NESA
NATIONAL EXAMINATION
AND SCHOOL INSPECTION
AUTHORITY

CUA– Food preparations

T053

Tuesday, 20/7/2021
08:30 – 11:30 AM

Names:..........................

Index number:..........................

TVET NATIONAL EXAMINATIONS, RTQF LEVEL 5, 2020-2021

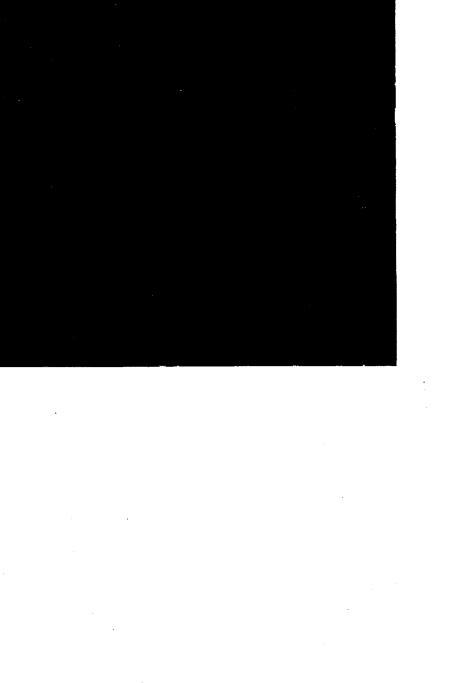## QUESTIONS and ANSWERS BOOKLET

OPTION/ TRADE : **CULINARY ARTS**

SUBJECT : **Food preparations**

ACADEMIC YEAR: **2020-2021**

Read carefully the instructions on page (i) & (ii).

FOR EXAMINER'S USE ONLY

QUESTIONS	1	2	3	4	5	6	7	8	9	10	Total
Marks											
QUESTIONS	11	12	13	14	15	16	17	18	19	20	Total
Marks											
QUESTIONS	21	22	23	24	25	26	27	28	29	30	Total
Marks											

TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

INSTRUCTIONS TO CANDIDATES: PART I (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 (Black Box).

2. It is illegal for a candidate to write any of his/her names, index number or a school name inside the answer booklet.

3. A candidate should check if all pages of the answer booklet are complete. No candidate should remove or tear any pages or part of it from the answer booklet.

4. A candidate should answer in the language in which the examination is set. (See page *(ii)*)

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 12 lined pages (From page 1 of 12 to page 12 of 12).

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.

TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

OPTION/TRADE: CULINARY ARTS

SUBJECT: Food preparations

DURATION: 3 hours

INSTRUCTIONS TO CANDIDATES: PART II (Question Paper)

The paper is composed of two (2) main Sections as follows:

Section I: Attempt all the Twelve (12) questions   **(60 marks)**

Section II: Attempt any Four (4) questions out of Six (6)   **(40 marks)**

Allowed materials:

- Ruler and square
- Calculator

Note:

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

Section I: Attempt all the Twelve (12) questions (60 marks)

01. Define the following terms:

    a) Portioning

    b) Piping

    c) Dipping

    d) Cooling

    e) Egg wash. **(5 marks)**

02. **a)** List any three (3) factors that can affect the proofing.

    b) Differentiate proofing from fermentation used in yeast product. **(5 marks)**

03. **a)** Indicate any three (3) types of pastry products.

    b) Differentiate bakery from pastry products. **(5 marks)**

04. Enumerate any five (5) factors to consider when you are going to buy fresh beef. **(5 marks)**

05. **a)** Differentiate pasta from starches in food preparations.

    b) Mention any three (3) cooking methods used for preparing pasta. **(5 marks)**

06. List down at least five (5) sauces that accompany pasta. **(5 marks)**

07. Mention any five (5) ways used for cooking starches. **(5 marks)**

08. Identify any five (5) tools/equipment that often used in pastas and starches preparations. **(5 marks)**

09. What are preparation procedures of white stock?   **(5 marks)**

10. Labeling of product reduces the possibility of confusion and allows for better stock control.

What is the information required in labeling?   **(5 marks)**

11. Mention any five (5) thickening agents used in sauce and soup preparation.   **(5 marks)**

12. Identify any five (5) roles of sauce in food preparation.

(5 marks)

13.   Enumerate any ten (10) importance of decollating bakery and pastry product.   **(10 marks)**

14.   To preserve meat, we have to add preservatives (natural or chemical) or treat the meat by applying heat to destroy or keep the harmful bacteria away as all bacteria need oxygen, humidity and optimum temperature:

Discuss any five (5) methods of preservation meat.   **(10 marks)**

15.   **a)** When buying fish, there are points to look for to ensure freshness. List any five (5) factors to consider when you are going to buy fresh fish.

b) Identify five (5) categories of beef.   **(10 marks)**

16.   Mention any five (5) ingredients and the procedures that can be followed in spaghetti Napolitano preparation.   **(10 marks)**

17. Demi-glace and velouté sauces are among the leading sauces. Show any five (5) small sauce obtained from demi-glace and small sauce from velouté. **(10 marks)**

18. In preparation of sauce, there are common problems and their rectification. By using a table, list down the common problem, causes and their remedies: **(10 marks)**

Common problems	Causes	Remedies
a)	....	....
b)	....	....
c)	....	....
d)	....	....