©2024 TVET CDACC

101305T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/08/5/A

Prepare yeast products

Nov/Dec 2024

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

OBSERVATION CHECKLIST

easytvet.com

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 jewellery ($^1/_2$ 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 yeast products 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		
Sub-Total	**6**		
C) TASKS: **TASK I: Prepared bread rolls**	**Mark allocated**	**Marks obtained**	**Comments**

easytvet.com

3. Prepared bread rolls as per the recipe i. Sieved the flour into a bowl; warmed in oven or above the stove. ii. Creamed the yeast in a small basin with a quarter of the liquid. iii. Made a well in the centre of the flour and added the dissolved yeast. iv. Sprinkled over a little flour, covered with a cloth and left in a warm place until the yeast fermented (bubbles). v. Added the remainder of the liquid (warm), the fat, sugar and the salt. vi. Kneaded firmly until smooth and free from stickiness. vii. Returned to the basin, covered with a cloth and left in a warm place until it doubled its size. viii. Knocked back and divided the dough into even pieces. ix. Moulded the dough into the desired shape. x. Placed the dough on a floured baking sheet and cover with a cloth. xi. Left the dough in a warm place to prove xii. Brushed carefully with egg wash. xiii. Baked in a hot oven at 220°C for about 10 minutes. *(award marks as guided)*	1 2 2 2 2 2 1 2 2 1 1 1 2		
4. Cleared up after activities (*award 1 mark or zero)*	1		
Sub total	**22**		
Product checklist	**Mark allocated**	**Marks obtained**	**Comments**
5. Appearance: • Golden brown (*award 1 mark or zero)*	**1**		
6. Flavor: • Full and rich flavor • Balanced (*award marks as guided)*	**1** **1**		
7. Quantity:			

easytvet.com

• Correct portioning • Correct equipment for presentation (*award marks as guided)*	**1** **1**		
Sub total	**5**		
Items to be evaluated **TASK II: Prepare doughnuts**	**Mark allocated**	**Marks obtained**	**Comments**
8. Prepared doughnuts as per recipe i. Sieved the flour into a bowl and warmed. ii. Creamed the yeast in a basin with a little of the liquid. iii. Made a well in the centre of the flour. iv. Added the dispersed yeast, sprinkled with a little flour, covered with a cloth, left in a warm place until the yeast fermented v. Added the beaten egg, butter or margarine, sugar and remainder of the liquid. Kneaded well to form soft, slack dough. Kneaded until smooth and free from stickiness. vi. Kept the dough covered and allowed to prove in a warm place. vii. Took the dough and divided into eight pieces. viii. Moulded the dough into balls. Pressed a floured thumb into each. ix. Added a little jam in each hole. Moulded carefully to seal the hole. x. Covered and allowed the dough to prove on a well-floured tray. xi. Deep-fried in moderately hot fat, 175°C, for 12–15 minutes. xii. Lifted out of the fat, drained and rolled in a tray containing caster sugar mixed with a little cinnamon. (*award marks as guided)*	 1 1 1 1 2 1 2 2 2 1 2 2		
9. Cleared up after activities (*award 1 mark or zero)*	1		
Sub total	**19**		
Product checklist	Mark allocated	**Marks obtained**	**Comments**

easytvet.com

10. Appearance: • Golden brown (*award 1 mark or zero)*	1		
11. Texture • Well cooked (*award 1 mark or zero)*	1		
12. Flavor: • Full and rich flavor • Balanced (*award marks as guided)*	1 1		
13. Quantity: • Correct portioning • Correct equipment for presentation (*award marks as guided)*	1 1		
Sub total	**6**		
TASKIII **Prepared whole meal bread**	**Mark allocated**	**Marks obtained**	**Comments**

easytvet.com

14. Prepared wholemeal bread as per the recipe			
i. Melted the butter in a saucepan.	1		
ii. Mixed together 1 tbsp of honey and 4 tbsp of the water in a bowl.	1		
iii. Dispersed the yeast into the honey mixture.	1		
iv. Placed the melted butter, remaining honey and water, the yeast mixture and salt in a basin.	1		
v. Added the white flour and half the wholemeal flour. Mixed well.	1		
vi. Added the remaining wholemeal flour gradually, mixing well between each addition.	2		
vii. Ensured the dough pulled away from the side of the bowl and was soft	1		
viii. Turned out onto a floured work surface. Sprinkled with white flour, kneaded well.	1		
ix. Brushed a clean bowl with melted butter or oil. Placed in the dough, covered with a damp cloth and allowed to prove in a warm place. For approximately 1–1 ½ hours.	2		
x. Knocked back and further kneaded the dough. Covered again and rested for 10–15 minutes.	2		
xi. Divided the dough into two equal pieces.	2		
xii. Formed each piece of dough into a cottage loaf or placed in a suitable loaf tin.	2		
xiii. Allowed to prove in a warm place for approximately 45 minutes.	1		
xiv. Placed in a pre-heated oven, 220°C and bake until well browned (approx. 40–45 minutes).	2		
xv. Cooled on a wire rack. (*award marks as guided)*	1		
xvi. Cleared up after activities (*award 1 mark or zero)*	1		

easytvet.com

Sub total	**22**		
Product checklist	**Mark allocated**	**Marks obtained**	**Comments**
15. Appearance: • Golden brown (1 mark) • Well cooked (1 mark) (*award marks as guided)*	2		
16. Flavor: • Full and rich flavor (1 mark) • Balanced (1 mark) (*award marks as guided)*	2		
17. Quantity: • Correct portioning (1 mark) • Correct equipment for presentation (1 mark) (*award marks as guided)*	2		
Sub total	**6**		
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		
Sub-Total	**5**		
TOTAL MARKS	**100**		
(Candidate score $\frac{X}{100}$ x 100**)**			

easytvet.com

ASSESMENT OUTCOMES

The candidate was found to be:

Competent ☐ Not yet competent ☐

(Please tick as appropriate)

(The candidate is competent if s/he gets 50% or higher)

Feedback from candidate:

Feedback to candidate:

Candidate Signature _____	**Date:** _____
Assessor's Signature _____	**Date** _____

THIS IS THE LAST PRINTED PAGE

easytvet.com