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101305T4FBC

FOOD & BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/08/5

Prepare Yeast Products

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.* **HYGIENE**	**Marks Available**	**Marks Obtained**	**Comments**
1. Observed hygiene standards and procedures **a. Personal hygiene** • Clean and pressed uniform with no make ups and jewelry • Flat, clean closed shoes • Short clean nails and no vanish and • Hands kept clean throughout. *(Awards mark as indicated)*	**1** **1** **1** **1**		
b. Food hygiene • Cleaned the ingredients and prepared food in clean equipment • Covered food where necessary • Used clean kitchen cloths *(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**		
Total	**10**		
TASK 1: BUN DOUGH			

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2. Collected the required equipment for bun dough.	**1**		
3. Assembled the required equipment for bun dough.	**1**		
4. Collected ingredients for bun dough as per the recipe.	**1**		
5. Weighed ingredients for bun dough as per the recipe.	**1**		
6. Assembled ingredients for bun dough as per the recipe.	**1**		
7. Prepared bun dough as per the recipe a. Sieved the flour into a bowl. b. Warmed the flour. c. Creamed the yeast in a basin with a little of the liquid. d. Made a well in the centre of the flour. e. Added the dispersed yeast. f. Sprinkled with a little flour. g. Covered with a cloth. h. Left in a warm place until the yeast fermented. i. Added the beaten egg, butter or margarine, sugar and remainder of the liquid. j. Kneaded well to form a soft slack dough until smooth and free from stickiness. k. Kept covered and allowed to prove in a warm place. l. Used as required. *(Award marks as indicated)*	**1** **1** **1** **1** **1** **1** **1** **1** **1** **2** **1** **1**		

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8. Cleared up after the activities *(Award 2 marks)*	**2**		
PRODUCT CHECKLIST			
9. Appearance: a. Doubled in size b. Smooth *(Award 1 marks as indicated)*	**1** **1**		
10. Texture: a. Soft and not sticky on touch b. Bounces back when pressed *(Award marks as indicated)*	 **1** **1**		
11.Quantity: a. Reflects the quantity of ingredients used *(Award marks as indicated)*	 **2**		
Sub-Total	**26**		
TASK 2: HOT CROSS BUNS			
12. Collected the required equipment for hot cross buns.	**1**		
13. Assembled the required equipment for hot cross buns.	**1**		
14. Collected ingredients for hot cross buns as per the recipe.	**1**		
15.Weighed and assembled ingredients for hot cross buns as per the recipe.	**1**		
16.Assembled ingredients for hot cross buns as per the recipe.	**1**		
17. Prepared hot cross buns as per the recipes			

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a. Added to basic bun dough washed and dried currants and sultanas and mixed spice. b. Moulded into eight round balls c. Mixed together the ingredient for the crossing paste and piped it in continuous lines across the buns. d. Placed on a lightly greased baking sheet. Covered with a cloth and allowed to prove. e. Baked in a hot oven at 220°C for 15–20 minutes. f. For bun wash, Boiled ingredients together to a consistency of a thick syrup. Set aside. g. Brushed liberally the hot cross buns with bun wash as soon as cooked. *(Award marks as indicated)*	**2** **1** **2** **3** **2** **2** **1**		
18. Cleared up after the activities *(Award 2 marks)*	**2**		
PRODUCT CHECKLIST			
19. Appearance a. Golden brown colour b. Neat continuous lines in top	 **1** **1**		
20. Flavor: a. Sweet & Spicy b. No burnt smell	 **1** **1**		
21. Texture a. Bounces back when pressed b. Open air spaces inside c. Soft crust	 **1** **1** **1**		

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22. Quantity: a. Correct portions enough for four b. Correct equipment for presentation	 **1** **1**		
Sub-Total	**29**		
TASK 3: DOUGHNUTS			
22. Collected the required equipment for doughnuts.	**1**		
23.Assembled the required equipment for doughnuts.	**1**		
24. Collected ingredients for doughnuts as per the recipe.	**1**		
25. Weighed ingredients for doughnuts as per the recipe	**1**		
26. Assembled ingredients for doughnuts as per the recipe	**1**		
27. Prepared doughnuts as per the recipe a. Took the basic bun dough and divided into eight pieces. b. Moulded into balls. c. Rolled out the balls and cut out doughnut to shapes. d. Placed doughnuts on a well-floured tray, covered and e. Allowed to prove for 20 min or until well proofed. f. Deep-fried in moderately hot fat, 175°C, for 12–15 minutes. g. Lifted out of the fat, drained and rolled in a tray containing sugar mixed with a little cinnamon.	 **2** **1** **2** **2** **2** **2** **2**		

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(Award marks as indicated)			
28. Cleared up after the activities *(Award 2 marks)*	**2**		
PRODUCT CHECKLIST			
29. Appearance: a. Golden brown colour b. Good volume c. Free from excess oil *(Award marks as indicated)*	**1** **1** **1**		
30. Flavor: a. Cinnamon flavour b. No sour taste *(Award marks as indicated)*	**1** **1**		
31. Texture: a. Soft b. Open air spaces inside *(Award marks as indicated)*	**1** **1**		
32. Quantity: a. Correct portions enough for four b. Correct equipment for presentation *(Award marks as indicated)*	**1** **1**		
Sub –Total	**29**		
GRAND TOTAL	**94**		

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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	Unit code	Total marks	Marks awarded	Percentage %
Prepare Yeast Products	**HOS/OS/FP/CR/08/5**	**94**		

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