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101305T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/02/5/A

Prepare cold starters, fruit vegetable salads and canapes

Nov/Dec 2024

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

PRACTICAL ASSESSMENT

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OBSERVATION CHECKLIST

Candidate's name & Registration No.			
Assessor's name & Reg. code			
Venue of Assessment			
Date of assessment			
Items to be Evaluated: *Please award marks as appropriate. Give a brief comment on your observation.*	**Marks available**	**Marks obtained**	**Comments**
A) HYGIENE **1. Observed hygienic standards and procedure** **a) Personal hygiene** • Clean and pressed uniforms (1 mark) • Well covered hair ($^1/_2$ mark) • No make-ups ($^1/_2$ mark) • No jewelry ($^1/_2$ mark)			

• Flat closed leather shoes (1 mark) • Short clean nails and no varnish ($^1/_2$ mark) • Hands kept clean throughout ($^1/_2$ mark) • No mannerisms ($^1/_2$ mark) *(Award marks for each observation as indicated and zero if wrong)*	5		
b) Food hygiene • Prepared cold starters, fruit vegetable salads and canapes in clean equipment ($^1/_2$ mark) • Covered ingredients where necessary ($^1/_2$ mark) • Used clean kitchen cloth (1 mark) *(Award marks for each observation as indicated and zero if wrong)*	2		
c) Environment hygiene • Work surfaces kept clean and dry ($^1/_2$ mark) • Floor kept clean and dry ($^1/_2$ mark) • Proper disposal of waste (1 mark) *(Award marks for each observation as indicated and zero if wrong)*	2		
Sub total	**9**		
B) ORGANIZATION	**Marks allocated**	**Marks obtained**	**Comment**
2. Performed Pre-Production Tasks • Identified and assembled all equipment to be used as per the recipe • Identified, weighed/measured and assembled ingredients as per the recipe *(Award marks for each observation as indicated and zero if wrong)*	3 3		

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Sub-Total	**6**		
C) TASKS	**Mark allocated**	**Marks obtained**	**Comments**
TASK 1: PREPARE MEAT SALAD			
3. Prepared meat salad as per the recipe i. Cut the cooked meat, gherkins and cooked French beans into ½ cm diced. ii. Skinned the tomatoes, deseeded and cut into ½ cm dice. iii. Mixed with remainder of the ingredients and blanched the onions. iv. Corrected the seasoning and dress neatly. v. Decorated with lettuce leaves, tomatoes and fans of gherkins. (*award marks for each step as guided)*	3 3 2 2 3		
Product checklist	**Mark allocated**	**Marks obtained**	**Comments**
4. Appearance: • Neatly cut (*award 2 marks or zero)*	2		
5. Flavour: • Full and rich flavour • Balanced (*award marks as guided)*	1 1		
6. Quantity: • Correct portioning • Correct equipment for presentation (*award marks as guided)*	1 1		
Sub total	**19**		
TASK II: PREPARE SAUSAGE CANAPE	**Mark allocated**	**Marks obtained**	**Comments**

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7. Prepared sausage canape as per the recipe i. Crumbled sausage in skillet and cooked until brown. ii. Added cheese and spices to sausage, stirred until melted and blended. iii. Spread bread slices with mayonnaise. iv. Topped with cheese mixture. v. Baked in pre-heated 350°C oven for 10 minutes or until bubbly. (*award marks for each step as guided)*	4 3 2 2 2		
Product checklist	**Mark allocated**	**Marks obtained**	**Comments**
8. Texture • Crisp but not tough *(award marks as guided)*	1		
9. Colour • Golden brown *(award marks as guided)*	1		
10. Flavour: • Full and rich flavour • Balanced *(award marks as guided)*	1 1		
11. Quantity: • Correct portioning • Correct equipment for presentation *(award marks as guided)*	1 1		
Sub total	**19**		
TASK III: PREPARE COLESLAW SALAD	**Mark allocated**	**Marks obtained**	**Comments**

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12. Prepared coleslaw salad as per the recipe i. Trimmed off the outside leaves of the cabbage. ii. Cut into quarters and remove the centre stalk. iii. Washed the cabbage, shredded finely and drained well. iv. Mixed with a fine julienne of raw carrot and shredded raw onion. (*award marks for each step as guided)*	2 2 3 4		
Product checklist	**Mark allocated**	**Marks obtained**	**Comments**
13. Texture • Crisp *(award marks as guided)*	1		
14. Colour • Golden brown *(award marks as guided)*	1		
15. Flavour: • Full and rich flavour • Balanced *(award marks as guided)*	1 1		
16. Quantity: • Correct portioning • Correct equipment for presentation *(award marks as guided)*	1 1		
Sub total	**17**		
D. POST-PRODUCTION TASKS			
17. All equipment well cleaned, dried and stored. 18. Work surface cleaned and sanitized. *(award marks as guided)*	2 1		

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E. TIME MANAGEMENT			
19. All tasks attended to within the allocated time. *(award marks as guided)*	2		
Sub-Total	**5**		
GRAND TOTAL	**75**		
(Candidate score $\frac{X}{75} \times 100$)			

ASSESSMENT OUTCOME

The candidate was found to be:

Competent ☐ Not yet Competent ☐

(Please tick as appropriate)

(The candidate is competent if the candidate obtains at least 50%)

Feedback from the Candidate:

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Feedback to the Candidate:

Candidate Signature **Date:**

_____ _____

Assessor's Signature **Date**

_____ _____

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