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101305T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/12/5/A

Prepare sandwiches

Nov/Dec 2024

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

PRACTICAL ASSESSMENT

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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 **1. Observed hygienic standards and procedure** **a) Personal hygiene** • Clean and pressed uniforms (1 mark) • Well covered hair (½ mark)			

• .No make-ups (½ mark) • No jewelry (½ mark) • Flat, closed leather shoes (1 mark) • Short clean nails and no varnish (½ mark) • Hands kept clean throughout (½ mark) • No mannerisms (½ mark) *(Award marks for each observation as indicated and zero if wrong)*	5		
b) Food hygiene • Prepared sandwiches in clean equipment (½ mark) • Covered ingredients where necessary (½ 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 (½ mark) • Floor kept clean and dry (½ mark) • Proper disposal of waste (1 mark) *(Award marks for each observation as indicated and zero if wrong)*	2		
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	3 3		

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(Award marks for each observation as indicated and zero if wrong)			
Sub-Total	**15**		
C) TASKS (Item to be evaluated) **TASK I: Prepare Barbeque Pulled Chicken Sandwich**	**Marks allocated**	**Marks obtained**	**comment**
3. Prepared barbecue pulled chicken as per the recipe Barbeque sauce: i. In a pan, mixed together tomato ketchup, brown sugar, apple cider vinegar, Worcestershire sauce, English mustard, onion powder, garlic powder, black pepper powder, and salt. ii. Switched on the heat, brought the items to a boil, and allowed to simmer for few minutes until it thickened. iii. Removed and kept aside to cool. <u>Preparing sandwich</u> iv. In a large bowl, added the shredded chicken pieces. Added in about 3/4 cup of barbecue sauce. v. Mixed well and kept aside for a few minutes to soak in the sauce vi. To make the sandwich, buttered both sides of the slices. Spread the barbeque pulled chicken generously over one of the slices. Added some lettuce for the crunch and topped it with the other slice. vii. Grilled the sandwich until the bread was toasted *(Award marks as indicated)*	3 2 1 2 1 4 2		
Product Checklist	**Mark allocated**	**Marks obtained**	**Comments**

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4. Appearance: • Neatly cut (1 mark) • Well layered (1 mark)	2		
5. Texture: • Crunchy (1 mark) • Crispy (1 mark)	2		
6. Aroma & Flavor: • Full and rich flavor (1 mark) • Balanced (1 mark)	2		
7. Quantity: • Correct portioning for (4) (1 mark) • Correct equipment for presentation (1 mark)	2		
Sub-total	**23**		
Item to be evaluated **TASK II: Croque Monsieur**	**Marks allocated**	**Marks obtained**	**Comments**
8. Prepared croquet monsieur as per the recipe: To begin prepare mornay sauce: i. Warmed one and a half tablespoons butter in a medium saucepot over medium heat until melted. Gradually adding flour and stirring with a wooden spoon until smooth. ii. Cooked the mixture for 2-3 minutes, keeping a close eye on it to avoid unwanted burning. iii. In a separate saucepot, heated the milk until it was just about to boil. iv. Added the hot milk to the butter mixture, bit by bit, constantly whisking. Cooked for 12 minutes stirring constantly and turned off the heats. v. Slowly stirred in 1 egg yolk at a time and	2 2 1 3 2		

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seasoned with salt and nutmeg. vi. Heated the oven to 300°F. Assembled the sandwich: vii. Generously spread four slices of bread with mornay sauce. Topped each with ham and cheese and covered with remaining bread. viii. Melted the remaining 2 tablespoons butter and brushed both sides of sandwiches with melted butter. ix. Fried sandwiches in a hot cast iron pan or on a griddle until golden brown. x. Topped sandwiches with more mornay sauce and transferred to the oven to continue cooking until cheese bubbles, about 5-10 minutes. *(Award marks as indicated)*	1 3 2 2 2		
Product Checklist:	**Mark allocated**	**Marks obtained**	**Comments**
9. Appearance: • Neatly cut (1 mark) • Well layered (1 mark) • Golden brown color (1 mark) • Melty cheese (1 mark)	4		
10. Texture: • Crunchy (1 mark) • Crispy (1 mark)	2		
11. Aroma & Flavor: • Full and rich flavor	1		
12. Quantity: • Correct portioning for (4) (1 mark) • Correct equipment for presentation (1 mark)	2		

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Subtotal	**29**		
Item to be evaluated **TASK III: Spinach Sweet Corn Sandwich**	**Marks Allocated**	**Marks obtained**	**Comments**
13. Prepared spinach sweet corn sandwich as per the recipe			
i. In moderately heated pan added butter, garlic and sautéed for few seconds, added corn kernels and sautéed under medium flame by adding slight salt and sautéed for 2-3 minutes	3		
ii. Added chopped spinach and sautéed for few seconds under low flame, allowed spinach shrank to cook nicely for 3-4 minutes	2		
iii. Added 1 tsp flour and sautéed till flour turned fragrant for around 2 minutes.	2		
iv. Added milk, salt, pepper powder, mixed well and cooked for 2-3 minutes stirring continuously till mixture thickened and turned creamy.	2		
v. Added grated cheese (mozzarella and cheddar) and gently mixed.	2		
vi. Cooked for 3-4 minutes under medium flame until the mixture thickened.	2		
vii. Transferred the filling to a plate and allowed to cool.	1		
viii. Took bread slices, applied butter on any one side, added grated Cheese, spread the filling evenly and then topped it with another slice keeping the butter side outward and press gently.	3		
ix. Toasted in a sandwich maker for few minutes.	1		
x. Flipped and toasted the other side till crisp and brown.	1		

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(Award marks as indicated)			
Product Checklist:	**Mark allocated**	**Marks obtained**	**Comments**
14. Appearance: • Well layered (1 mark) • Distinctive diagonal halves (1 mark) • Golden brown color (1 mark)	3		
15. Texture: • Crunchy (1 mark) • Crispy (1 mark)	2		
16. Aroma & Flavor: • Full and rich flavor (1 mark) • Balanced (1 mark)	2		
17. Quantity: • Correct portioning for (4) (1 mark) • Correct equipment for presentation (1 mark)	2		
Subtotal	**28**		
D) POST-PRODUCTION TASKS **18.** All equipment well cleaned, dried and stored. **19.** Work surface cleaned and sanitized *(Award maximum marks if correct and zero marks if wrong)*	2 1		
E) TIME MANAGEMENT **20.** All tasks attended to within the allocated time. *(Award maximum marks if correct and zero marks if wrong)*	2		
Subtotal	**5**		
GRAND TOTAL	**100**		

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(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:

Feedback to the Candidate:

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Candidate's signature **Date**

_____ _____

Assessor's signature **Date**

_____ _____