



# TVET NATIONAL EXAMINATIONS, LEVEL 5, 2022-2023

## INSTRUCTIONS TO CANDIDATES (ANSWER BOOKLET)

1. A candidate should fill in the actual names and the Index number on the cover of this questions and answer booklet on the provided place.
2. It is illegal for a candidate to write any of names, Index number or school name inside the answer booklet.
3. No candidate should remove or tear any pages or part of it in the answer booklet.
4. A candidate should answer in the language in which the examination is set.
5. A candidate should sign on the sitting plan when submitting the answer booklet. He/she has also to check if the answer booklet is well sealed.
6. No extra paper is allowed in the examinations room. If a candidate is caught with it his/her results will be nullified.
7. No candidate is allowed to write answers not related to the subject being sat for, otherwise it will be considered as a cheating case.
8. Write your answers on the 16 lined pages (From page 7 to page 22).
9. Use the last non-lined pages as draft.
10. Results for any candidate who is caught in examination malpractices are nullified. The cheating can be recognized during examinations administration, marking exercise or even thereafter.

- N.B:** 1) After results publication, there is no remarking and no candidate is given his/her answer booklet for review. This answer booklet is a property of NESAs.
- 2) Claims are only received online within 30 days after results publication. A link will be provided after results publication.

**T055\_ Coaching section staff on job skills**

**TVET NATIONAL EXAMINATIONS, LEVEL 5, 2022-2023**

**OPTION/TRADE: CULINARY ARTS**

**SUBJECT/EXAM: COACHING SECTION STAFF ON JOB SKILLS**

**DURATION: 3 HOURS**

**INSTRUCTIONS TO CANDIDATES (QUESTION PAPER)**

**This Exam paper is composed of Three Sections (A, B, and C). Follow the instructions given below, and answer the indicated questions for a total of 100 marks**

**Section A: Fourteen (14) questions, all **Compulsory** 55 marks**

**Section B: Among the five (5) questions, attempt any three (3) 30 marks**

**Section C: Among the two (2) questions, attempt any one (1) 15 marks**

**Allowed materials:**

- Blue or black pen
- Mathematical set

**Note:**

***Every candidate is required to carefully comply with the provided assessment instructions.***

**SECTION A: Attempt all questions**

**(55 marks)**

01. Give any five (5) factors that influence the kitchen organisation. **(5marks)**  
 02. What are the known types of modern kitchens? Any three (3) types. **(3marks)**  
 03. Match the kitchen staff in column B with their functions in column C for the following table: **(4marks)**

Column A) Answer	Column B) Staff	Column C) Functions
1=?	1.Chef stewarding	A. Multitask in the kitchen in absence of others chefs.
2=?	2.Commis chef	B. Kitchen general cleaning
3=?	3.Chef larder	C. Cold dishes preparation/cold room management
4=?	4.Chef tournant	D. Kitchen mise-en-place

04. Explain the following two (2) types of Kitchen plan set up mostly used in modern hotel's kitchen: **(4marks)**  
 a) Island Layout,  
 b) Zonal Layout.
05. Based on the six steps of problem solving model write **True** if the statement is correct, and write **False** if the statement is wrong. **(5marks)**  
 a) Step two is to implement the Solution Once the solution has been chosen, initial project planning begins and establishes.  
 b) Step-six Problem Solving model is Complex challenges for teams, working groups and boards are usually solved more quickly by using a shared, collaborative, and systematic approach to problem solving.  
 c) Step one is about diagnosing the problem – the context, background and symptoms of the issue.  
 d) In Step three, as the results of the project emerge, evaluation helps the group decide if they need to return to a previous step or continue with the implementation.  
 e) Step Two: is Determine the Root Cause(s) of the Problem once all the symptoms are found and the problem diagnosed and an initial definition agreed, the PS group begins to explore what has caused the problem.
06. What are the four (4) basic skills that a kitchen executive chef should possess? **(4marks)**

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07. In designing the kitchen, different rules are set to be respected. (5marks)  
Identify any five (5) rules governing the kitchen designing.
08. Answer by **True** or **False** for the following statements: (2marks)  
a) Saucieris is also known as pantry chef.  
b) Swing chef is also known as the chef Garde manger.
09. What are the duties/key responsibilities of a sous chef in the kitchen? (Any four (4) duties). (4marks)
10. Make a schematic of kitchen island layout from the information given below: (4marks)  
1) IN and out  
2) Cleaning and washing area  
3) Storage  
4) Food service  
5) Food preparation  
6) Meal cooking
11. In the kitchen there are many sections and sub sections. Outline any four (4) sub-sections of bakery/pastry and confection section. (4marks)
12. As a professional cook, outline any four (4) measuring devices/tools to be used in food portioning size. (4marks)
13. The head of food service kitchen also known as Executive chef should have the following managerial and supervisory skills except: (3marks)  
a) He must be able to understand, organize and motivate people.  
b) He must be able to plan menus.  
c) He must be able to control costs and manage budgets,  
d) He must be able to purchase food supplies and equipment,  
e) He must be able to mislead and create conflict between workers,  
f) He must be able to control quality.
14. Use the following types of modern kitchen to complete the sentences below: (Small establishment, large establishment, medium- sized establishment). (3marks)  
a) .....is one that measures around 400 square feet. You can most often find them in in house that are at least 4800 square feet total.  
b) ..... measures around 200 square feet. It is found in smaller houses.  
c) .....measures around 300 square feet.

**Section B: Attempt any three (3) questions**

**(30 marks)**

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15. Kitchen tools and equipment have to be well arranged in the kitchen according to their use and size. Explain any five (5) reasons of arranging kitchen tools and equipment. **(10marks)**
16. Describe any five (5) rules to be applied while providing the feedbacks to colleagues. **(10marks)**
17. In a hotel industry, kitchen is divided into stations and sections so that each activity is conducted in its designed section or station. **(10marks)**  
Write **True** or **False** for the following statements:
- A. Sauces station is responsible for a variety of tasks such as sautéing food and preparing meats and stew.
  - B. Fish station is responsible for the preparation of all fish dishes except shellfish in the kitchen.
  - C. Roast station is in charge of preparing any roasted or braised meat.
  - D. Vegetable and fruit station is in charge of all vegetable dishes.
  - E. Pastry and bakery station is responsible for creating or preparing baked goods such as breads and pastries
  - F. Boucher station is in charge of preparing all starches and poultries before they are delivered to their respective station.
  - G. Swing cook station is responsible for moving from station to station, assisting with any task as needed.
  - H. Fry cook station is responsible for handling any food that must not be cooked in oil or other animal fats.
  - I. Garde manger station is in charge of most cold dishes on the menu.
  - J. Grill cook station is responsible for any food that must be grilled.
18. How would you encourage the participation of each in solving problems from the team members? **(10marks)**
19. With the aid of a table, classify the following cooking methods into either **dry-heat** or **moist-heat** methods: **(10marks)**  
(Boiling, frying, baking, stewing, grilling, braising, poaching, Braising, blanching, roasting).

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**Section C: Attempt only one (1) question**

**(15 marks)**

20. Highlight the ten (10) importance of innovation on the work place. **(15marks)**
21. Discuss any ten (10) changes you would make once you are appointed as a chef in hotel in order to minimize kitchen problems. **(15marks)**

**END OF ASSESSMENT**