



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

SOUPS

UNIT CODE: HOS/CU/FP/CR/03/6/B

Relationship to Occupational Standards

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

Duration of Unit: 100 hours

Unit Description

This unit specifies the competencies required to plan, prepare and present soups. It involves preparing various soups: cream, puree, clear, cold, national and bisques.

Summary of Learning Outcomes

1. Preparing cream soups
2. Preparing puree soups
3. Preparing clear soups
4. Preparing cold soups
5. Preparing thickened soups
6. Preparing bisques

Learning Outcomes, Content and Methods of Assessment

Learning Outcome	Content	Methods of Assessment
1. Preparing cream soups	<ul style="list-style-type: none">• Define soups• Various types of soups• Uses of different types of soups• Soup ingredients and their selection• Procedure for making cream soup• Methods of preparing vegetables for soups e.g. sweating• Ingredients for cream soups• Thickening ingredients for soups• Seasoning soups• Garnishing soups• Nutritional value of soups• Presentation	<ul style="list-style-type: none">• Observation• Written• Assignments• Supervised exercises

Learning Outcome	Content	Methods of Assessment
2. Preparing puree soups	<ul style="list-style-type: none"> • Puree soup ingredients • Distinguish between various types of soups • Uses of different types of soups • Soup ingredients and their selection • Procedure for making cream soup • Methods of preparing vegetables for soups e.g. sweating • Ingredients for cream soups • Thickening ingredients for soups • Seasoning soups • Garnishing soups • Nutritional value of soups • Presentation 	<ul style="list-style-type: none"> • Observation • Written • Oral • Assignments • Supervised exercises
3. Preparing clear soups	<ul style="list-style-type: none"> • Clear soup ingredients • Distinguish between various types of soups • Uses of different types of soups • Soup ingredients and their selection • Procedure for making clear soup • Methods of preparing vegetables for soups e.g. sweating • Ingredients for clear soups • Seasoning soups • Garnishing soups • Nutritional value of soups • Presentation 	<ul style="list-style-type: none"> • Observation • Assignments • Supervised exercises • Written
4. Preparing cold soups	<ul style="list-style-type: none"> • Cold soup ingredients • Distinguish between various types of soups • Uses of different types of soups • Soup ingredients and their selection • Procedure for making cold soup • Methods of preparing vegetables for soups e.g. sweating • Ingredients for cold soups • Thickening ingredients for soups 	<ul style="list-style-type: none"> • Observation • Written • Oral • Assignments • Supervised exercises

Learning Outcome	Content	Methods of Assessment
	<ul style="list-style-type: none"> • Seasoning soups • Garnishing soups • Nutritional value of soups • Presentation 	
5. Preparing national soups	<ul style="list-style-type: none"> • National soup ingredients • Distinguish between various types of soups • Uses of different types of soups • Soup ingredients and their selection • Procedure for making national soup • Methods of preparing vegetables for soups e.g. sweating • Ingredients for national soups • Thickening ingredients for soups • Seasoning soups • Garnishing soups • Nutritional value of soups • Presentation 	<ul style="list-style-type: none"> • Observation • Written • Oral • Assignments • Supervised exercises
6. Preparing bisques	<ul style="list-style-type: none"> • Bisque soup ingredients • Distinguish between various types of soups • Uses of different types of soups • Soup ingredients and their selection • Procedure for making bisque soup • Methods of preparing vegetables for soups e.g. sweating • Ingredients for bisque soups • Seasoning soups • Garnishing soups • Nutritional value of soups • Presentation 	<ul style="list-style-type: none"> • Observation • Written • Oral • Assignments • Supervised exercises

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