

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.

T053_ Food preparations

TVET NATIONAL EXAMINATIONS, LEVEL 5, 2022-2023

OPTION/TRADE: CULINARY ARTS

SUBJECT/EXAM: FOOD PREPARATIONS

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.

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SECTION A: Attempt all questions

(55 marks)

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- 01.** Give the two (2) classifications of pasta with one (1) example to each class. **(4marks)**
- 02.** Distinguish between the steaming and the boiling methods used to cook the rice. **(4marks)**
- 03.** What are the factors to be based on while selecting the tools and equipment for vegetables preparation? (Any four (4) factors). **(4marks)**
- 04.** Outline the importance of labelling vegetables before storing them. **(3marks)**
- 05.** What are the main rules that should be taken into consideration while cooking pastas? (Any five (5) rules). **(5marks)**
- 06.** Describe any four (4) reasons why the thickening agents are used in sauce and soup preparation. **(4marks)**
- 07.** What are the five (5) mise-en-place activities for butcher's meat? **(5marks)**
- 08.** Ravioli is also called stuffed pasta. List down any four (4) ingredients used in ravioli. **(4marks)**
- 09.** After listing the required ingredients with respect to their quantities, describe all the procedures of preparing the sponge cake. **(4marks)**
- 10.** Complete the sentences below with the correct missing terms: **(4marks)**
- a)** The food made from the mixture of white flour, water and eggs, most popular in Italy and Asian countries is called.....
 - b)** Bread, flat noodles, often with rippled edges Baked with meat, cheese, or vegetable fillings is called.....
 - c)** Hollow tubes, cut diagonally pasta Baked with meat sauce or with tomato sauce and cheese; freshly cooked, with tomato sauce is called.....
 - d)** It is better to addin water when cooking spaghetti for avoiding sticking together of spaghetti during serving.

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11. Mention any three (3) types of sauces that accompany the starches. **(3marks)**
12. By using a table classify the following ingredients into **fillings** and **sauces** categories, as they are used in pastries and cakes decoration:

- (1) Chocolate sauces, (2) Fruits purees, (3) Fruit sauces, (4) Coulis, (5) Custard and cream sauce, (6) Caramel sauces, (7) Mangoes, (8) Passion fruits, (9) Orange.

No	Fillings	Sauces

13. Give any three (3) reasons why marinating poultry is very important. **(3marks)**
14. The following are mis-arranged steps for preparing the fresh pasta dough. Arrange them properly from the first step to the last step. **(4marks)**

- 1) Rolling the sheets
- 2) Kneading
- 3) Measuring
- 4) Mixing
- 5) Relaxing
- 6) Shaping

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Section B: Attempt any three (3) questions

(30 marks)

- 15.** Give any ten (10) hygiene safety measures to be taken while preparing and presenting fish dishes. **(10marks)**
- 16.** What are the five (5) preparation procedures of noodles? **(10marks)**
- 17.** Distinguish between the following types of soup: **(10marks)**
- a) Consommé Julienne and Consommé Praintanière,
 - b) Consommé Brunoise and Chicken Consommé.
- 18.** Demonstrate all the required procedures for making the sugar paste. **(10marks)**
- 19.** Discuss the following two (2) categories of bakery products, and give four (4) examples to each bakery type: **(10marks)**
- Yeast products and Non Yeast products.

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Section C: Attempt only one (1) question

(15 marks)

- 20.** Suppose that you are hired as a general manager in a well-known restaurant and then a mistake occurs while purchasing meat. The purchased quantity is much bigger than the required quantity. Propose different ways/methods of preserving the purchased meat and explain in general the importance of preserving meat. **(15marks)**
- 21.** A customer has ordered a meat recipe in a hotel but the hotel doesn't have an expert to prepare that particular recipe. As a culinary arts graduate from level 5, you are hired to train the hotel kitchen staff about standard recipe preparation. Describe all the steps of preparing a standard recipe for grilled beef chateau Briand after listing down all the ingredients and tools needed. **(15marks)**

END OF ASSESSMENT