



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**

SALADS

UNIT CODE: HOS/CU/FP/CR/06/6/B

Relationship to Occupational Standards

This unit addresses the unit of competency: **Prepare salads**

Duration of Unit: 80 hours

Unit Description

This unit specifies the competencies required to plan, prepare and present salads. It requires the ability to select, prepare and cook (where necessary) ingredients, and use relevant equipment.

Summary of Learning Outcomes

1. Preparing simple salads
2. Preparing compound salads
3. Preparing own creation salads
4. Preparing speciality salads
5. Preparing salad dressings

Learning Outcomes, Content and Methods of Assessment

Learning Outcome	Content	Methods of Assessment
1. Preparing simple salads	<ul style="list-style-type: none">• Define salads• Uses of salads• Ingredients for simple salads• Selecting equipment for salads preparation• Vegetable cuts• Portioning salads• Presenting salads	<ul style="list-style-type: none">• Observation• Written• Oral• Assignments• Supervised exercises
2. Preparing compound salads	<ul style="list-style-type: none">• Ingredients for compound salads• Preparing various types of compound salads	<ul style="list-style-type: none">• Observation• Written• Oral• Assignments• Supervised exercises

Learning Outcome	Content	Methods of Assessment
3. Preparing own creation salads	<ul style="list-style-type: none"> • Importance of own creation salads • Ingredients for own creation salads • Preparing various types of own creation salads 	<ul style="list-style-type: none"> • Observation • Written • Oral • Assignments • Supervised exercises
4. Preparing speciality salads	<ul style="list-style-type: none"> • Define speciality salads • Preparing various types of speciality salads • Cooked salads 	<ul style="list-style-type: none"> • Observation • Oral • Assignments • Supervised exercises
5. Preparing salad dressings	<ul style="list-style-type: none"> • Define salad dressing • Types of salad dressings • Use of salad dressing • Ingredients for salad dressing • Prepare various salad dressings e.g. French dressing • Presentation 	<ul style="list-style-type: none"> • Observation • Oral • Assignments • Supervised exercises

Suggested Methods of Instruction

- Instructor led facilitation of theory
- Demonstration by trainer
- Practice by trainee
- Group discussions

Recommended Resources

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