lapses in hygiene practices in the salad preparation area and has tasked you to develop a plan to address these issues.
- a) Enumerate **five** factors to consider when purchasing ingredients for making salads. (10Marks)
 - b) Explain **five** techniques associated with cold preparations. (10 Marks)
14. You are the Food and Beverage manager for a catering company hired to prepare salads for a large corporate event. The client expects a diverse range of salads with unique flavours and visually appealing presentations.
- a) Explain **five** points a head chef must consider before purchasing kitchen equipment for their various workshops. (10Marks)
 - b) Vegetables are highly perishable and should store in a way that freshness is maintained. Explain **five** factors to observe in the storage of vegetables. (10Marks)
15. You are a Head chef in a Nation hotel, you are aiming to revamp its salad offerings to attract a more health-conscious and diverse clientele.
- a) Discuss any **four** types of salad dressings. (8 Marks)
 - b) 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)
 - c) Salads may be served as accompaniment or a dish on its own. Highlight **four** health benefits of taking salad in the body. (4 Marks)