

**Section I. Choose and answer any six (6) questions**

**30 marks**

- (01) As a cook and someone who is a specialist to prepare food. Explain the size of hens' eggs and how they are graded while preparing dishes. (5 marks)
- (02) Enumerate at least six different cuts of vegetable can be used while preparing vegetable dishes. (5 marks)
- (03) Specify different tools used for preparing stock. (5 marks)
- (04) Fix the minimum cooking times for different types of basic stocks. (5 marks)
- (05) Different soups are used as starters. Provide six (6) types of soups. (5 marks)
- (06) Answer by true or false:  
Minestrone soups should be consumed by vegetarian according to their composed ingredients. (5 marks)
- (07) Provide at least six thickening agents used for making liaison of sauces. (5 marks)
- (08) List the main ingredients used to make pasta dough. (5 marks)
- (09) Fix the three main types of rice available for preparing rice dishes. (5 marks)
- (10) What are the liquids used when preparing sauces? (5 marks)

**Section II. Choose and Answer any seven (7) questions**

**70 marks**

- (11) Give different ways used to blanch tomatoes to remove their skins. **(10 marks)**
- (12) What is the procedure to prepare spaghetti bolognaise? **(10 marks)**
- (13) Specify the main functions of sauces in food preparation. **(10 marks)**
- (14) a) When preparing sauces, what is the correct temperature used for:
- i. Cooking of sauces?
  - ii. Holding of sauces?
  - iii. Service of sauces?
  - iv. Storage of sauces?
- b) While preparing tomato sauce what do you understand by blending or liquidizing? **(10 marks)**
- (15) As a cook enumerate the ingredients needed to have braised or pilaf rice and explain to your customers on how to prepare it appropriately. **(10 marks)**
- (16) Explain how to cook hard-boiled eggs and fried eggs according the appropriate portion. **(10 marks)**
- (17) How can you prepare French beans to maintain their nutrients value? **(10 marks)**
- (18) Provide ten (10) ingredients for preparing ratatouille. **(10 marks)**
- (19) State different categories of vegetables that should be used for main dishes. **(10 marks)**

(20) Read carefully the following statements, then separate them among the correct and wrong ones:

1) Correct/true statements are:

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2) Wrong/False statements are:

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.....

ⓐ Pesto is a green sauce made with a mixture of olive oil, crushed pine nuts, basil and parmesan cheese. It can be served with pasta or Italian bread.

ⓑ The safe use and storage of pasta is the same as that of rice.

ⓒ Fresh green pasta may have had spinach added. It is not called pasta verde.

ⓓ Trimming is the removal of food parts required for a particular dish.

ⓔ The eggs are clean and free for dirty. If the shell has dirt on it, gently wash it with warm water.

(10 marks)