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101305T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/07/5/A

Prepare Salads and Salad Dressings

Nov/Dec 2024

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

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PRACTICAL ASSESSMENT

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 salad and salad dressing 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 available**	**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	3		

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ingredients as per the recipe *(Award marks for each observation as indicated and zero if wrong)*	3		
Sub-Total	**6**		
C) TASKS (Item to be evaluated) **TASK I: Prepare avocado pear**	**Marks available**	**Marks obtained**	**Comments**
3. Prepared avocado pear as per the recipe i. Cut avocado half length-wise and removed the stone. ii. Combined olive oil, french mustard, vinegar salt, mill pepper for vinaigrette iii. Served garnished with lettuce accompanied by vinaigrette *(Award marks as indicated if correctly done)*	2 5 3		
PRODUCT CHECKLIST **Avocado pear**	**Marks available**	**Marks obtained**	**Comments**
4. **Appearance:** • Not brown in colour (1) • Neatly cut (1) *(Award one mark for each correct observation)*	2		
5. **Flavor:** • Full and rich flavour(1) • Balanced (1) *(Award one mark for each correct observation)*	2		
6. **Quantity and presentation:** • Correct portioning for (4) (1) • Correct equipment for presentation (1) *(Award one mark for each correct observation)*	2		
Sub total	**16**		
Items to be evaluated **TASK II: Prepare mayonnaise sauce**	**Marks**	**Marks**	**Comments**

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	available	obtained	
7. Prepared mayonnaise as per the recipe i. Separated the egg whites from the yolks and placed the egg yolks in the bowl. ii. Poured the fresh lemon juice into the bowl with the egg yolks and whisked them well. iii. Slowly poured the oil a few drops at a time into the bowl while whisking constantly iv. Whisked the mayonnaise briskly until the oil was incorporated. v. Seasoned carefully with salt. *(Award marks as indicated if correctly done)*	3 3 3 2 1		
PRODUCT CHECKLIST: **Mayonnaise sauce**	**Marks available**	**Marks obtained**	**Comments**
8. Appearance • Uniform colour (1) • Well-developed colour (1)	2		
9. Flavour: • Absence of off flavours (1) • Balanced flavour (1) • Correct consistency compliment body and flavour (1)	3		
10. Quantity and presentation: • Correct portioning for (8) (1) • Correct equipment for presentation (1)	2		
Sub total	**19**		
Items to be evaluated **TASK III: Egg mayonnaise**			
11. Prepared egg mayonnaise as per the recipe i. Placed the eggs in boiling water, reboiled			

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and simmered for 8–10 minutes. ii. Refreshed the eggs to cool iii. Cut the egg into half and dressed on a leaf of lettuce iv. Coated with mayonnaise, and garnished with quarters of tomatoes and slices of cucumber *(Award maximum marks if correct and zero marks if wrong)*	3 1 2 3		
PRODUCT CHECKLIST **Egg mayonnaise**	**Marks available**	**Marks obtained**	**Comments**
12. Appearance: • Color was relevant to the utilized ingredients (1) and the cooking method as per the recipes provided. (1)	2		
13. Texture: • Even in texture (1)	1		
14. Flavor: • Taste test; the flavour is correct (1)and reflects the ingredients used preparation as per the recipe used (1)	2		
15. **Quantity and presentation:** • Correct portioning for (4) (1) • Correct equipment for presentation (1)	2		
Sub total	**16**		
Items to be evaluated **TASK IV: Vegetable salad**	**Marks available**	**Marks obtained**	**Comments**
16. Prepared vegetable salad as per the recipe i. Peeled and washed the carrots and turnips,and cut into ½ cm dice or batons. ii. Cooked separately in salted water, refreshed	4 3		

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and drained well. iii. Topped and tailed the beans, and cut into ½ cm dice; cooked, refreshed and drained well. iv. Cooked the peas, refreshed and drained well v. Mixed all the well-drained vegetables with vinaigrette and then natural yoghurt. vi. Corrected the seasoning and dressed neatly. *(Award marks as indicated)*	5 3 4 2		
PRODUCT CHECKLIST **Vegetable salad**	**Marks available**	**Marks obtained**	**Comments**
17. Appearance: • Color was relevant to the utilized ingredients and the preparation methods as per the recipes provided (1) • A pale color, with lustrous sheen for the dishes (1)	2		
18. Aroma: • Pleasant (1)	1		
19. Texture: • Even texture (1)	1		
20. Flavor: • The flavour is correct (1) and reflects the ingredients used in preparation as per the recipe used (1)	2		
21. Quantity and presentation: • Correct portioning for (4) (1) • Correct equipment for presentation (1)	1 1		
Sub total	**29**		

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D) POST-PRODUCTION TASKS 22. All equipment well cleaned, dried and stored. 23. Work surface cleaned and sanitized *(Award maximum marks if correct and zero marks if wrong)*	2 1		
E) TIME MANAGEMENT 24. All tasks attended to within the allocated time. *(Award maximum marks if correct and zero marks if wrong)*	2		
Sub total	**5**		
GRAND TOTAL	**100**		
(Candidate score $^{X}/_{100}$ x 100)			

ASSESSMENT OUTCOME

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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:

Feedback to the Candidate:

Candidate Signature **Date:**

_____ _____

Assessor's Signature **Date**

_____ _____