



REPUBLIC OF KENYA

COMPETENCY BASED CURRICULUM

FOR

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS)

KNQF LEVEL: 5

ISCED PROGRAMME CODE: 1013 454 B



TVET CDACC
P.O. BOX 15745-00100
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

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

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

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