



**T056**

TVET NATIONAL EXAMINATIONS, RTQF LEVEL 5, 2020-2021

# QUESTIONS and ANSWERS BOOKLET

OPTION/ TRADE : **CULINARY ARTS**

**SUBJECT : Cooking methods and basic dishes**

ACADEMIC YEAR: 2020-2021

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

**FOR EXAMINER'S USE ONLY**

[illegible]



# **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: Cooking methods and basic dishes**

**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 elements:

- a) Foods
- b) Coating
- c) Marination
- d) Skimming.

**(5 marks)**

**02.** Identify any five (5) factors to consider for selecting any proper way of cooking methods. **(5 marks)**

**03.** Differentiate moist from frying methods. **(5 marks)**

**04.** Indicate any five (5) advantages of steaming. **(5 marks)**

**05.** Mention any five (5) moist cooking methods. **(5 marks)**

**06.** Identify any five (5) equipment of Deep frying food. **(5 marks)**

**07.** Define the following items:

- a) Cooks
- b) Cooker
- c) Cooking
- d) Food
- e) Coating.

**(5 marks)**

- 08.** What are the ingredients and procedures of mayonnaise sauce? **(5 marks)**
- 09.** What are the ingredients and procedures of Brown beef stew? **(5 marks)**
- 10.** Enumerate any five (5) principle points to be considered before preparing food. **(5 marks)**
- 11.** Explain the following terms:
- a)** Thicken
  - b)** To skim (Skimming)
  - c)** To glaze
  - d)** To glaze
  - e)** To garnish.
- (5 marks)**
- 12.** List and explain any two (2) ways of heat transfer used in cooking methods. **(5 marks)**

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

**13. a)** Identify any five (5) advantages of grilling. **(5 marks)**

**b)** Enumerate any (5) points for cooking foods. **(5 marks)**

**14.** Provide any ten (10) rules/recommendations for getting good result in deep-frying. **(10 marks)**

**15.** Indicate any ten (10) advantages of coating food before deep-frying. **(10 marks)**

**16.** Discuss the following cooking methods with one (1) example for each method:

**a)** Dry heat cooking methods. **(5 marks)**

**b)** Combination cooking methods. **(5 marks)**

**17.** Explain the following technical terms used in cooking methods and basic dishes:

**a)** Searing

**b)** Basting

**c)** Barding

**d)** Deglazing

**e)** Baste. **(10 marks)**

**18.** Suppose that you have the following tools, materials and equipment used to prepare white stock: gas cooker or stove, pots, pans, Onions, carrots, knives, strainer, sink celery, cutting boards, bowls, leeks, lighter, leek, water, beef meat or beef bones fresh green pepper and fridge.

- a)** Classify the above elements in terms of tools, ingredients/materials and equipment.
- b)** Which cooking methods should be used?
- c)** How can you prepare white vegetable stocks?

**(10 marks)**





