©2025 TVET CDACC

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/ OS/BT/CR/06/6/A

Manage Bakery Production Department

July/August 2025

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

gcetvet.com

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 AND PRODUCT CHECKLIST

Candidate's Name & Registration Code			
Assessors Name & Registration Code			
Venue of Assessment			
Date of Assessment			
Items to be Evaluated:	**Marks Available**	**Marks Obtained**	**Comments**
TASK 1: HYGIENE			
1. Observed hygienic standards and procedures as per occupational, safety and health. **a) Personal hygiene** • Clean and pressed uniforms (1) • No make ups ($^1/_2$) • No jewelry ($^1/_2$) • Flat, clean closed shoes ($^1/_2$) • Short clean nails and no varnish ($^1/_2$) • Hands kept clean throughout ($^1/_2$) • No mannerisms ($^1/_2$) ***Award marks as indicated ()***	**4**		
b) Food hygiene • Prepared products in clean equipment (1) • Covered ingredients where necessary (1) • Used clean kitchen cloth (1) ***Award marks as indicated ()***	**3**		
c) **Environmental hygiene** • Work surfaces kept clean and dry (1) • Floor kept clean and dry (1)	**3**		

easytvet.com

• Proper disposal of waste (1) ***Award marks as indicated ()***			
Sub Total 1	**10**		
OBSERVATION CHECKLIST FOR: **TASK 2: Briefing of Assistants**			
2. Brief the assistants on: i. Day's objectives and expectations ii. Products recipes iii. Measures to be observed (hygiene, safety, control) iv. Duty allocation. ***(Award 3 marks for each activity)***	**12**		
OBSERVATION CHECKLIST FOR: **TASK 3**: **supervision of the previous preparation for the day's operations.**			
3. Supervise the day's previous preparation on: i. Cleaning of workshop. ii. Collection of operation equipment iii. Collection and weighing of ingredients iv. Setting of work center v. Assemble and arrange ingredients in work center. ***(Award 2 marks for each activity)***	**10**		
Sub Total 2	**22**		
OBSERVATION CHECKLIST FOR: **TASK 4**: **Overseeing the Production.**			

easytvet.com

4. **White forest** i. Weighing ii. Mixing iii. Baking iv. Cooling v. Decoration	**10**		
5. **Meat rolls** i. Weighing ii. Pastry processing iii. filling iv. Portioning v. Baking vi. Cooling	**12**		
6. **Fruit bread** i. Weighing ii. Mixing and kneading iii. Fermentation iv. Dividing, scaling and rounding v. Moulding and panning vi. Proving vii. Baking viii. Cooling ***(Award 2 marks for each step done correctly)***	**16**		
Sub Total 3	**38**		
TASK 5: **Take record of day's Operations:** 7. Record on output of the production	**2**		

easytvet.com

(Award 2 mark)			
PRODUCT CHECK LIST: **TASK 6: Display the ready products for presentation** 8. Appropriateness and neatness of presentation equipment ***(Award 2 mark)*** 9. Appropriate finishing of the product; • **White forest** • Neatness • Attractiveness • Creativity • **Meat rolls** • Golden brown color • Well-layered/flakiness • Correct portioning • Taste and aroma • **Fruit bread** • golden brown/yellow color • symmetry of form • soft texture • good volume • agreeable grain structure ***(Award 1 mark for each parameter)***	**2** **3** **4** **5**		
Sub Total 4	**14**		
OBSERVATION CHECKLIST: **TASK 7: Managerial skills**			

easytvet.com

10. Check the manager's ability to: • Control operations • Control staff • Control time • Delegate duties ***(Award 3 mark for each tasks)***	**12**		
OBSERVATION CHECKLIST: **TASK 8: Supervise on post production activities.** ***(award 2 marks)***	**2**		
Subtotal 5	**14**		
GRAND TOTAL	**100**		

ASSESSMENT OUTCOME

easytvet.com

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
_____	_____

easytvet.com