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101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/12/5

Prepare Sandwiches

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 *(Award1 mark each)*	**1** **1** **1** **1**		
b) Food hygiene • Cleaned the vegetables • Prepared food in clean equipment *(Award1 mark each)*	**1** **1**		
c) Environmental hygiene • Work surfaces kept clean and dry • Floor kept clean and dry • Proper disposal of waste *(Award1 mark each)*	**1** **1** **1** **1**		
Sub- Total 1	**10**		
TASK 1:PREPARE OPEN SANDWICH			
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 specification *(Award marks as indicated)*	**1**		
7. Prepare Open Sandwich a. Placed the slices of bread in a toaster or pan. b. Removed the crust c. Buttered the toasted slices of bread with margarine d. Topped with the remaining ingredients e. Garnished and presented. *(Award marks as indicated)*	**1** **1** **1** **3** **1**		
8. Cleared up after activities	**2**		
Sub- Total 2	**14**		
PRODUCT CHECKLIST			
9. Appearance: • Neatly cut • Correct symmetry *(Award 1 mark for each observation)*	**2**		
10. Flavor: • Full and rich flavor • Balanced	**2**		

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(Award 1 marks for each observation)			
11. Quantity: • Correct portion for 4 *(Award 2 marks for each observation)*	**1**		
Sub- Total 3	**5**		
TASK 2: PREPARE CLUB SANDWICH			
12. Collected the required equipment as per the recipe. *(Award marks as indicated)*	**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 Club Sandwich a. Placed the 3 slices of toast on a clean work surface. Spread the tops with mayonnaise. b. Placed 1 lettuce leaf on the first slice, then 2 slices of tomato, then 3 strips of bacon.	**2** **3**		

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c. Placed the second slice of toast on top, spread side down. d. Spread the top with mayonnaise. e. Placed the chicken on top of this, then the other lettuce leaf. f. Topped with the third slice of toast, spread side down. g. Placed frilled picks on all 4 sides of the sandwich. h. Cut the sandwich from corner to corner into 4 triangles. i. Placed on a plate with the points up. j. Presented. *(Award marks as indicated)*	**1** **1** **1** **1** **1** **1** **1** **1**		
18. Cleared up after activities	**2**		
Sub-Total 4	**20**		
PRODUCT CHECKLIST			
19. Appearance: • Neatly cut *(Award 1 mark for each observation)*	**1**		
20. Flavor: • Full and rich flavor • Balanced *(Award 1 mark for each observation)*	**2**		
21. Quantity: • Correct portion for 4 *(Award 1 mark for each observation)*	**1**		
Sub – Total 5	**4**		
GRAND TOTAL	**53**		

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

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Mark sheet

Unit Name (per OS)	Unit Code (per OS)	Total Marks	Marks Awarded	Percentage (%)
Prepare Sandwiches	**HOS/OS/FP/CR/12/5**	**53**		