

**072106T4FBC**

**FOOD PRODUCTION (CULINARY ARTS) LEVEL 6**

**HOS/OS/FP/CR/04/6/A**

**PREPARE SAUCES.**

**July/August 2024**



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

**WRITTEN ASSESSMENT**

**TIME: 3 HOURS**

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 of THREE (3) printed pages**

**The 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 the questions in this section*

1. Sauces can be prepared using different equipment .Give any **four** equipment and tools used for presenting sauces. (4 marks)
2. A roux is one of the techniques of sauce preparation, list **two** degrees in which a roux may be cooked depending on the sauce being made. (2marks)
3. Chefs prepare different types of sauces .State **two** common **types** of sauces giving examples in each. (4marks)
4. Sauces require thickening during cooking .List six thickening agents used while making sauces. (6marks)
5. There are different sauces which do not require cooking by use of heat. State **five** sauces that are served cold. (5marks)
6. When cooking sauces there are some common faults that can occur. Highlight **five** reasons for getting lumpy sauces. (5marks)
7. We can derivatives from mother sauces. Identify the **five** common mother sauces used in culinary. (5marks)
8. Food contamination is a threat in hotel industry. Outline **five** ways of preventing food contamination. (5marks)
9. Seasoning sauces enhances the flavour and taste .List down **four** food condiments used for seasoning sauces. (4marks)

**SECTION B (60MARKS)**

Answer **Any Three** Questions from this section

10. a). Hygiene is paramount in the kitchen. Explain **five** personal hygiene rules to be observed in the kitchen. (10 marks)
- b). As a chef saucier in a three-star hotel. Describe **three** consistency of a sauce. (6marks)
- c). Sauces can be served as a food accompaniment. Outline **four** reasons for serving sauces with food. ( 4 marks)
11. Correct guidelines must be followed to obtain a quality sauce.
- a) Discuss **five** rules to observe when making sauces. (10 marks)
- b) Outline **six** qualities of a well-made sauce. (6 marks)
- c) Outline **four** safety precautions necessary in the kitchen when preparing sauce. (4marks)
- a) There various categories of sauces. Describe **five** categories of sauces. (10marks)
- b) Food poisoning can be caused by poor waste management .Give **four** reasons for proper waste disposal while preparing sauces. (4 marks)
- c) Enumerate **five** food hygiene rules to observe when making sauces . ( 5marks)
12. a). Safety is important in the kitchen. Discuss **four** safety measures to observe when handling a sauce pan during cooking. (8marks)
- b). Adequate ingredients improves the flavor of food. Outline any **four** common ingredients used in cooking sauces. (8 marks)
- c). Presentation improves appearance of a dish. Explain **four** ways of garnishing sauces. (4 marks)
13. a). Chef Saucier was tasked supervise an apprentice when preparing salads and he noted cloudiness in a sauce. Explain **five** causes that led to it. (10 marks)
- b).** Proper storage is crucial after preparing sauces. Describe any **three** ways of storing prepared sauces. (6 marks)
- c). You have been tasked to prepare sauces in the kitchen in your institution. Highlight any **four** common accidents you would encounter.

**THIS IS THE LAST PRINTED PAGE**