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**101305T4FBC**

**FOOD PRODUCTION (CULINARY ARTS) LEVEL 5**

**HOS/OS/FP/CR/11/5**

**Prepare Desserts**

**Nov/Dec 2024**

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

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## PRACTICAL ASSESSMENT

## OBSERVATION CHECKLIST

| | |
|---|---|
| **Candidate's name & Registration Code** | |
| **Assessor's name & Registration 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**<br>1. Observed hygienic standards and procedure<br>**a) Personal hygiene**<br>• Clean and pressed uniforms (1 mark) | | | |

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|---|---|---|---|
| • Well covered hair ($^1/_2$ mark)<br>• No make-ups ($^1/_2$ mark)<br>• No jewelry ($^1/_2$ mark)<br>• Flat closed leather shoes (1 mark)<br>• Short clean nails and no varnish ($^1/_2$ mark)<br>• Hands kept clean throughout ($^1/_2$ mark)<br>• No mannerisms ($^1/_2$ mark)<br>*(Award marks for each observation as indicated and zero if wrong)* | 5 | | |
| **b) Food hygiene**<br>• Prepared desserts and sauces in clean equipment ($^1/_2$ mark)<br>• Covered ingredients where necessary ($^1/_2$ mark)<br>• Used clean kitchen cloth (1 mark)<br>*(Award marks for each observation as indicated and zero if wrong)* | 2 | | |
| **c) Environment hygiene**<br>• Work surfaces kept clean and dry ($^1/_2$ mark)<br>• Floor kept clean and dry ($^1/_2$ mark)<br>• Proper disposal of waste (1 mark)<br>*(Award marks for each observation as indicated and zero if wrong)* | 2 | | |
| **Sub-Total** | **9** | | |
| **B) ORGANIZATION** | **Marks allocated** | **Marks obtained** | **Comment** |

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| 2. Performed Pre-Production Tasks<br>• Identified and assembled all equipment to be used as per the recipe<br>• Identified, weighed/measured and assembled ingredients as per the recipe<br>*(award 1 mark for each correct observation as indicated for the 3 tasks respectively)* | 3<br>3 | | |
| **Sub-Total** | **6** | | |
| **C) TASKS (Item to be evaluated)**<br>**TASK I: Prepared banana in jelly** | **Marks allocated** | **Marks obtained** | **Comment** |
| **3.** Prepared banana in jelly correctly as per recipe<br>i. In a mixing bowl, dissolved the jelly crystals in 2 cups of hot water. Stirred until completely dissolved.<br>ii. Added 1 cup of cold water to the mixture and stirred<br>iii. Washed and peeled the bananas and sliced them into medium thick rounds<br>iv. In sundae glasses, placed the bananas evenly at the bottom<br>v. Poured the prepared jelly mixture over the bananas, ensuring they were fully submerged<br>vi. Placed in the refrigerator and let it set for at least 3 hours or until the jelly was firm<br>vii. Served in a sundae glass on a doily paper on a side plate.<br>*(Award marks as indicated)* | 2<br>2<br>2<br>2<br>2<br>2<br>2 | | |
| 4. Cleared up after activities<br>*(Award one mark)* | 1 | | |

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| Product Checklist | Mark allocated | Marks obtained | Comments |
|---|---|---|---|
| 5. Appearance:<br>• Firm & transparent (1)<br>• Evenly distributed bananas (1)<br>• Vibrant jelly colour (1) | 3 | | |
| 6. Texture:<br>• Smooth, wobble-free texture (1)<br>• Not grainy or undissolved particles (1) | 2 | | |
| 7. Aroma & Flavor:<br>• Sweet and not over-sugary (1)<br>• Well chilled (1) | 2 | | |
| 8. Quantity & Presentation:<br>• Correct portioning for (4) (1)<br>• Correct equipment for presentation (1) | 2 | | |
| **Sub-total** | **24** | | |
| **Item to be evaluated**<br>**TASK II: Pineapple Fritters** | **Marks allocated** | **Marks obtained** | **Comments** |
| 9. Prepared pineapple fritters correctly as per recipe<br>i. Peeled and cut the pineapples in semi circles.<br>ii. Pass through flour, shook off the surplus.<br>iii. Dipped into the frying batter.<br>iv. Lifted out with the fingers, into fairly hot deep fat: 185°C.<br>v. Cooked for about 5 minutes on each side.<br>vi. Drained well on kitchen paper.<br>vii. Garnished appropriately and served with | 2<br>2<br>1<br><br>1<br>2<br>1<br>1 | | |

