



REPUBLIC OF KENYA

COMPETENCY BASED CURRICULUM

FOR

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS)

LEVEL 6

PROGRAMME CODE: 0721 0654 B



TVET CDACC
P.O. BOX 15745-00100
NAIROBI

FOOD ACCOMPANIMENTS

UNIT CODE: HOS/CU/FP/CR/01/6/B

Relationship to Occupational Standards

This unit addresses the unit of competency: **Prepare food accompaniments**

Duration of Unit: 240 hours

Unit Description

This unit specifies the competencies required to plan, prepare and present food accompaniments. It involves organising entremetier section; identifying, cleaning, preparing, cooking, presenting, and dispensing food accompaniments.

Summary of Learning Outcomes

1. Organising entremétier section
2. Identifying ingredients for food accompaniments
3. Preparing and cleaning ingredients for food accompaniments
4. Cooking food accompaniments
5. Presenting food accompaniments
6. Dispensing food accompaniments

Learning Outcomes, Content and Methods of Assessment

Learning Outcome	Content	Methods of Assessment
1. Organising entremetier section	<ul style="list-style-type: none"> • Kitchen preparation • Kitchen organisation • Kitchen tools and equipment • Kitchen safety 	<ul style="list-style-type: none"> • Written • Assignments • Supervised exercises
2. Identifying ingredients for recipe	<ul style="list-style-type: none"> • Food nutrients • Ingredients for various dishes • Consumer market trends in relation to food • Combining food textures and colours • Factors to consider when selecting foods • Maintenance of ingredients ratios • Calculation of food quantities and costs 	<ul style="list-style-type: none"> • Written • Assignments • Supervised exercises
3. Preparing and cleaning of ingredients for food accompaniments	<ul style="list-style-type: none"> • Checking quality of ingredients • Sorting ingredients • Cleaning procedures • Preparation methods 	<ul style="list-style-type: none"> • Written • Oral • Assignments • Supervised exercises
4. Cooking food accompaniments	<ul style="list-style-type: none"> • Menu planning and preparation • Time planning and management • Cooking methods • Use of technology in food preparation • Special requests and diets • Food trends 	<ul style="list-style-type: none"> • Written • Oral • Assignments • Supervised exercises
5. Presenting food accompaniments	<ul style="list-style-type: none"> • Food presentation methods • Food product display • Increasing palatability of the food 	<ul style="list-style-type: none"> • Assignments • Supervised exercises • Written

Learning Outcome	Content	Methods of Assessment
	<ul style="list-style-type: none"> • Developing a market name for the product/new recipe/menu 	

Suggested Methods of Instruction

- Group discussions
- Demonstration by trainer
- Practical work by trainee
- Exercises

Recommended Resources

- Classroom/individual stove kitchen/production kitchen
- A variety of ingredients
- Projector
- White board
- Laptop