



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

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

### **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