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| hot apricot sauce<br><br>**Frying Batter**<br>i. Sieved the flour and salt into a basin. Made a well, added the egg and the liquid.<br>ii. Gradually incorporated the flour and beat to a smooth mixture.<br>iii. Mixed in the oil. Allowed to rest before using.<br><br>**Apricot Sauce**<br>i. Boiled the jam, water and lemon juice together.<br>ii. Adjusted the consistency with a little corn flour diluted with water.<br>iii. Re-boiled until clear and passed through a conical strainer<br>*((Award marks as indicated))* | 2<br><br>2<br><br>1<br><br>2<br><br>1<br><br>2 | | |
| 10. Cleared up after activities<br>*(Award one mark)* | 1 | | |
| **Product Checklist:** | **Mark allocated** | **Marks obtained** | **Comments** |
| 11. Appearance:<br>• Golden colour (1)<br>• Crispy outer coating (1)<br>• Not too oily (1) | 3 | | |
| 12. Texture:<br>• Soft & juicy (1) | 1 | | |
| 13. Aroma & Flavor:<br>• Sweet & tangy (1) | 1 | | |

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| 14. Quantity & Presentation:<br>• Correct portioning for (4) (1)<br>• Correct equipment for presentation (1)<br>*(Award mark as indicated)* | 2 | | |
| **Subtotal** | **28** | | |
| **Item to be evaluated**<br>**TASK III: Bread & Butter pudding** | **Marks allocated** | **Marks obtained** | **Comments** |
| 15. Prepared bread & butter pudding correctly as per recipe | | | |
| i. Washed the sultanas and placed in a well-greased pie dish or individual dishes. | 2 | | |
| ii. Removed the crust from the bread, dipped in melted butter. | 2 | | |
| iii. Cut each slice into four triangles and arranged overlapping bread slices neatly in the pie dish. | 2 | | |
| iv. Sprinkled with more sultanas and covered with another layer of bread | 2 | | |
| v. Separately whisked the eggs, sugar and vanilla essence with a balloon whisk in a bowl. | 2 | | |
| vi. Poured on the warmed milk, whisking continuously. | 1 | | |
| vii. Passed through a fine strainer into the pie dish on top of the bread. Added a little nutmeg and wiped the edge of the dish | 3 | | |
| viii. Placed in a roasting tray half full of water and cooked slowly in a moderate oven at 160c for 45 minutes to 1 hour | 2 | | |
| ix. Removed from the oven, sprinkled with | | | |

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| sugar and placed under the salamander to crisp up and colour the top<br>x. Finally brushed with apricot sauce and served<br>*(Award marks as indicated)* | 2<br><br><br><br>1 | | |
| 16. Cleared up after activities<br>*(Award one mark)* | 1 | | |
| **Product Checklist:** | **Mark allocated** | **Marks obtained** | **Comments** |
| 17. Appearance:<br>• Golden colour (1)<br>• Crispy outer coating (1)<br>• Not too oily (1) | 3 | | |
| 18. Texture:<br>• Soft & moist interior (1)<br>• Well soaked bread & not dense (1) | 2 | | |
| 19. Flavor:<br>• Rich & buttery (1) | 1 | | |
| 20. **Quantity& Presentation:**<br>• Correct portioning for (4) (1)<br>• Correct equipment for presentation (1)<br>*(Award mark as indicated)* | 2 | | |
| **Subtotal** | **28** | | |
| **D) POST-PRODUCTION TASKS**<br>21. All equipment well cleaned, dried and stored.<br>22. Work surface cleaned and sanitized<br>*(Award maximum marks if correct and zero mark if wrong)* | <br>2<br>1 | | |
| **E) TIME MANAGEMENT**<br>23. All tasks attended to within the allocated time. | 2 | | |

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| *(Award maximum marks if correct and zero mark if wrong)* | | | |
| **Subtotal** | **5** | | |
| **GRAND TOTAL** | **100** | | |
| **(Candidate score** $\frac{X}{100}$ x 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's signature** **Date**

_____ _____

**Assessor's signature** **Date**

_____ _____

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