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101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/11/5

Prepare Desserts

July/August 2025

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

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PRACTICAL ASSESSMENT

INSTRUCTIONS TO ASSESSOR

1. Assess the candidate as the practical progresses observing the critical areas
2. You are required to mark the practical as the candidate perform the tasks
3. You are required to take video clips at critical points
4. Ensure the candidate has a name tag and registration code at the back and front

OBSERVATION CHECKLIST

Candidate's Name & Registration Code			
Assessors 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**	**Marked Obtained**	**Comments**
HYGIENE			
1. Observed hygiene standards and procedures **a) Personal hygiene** • Clean and pressed uniforms • Flat, clean closed shoes • Short clean nails and no vanish • Hands kept clean throughout *(Award marks as indicated)*	**1** **1** **1** **1**		
b) Food hygiene • Cleaned the vegetables • Prepared food in clean equipment • Covered food where necessary *(Award marks as indicated)*	**1** **1** **1**		
c) Environmental hygiene • Work surfaces kept clean and dry • Floor kept clean and dry • Proper disposal of waste *(Award marks as indicated)*	**1** **1** **1**		
Sub- Total 1	**10**		
TASK 1. PREPARE AVOCADO MOUSSE			
2. Collected the required equipment as per the recipe.	**1**		

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(Award marks as indicated)			
3. Assembled the required equipment as per the recipe. *(Award marks as indicated)*	**1**		
4. Collected ingredients as per the recipe specifications. *(Award marks as indicated)*	**1**		
5. weighed ingredients as per the recipe specifications. *(Award marks as indicated)*	**1**		
6. Assembled ingredients as per the recipe specifications. *(Award marks as indicated)*	**1**		
7. Prepared Avocado Mousse a. Brought the avocado purée to just under boiling point. b. Whipped the egg whites to a snow, added the sugar and combined. c. Added the softened gelatin to the warmed purée d. Added all the ingredients, poured into the desired molds and allowed to set. e. Unmolded onto suitable plates f. Garnished with whipping cream. g. Presented *(Award marks as indicated)*	 **1** **2** **2** **3** **1** **1** **1**		
8. Cleared up after activities	**2**		
Sub- Total 2	**18**		
PRODUCT CHECKLIST			
9. Appearance			

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a. Light green color *(Award 1 mark for each observation)*	**1**		
10. Texture: a. Soft b. Airy c. Light *(Award 1 marks for each observation)*	 **1** **1** **1**		
11. Quantity: a. Correct portion for 4 *(Award 1 marks for each observation)*	 **1**		
Sub- Total 3	**5**		
TASK 2: PREPARE VICTORIA SANDWICH			
12. Collected the required equipment as per the recipe. *(Award 1 mark for each observation)*	**1**		
13. Assembled the required equipment as per the recipe. *(Award marks as indicated)*	**1**		
14. Collected ingredients as per the recipe specifications. *(Award marks as indicated)*	**1**		
15. Weighed ingredients as per the recipe specifications. *(Award marks as indicated)*	**1**		
16. Assembled ingredients as per the recipe specifications. *(Award marks as indicated)*	**1**		
17. Prepared Victoria sandwich a. Creamed the fat and sugar until soft and fluffy.	 **2**		

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b. Added the vanilla essence to the eggs c. Added the beaten eggs. d. Mixed in the sieved flour, and baking powder. e. Divide into greased baking tins. f. Bake at 190–200°C for 12–15 minutes. g. Turned out on to a wire rack to cool. h. Spread one half with jam, place the other half on top. **i.** Dust with icing sugar **j.** Present *(Award marks as indicated)*	**1** **1** **2** **1** **1** **1** **1** **1** **1**		
18. Cleared up after activities	**2**		
Sub-Total 4	**19**		
PRODUCT CHECKLIST			
19. **Appearance**: a. Fluffy, spongy and moist b. Rich brown color *(Award marks as indicated)*	**2**		
20. **Taste:** a. Sweet b. Deep rich flavor *(Award marks as indicated)*	**2**		
21. **Quantity:** a. Correct portioning (4) *(Award marks as indicated)*	**1**		
Sub – Total 5	**5**		
TASK 3: PREPARE JAM SAUCE			
22. Collected the required equipment as per the recipe. *(Award marks as indicated)*	**1**		

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23. Assembled the required equipment as per the recipe. *(Award marks as indicated)*	**1**		
24. Collected ingredients as per the recipe specifications. *(Award marks as indicated)*	**1**		
25. weighed ingredients as per the recipe specifications *(Award marks as indicated)*	**1**		
26. Assembled ingredients as per the recipe specifications *(Award marks as indicated)*	**1**		
27. Prepared jam sauce a. Boiled the jam, water and lemon juice together. b. Diluted corn flour with a little water and added to thicken. c. Adjusted the consistency with warm water. d. Re-boiled and pass through a conical strainer. e. Cooled f. Presented. *(Award marks as indicated)*	 **1** **1** **1** **1** **1** **1**		
28. Cleared up after activities	**2**		
Sub – Total 6	**13**		
PRODUCT CHECKLIST			
29. Appearance: a. Red colour b. Flowing consistency *(Award 1 mark for each observation)*	 **1** **1**		

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30. Flavor: a. sweet *(Award 1 marks for each observation)*	**1**		
31. Quantity: a. Correct portion for 4 *(Award 2 marks for each observation)*	**1**		
Sub – Total 7	**4**		
GRAND TOTAL	**74**		

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 Signature **Date:**

_____ _____

Assessor's Signature **Date**

_____ _____

Mark sheet

Unit Name (per OS)	Unit Code (per OS)	Total Marks	Marks Awarded	Percentage (%)
Prepare Desserts	**HOS/OS/FP/CR/11/5**	**74**		