

101305T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/10/5/A

Prepare Cakes

Nov/Dec 2024



**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL (TVET CDACC)**

PRACTICAL ASSESSMENT

OBSERVATION CHECKLIST

Candidate's name & Registration Code			
Assessor's name & Registration Code			
Venue of Assessment			
Date of assessment			
Items to be Evaluated: <i>Please award marks as appropriate. Give a brief comment on your observation.</i>	Marks available	Marks obtained	Comments
A) HYGIENE			
1. Observed hygienic standards and procedure			
a) Personal hygiene			
• Clean and pressed uniforms (1 mark)			

<ul style="list-style-type: none"> Well covered hair ($\frac{1}{2}$ mark) No make-ups ($\frac{1}{2}$ mark) No jewelry ($\frac{1}{2}$ mark) Flat, closed leather shoes (1 mark) Short clean nails and no varnish ($\frac{1}{2}$ mark) Hands kept clean throughout ($\frac{1}{2}$ mark) No mannerisms ($\frac{1}{2}$ mark) <p><i>(Award marks for each observation as indicated and zero if wrong)</i></p>	5		
<p>b) Food hygiene</p> <ul style="list-style-type: none"> Prepared cakes and sauce in clean equipment ($\frac{1}{2}$ mark) Covered ingredients where necessary ($\frac{1}{2}$ mark) Used clean kitchen cloth (1 mark) <p><i>(Award marks for each observation as indicated and zero if wrong)</i></p>	2		
<p>c) Environment hygiene</p> <ul style="list-style-type: none"> work surfaces kept clean and dry ($\frac{1}{2}$ mark) Floor kept clean and dry ($\frac{1}{2}$ mark) Proper disposal of waste (1 mark) <p><i>(Award marks for each observation as indicated and zero if wrong)</i></p>	2		
B) ORGANIZATION	Marks allocated	Marks obtained	Comment
<p>2. Performed Pre-Production Tasks</p> <ul style="list-style-type: none"> Identified and assembled all equipment to be used as per the recipe 	3		
<ul style="list-style-type: none"> Identified, weighed/measured and assembled 	3		

ingredients as per the recipe <i>(Award marks for each observation as indicated and zero if wrong)</i>			
Sub-Total	15		
C) TASKS (Item to be evaluated) TASK I: Prepare Light fruit cake	Marks allocated	Marks obtained	comment
3. Prepared light fruit cake correctly as per recipe			
i. Pre heated the oven to 180 ⁰ C (350 ⁰ F). lined the tin with baking parchment	2		
ii. Creamed the margarine and brown sugar together until pale and creamy in a bowl	2		
iii. Beat in the eggs one at a time and added to the sugar mixture	2		
iv. Sieved the flour, coated the fruits with some flour	2		
v. Folded in the flour bit by bit alternating with milk then added the coated dried fruits and folded in until well combined.	3		
vi. Spooned in the mixture into the tin, levelled the top and baked for 1hr 30min- 1hr 45min	3		
vii. Removed the cake from the oven, left in the tin to cool completely, overturned it on a rack and removed the baking parchment. <i>(Award maximum marks if correct and zero marks if wrong)</i>	3		
4. Cleared up after activities <i>(Award 1 mark)</i>	1		
Product Checklist	Mark allocated	Marks obtained	Comments
5. Appearance:			

vi. Put in a piping bag and piped a swirl of icing on top of each cup cake. <i>(Award marks as guided)</i>	2		
10. Cleared up after activities <i>(Award 1 mark)</i>	1		
Product Checklist:	Mark allocated	Marks obtained	Comments
11. Appearance: <ul style="list-style-type: none"> • Smooth & creamy frosting (1) • Not too oily (1) <i>(Award marks as guided)</i>	2		
12. Texture: <ul style="list-style-type: none"> • Light & fluffy (1) • Moist & not soggy (1) <i>(Award marks as guided)</i>	2		
13. Flavour: <ul style="list-style-type: none"> • Strong vanilla flavour (1) • Balanced sweetness (1) <i>(Award marks as guided)</i>	2		
14. Quantity: <ul style="list-style-type: none"> • Correct portioning for (4) (1) • Correct equipment for presentation (1) <i>(Award 1 mark each)</i>	2		
Subtotal	21		
Item to be evaluated TASK III: Chocolate Genoese	Marks Allocated	Marks obtained	Comments
15. Prepared chocolate Genoese correctly as per recipe <ul style="list-style-type: none"> i. Sieved the flour, corn flour and the cocoa together ii. Whisked the eggs and sugar with balloon whisk in 	1		

a bowl over a pan of hot water.	2		
iii. Continued until the mixture was light, creamy and double in bulk	2		
iv. Removed from the hot water and whisk until cold and thick (ribbon stage) fold in the flour mixture gently	3		
v. Folded in the melted butter very gently	1		
vi. Placed in a greased floured Genoese mould	1		
vii. Baked in moderately hot oven at 200-220°C for about 30 minutes.	1		
Chocolate sauce			
i. Diluted the corn flour with a little of the milk, mixed in the cocoa	2		
ii. Boiled the remainder of the milk	1		
iii. Poured a little of the boiled milk on to the diluted corn flour	1		
iv. Returned to the sauce pan	1		
v. Stirred to boil and mixed in the sugar and butter. <i>(Award maximum marks if correct and zero marks if wrong)</i>	1		
16. Cleared up after activities <i>(Award two marks)</i>	1		
Product Checklist:	Mark allocated	Marks obtained	Comments
17. Appearance:			
<ul style="list-style-type: none"> • Golden brown colour (1) • Glossy chocolate sauce (1) 	2		
18. Texture:			
<ul style="list-style-type: none"> • Tight & airy (1) • Moist yet firm (1) 	3		

<ul style="list-style-type: none"> Smooth & velvety chocolate sauce (1) 			
19. Flavour: <ul style="list-style-type: none"> Subtle chocolate flavour (1) Mild sweetness (1) 	2		
20. Quantity: <ul style="list-style-type: none"> Correct portioning for (4) (1) Correct equipment for presentation (1) <p style="text-align: center;"><i>(Award 1 mark each)</i></p>	2		
Subtotal	27		
D) POST-PRODUCTION TASKS <ul style="list-style-type: none"> All equipment well cleaned, dried and stored. Work surface cleaned and sanitized <p><i>(Award maximum marks if correct and zero mark if wrong)</i></p>	2 1		
E) TIME MANAGEMENT <p>All tasks attended to within the allocated time.</p> <p><i>(Award maximum marks if correct and zero marks if wrong)</i></p>	2		
Subtotal	5		
GRAND TOTAL	95		
(Candidate score $\frac{x}{95} \times 100$)			
ASSESSMENT OUTCOME			
The candidate was found to be:			
Competent <input type="checkbox"/>	Not yet competent <input type="checkbox"/>		
<p><i>(Please tick as appropriate)</i></p> <p><i>(The candidate is competent if the candidate obtains at least 50%)</i></p>			

Feedback from the Candidate:	
Feedback to the Candidate:	
Candidate's signature	Date
_____	_____
Assessor's signature	Date
_____	_____

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