



**REPUBLIC OF KENYA**

**COMPETENCY BASED CURRICULUM**

**FOR**

**FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS)**

**KNQF LEVEL: 5**

**ISCED PROGRAMME CODE: 1013 454 B**



**TVET CDACC**  
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**NAIROBI**

## SANDWICHES

**UNIT CODE:** HOS/CU/FP/CR/12/5/B

### **Relationship to Occupational Standards**

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

**Duration of Unit: 20 hours**

### **Unit Description**

This unit specifies the competencies required to plan, prepare and present breads. It involves preparing toasted, club, bookmaker, double/triple decker and open sandwiches.

### **Summary of Learning Outcomes**

1. Prepare toasted sandwiches
2. Prepare club sandwich
3. Prepare bookmaker
4. Prepare treble decker
5. Prepare open sandwiches
6. Prepare monsieur/madame

### **Learning Outcomes, Content and Suggested Assessment Methods**

<b>Learning Outcome</b>	<b>Content</b>	<b>Suggested Assessment Methods</b>
1. Prepare toasted sandwiches	<ul style="list-style-type: none"><li>• Define sandwiches</li><li>• Types of sandwiches</li><li>• Ingredients of preparing sandwiches</li><li>• Cleaning and cutting ingredients</li><li>• Equipment used in sauce preparation</li><li>• Preparation of toasted sandwiches</li><li>• Production of sandwiches</li><li>• Qualities of sandwiches</li><li>• Variations of sandwiches</li><li>• Storage of sandwiches</li><li>• Presentation of sandwiches</li></ul>	<ul style="list-style-type: none"><li>• Observation</li><li>• Oral questioning</li><li>• Assignments</li><li>• Supervised exercises</li></ul>
2. Prepare club sandwich	<ul style="list-style-type: none"><li>• Ingredients for club sandwich<ul style="list-style-type: none"><li>• Hard boiled eggs</li><li>• Grilled bacon</li><li>• slices of chicken</li><li>• Lettuce</li></ul></li></ul>	<ul style="list-style-type: none"><li>• Observation</li><li>• Oral questioning</li><li>• Assignments</li><li>• Supervised exercises</li></ul>

Learning Outcome	Content	Suggested Assessment Methods
	<ul style="list-style-type: none"> <li>• Mayonnaise dressing</li> <li>• Presentation of sandwiches</li> <li>• Holding temperatures</li> </ul>	
3. Prepare bookmaker	<ul style="list-style-type: none"> <li>• Ingredients for preparing bookmaker <ul style="list-style-type: none"> <li>• Minute steak</li> <li>• Sirloin</li> <li>• Mustard dressing</li> </ul> </li> <li>• Presentation of bookmaker sandwiches</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Oral questioning</li> <li>• Assignments</li> <li>• Supervised exercises</li> </ul>
4. Prepare double/triple decker	<ul style="list-style-type: none"> <li>• Ingredients for preparing double/treble decker <ul style="list-style-type: none"> <li>• Ham</li> <li>• Tomatoes</li> <li>• Cheese</li> <li>• Poultry</li> <li>• Mayonnaise dressing</li> </ul> </li> <li>• Presentation of double/triple decker sandwiches</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Oral questioning</li> <li>• Assignments</li> <li>• Supervised exercises</li> <li>• Practical assessments</li> <li>• Written tests</li> </ul>
5. Prepare open sandwiches	<ul style="list-style-type: none"> <li>• Ingredients for preparing open sandwiches <ul style="list-style-type: none"> <li>• Smoked salmon</li> <li>• Shrimps</li> <li>• Gherkins</li> <li>• Tomatoes</li> <li>• Capers</li> <li>• Bread as the base</li> <li>• Mayonnaise dressing</li> </ul> </li> <li>• Presentation of open sandwiches sandwiches</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Oral questioning</li> <li>• Assignments</li> <li>• Supervised exercises</li> <li>• Practical assessments</li> <li>• Written tests</li> </ul>
6. Prepare monsieur/madame	<ul style="list-style-type: none"> <li>• Ingredients for preparing monsieur/madame <ul style="list-style-type: none"> <li>• Cheese</li> <li>• Ham</li> <li>• Slices of bread</li> <li>• Clarified butter</li> <li>• Parsley</li> </ul> </li> <li>• Presentation of monsieur/madame sandwiches</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Oral questioning</li> <li>• Assignments</li> <li>• Supervised exercises</li> <li>• Practical assessments</li> <li>• Written tests</li> </ul>

### Suggested Delivery Methods

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

### **Recommended Resources**

- Fully equipped operational commercial/institutional kitchen including industry-current tools and equipment
- A variety of ingredients
- Table linen