



REPUBLIC OF KENYA

COMPETENCY BASED CURRICULUM

FOR

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS)

KNQF LEVEL: 4

ISCED PROGRAMME CODE: 1013 354 B



TVET CDACC
P.O. BOX 15745-00100
NAIROBI

PREPARATION OF SOUPS

UNIT CODE: HOS/CU/FP/CR/01/4/B

Relationship to Occupational Standards

This unit addresses the unit of competency: Prepare soups

Duration of Unit: 30 Hours

UNIT DESCRIPTION

This unit covers the competencies required to prepare soups. It involves planning for preparation of soups, controlling cost of soups, preparing soup ingredients and preparing soups. It also entails presentation of soups and carrying out housekeeping activities.

Summary of Learning Outcomes

1. Plan for preparation of soups
2. Control cost of soups
3. Prepare soups ingredients
4. Prepare soups
5. Present soups
6. Carry out housekeeping activities

Learning Outcomes, Content and Methods of Assessment

Learning Outcome	Content	Methods of Assessment
1. Plan for preparation of soups	<ul style="list-style-type: none">• Introduction to soups• Definition of terms and concepts• Types of soups• Safety and hygiene rules• Planning for preparation of soups<ul style="list-style-type: none">◦ Ingredients◦ Tools and equipment◦ Time	<ul style="list-style-type: none">• Observation• Written tests• Oral questioning• Portfolios• Third party reports
2. Control cost of soups	<ul style="list-style-type: none">• Introduction to cost control• Definition of terms and concepts• Importance of cost control	<ul style="list-style-type: none">• Observation• Written tests• Oral questioning• Portfolios

Learning Outcome	Content	Methods of Assessment
	<ul style="list-style-type: none"> • Equipment and tools used in cost control • Determination of production cost • Determination of selling price • Minimising costs • Food cost control records 	<ul style="list-style-type: none"> • Third party reports
3. Prepare soup ingredients	<ul style="list-style-type: none"> • Introduction to ingredients preparation • Definition of terms and concepts • Ingredients for preparation of soups • Methods of ingredient preparation • Types of stocks • Preparation of stocks • Factors determining quality of stocks • Preservation of stocks 	<ul style="list-style-type: none"> • Observation • Written tests • Oral questioning • Portfolios • Third party reports
4. Prepare soups	<ul style="list-style-type: none"> • Definition of terms and concepts • Nutritional value of soups • Uses of different soups • Faults in soup preparation and their remedies • Methods of preparing different soups • Thickening of soups. • Making soups healthier • Preparation of a variety of soups • Quality control aspects in soups preparation • Emerging trends in soups preparation 	<ul style="list-style-type: none"> • Observation • Written tests • Oral questioning • Portfolios • Third party reports

Learning Outcome	Content	Methods of Assessment
5. Present soups	<ul style="list-style-type: none"> Introduction to soup presentation Definition of terms and concepts Tools and equipment for soup presentation and their selection Garnishing of soups Portioning of soups Presentation of soups 	<ul style="list-style-type: none"> Observation Written tests Oral questioning Portfolios Third party reports
6. Carry out housekeeping activities	<ul style="list-style-type: none"> Housekeeping and its significance Care and maintenance of kitchen tools and equipment Kitchen cleaning procedures Record keeping Types of wastes and their management Waste disposal 	<ul style="list-style-type: none"> Observation Written tests Oral questioning Portfolios Third party reports

Suggested methods of instruction

- Direct instruction
- Demonstrations
- Question and answer
- Group discussions
- Assignments
- Projects
- Field trips

Recommended resources

- Functional kitchen
- A variety of soup and sauce ingredients
- PPEs
- Stationery
- Soup and sauce recipes
- LCD projector

- White/black boards