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101305T4FBC

FOOD & BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/07/5

Prepare Salads and Salad Dressings

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 • Hands kept clean throughout. *(Award marks 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: GREEK SALAD			

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2. Collected the required equipment for Greek salad.	**1**		
3. Assembled the required equipment for Greek salad.	**1**		
4. Collected ingredients for Greek salad as per the recipe.	**1**		
5. Weighed ingredients for Greek salad as per the recipe.	**1**		
6. Assembled ingredients for Greek salad as per the recipe.	**1**		
7. Prepared Greek salad as per the recipe a. Washed the tomatoes. b. Cut them in half lengthwise, cut out the core c. Cut each half into four wedges. d. Washed and sliced the cucumber. e. Diced the feta cheese. f. Put the tomatoes into a large salad bowl added the cucumber and feta cheese. g. Spooned over the olive oil and lemon juice. h. Seasoned lightly with salt and black pepper. i. Tossed gently to mix. j. Sprinkled oregano, decorated with olives. k. Presented *(Award marks as indicated)*	 **1** **2** **1** **2** **1** **2** **1** **1** **2** **1** **1**		
8. Cleared up after the activities	**2**		

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(Award 2 marks)			
PRODUCT CHECKLIST			
9. Appearance: a. Colorful b. Vegetables neatly cut *(Award marks as indicated)*	 **1** **1**		
10. Flavor: a. Well-seasoned b. Reflects the ingredients used *(Award marks as indicated)*	 **1** **1**		
11. Texture: a. Crunchy *(Award marks as indicted)*	 **2**		
12. Quantity: a. Correct portions enough for four b. Correct equipment for presentation *(Award marks as indicated)*	 **1** **1**		
Sub-Total	**30**		
TASK 2: LEMON VINAIGRETTE			
13. Collected the required equipment for lemon vinaigrette.	**1**		
14. Assembled the required equipment for lemon vinaigrette.	**1**		
15. Collected ingredients for lemon vinaigrette as per the recipe.	**1**		
16. Weighed ingredients for lemon vinaigrette as per the recipe.	**1**		

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17. Assembled ingredients for lemon vinaigrette as per the recipe.	**1**		
18. Prepared lemon vinaigrette as per the recipe a. Placed the lemon juice in a suitable bowl b. Whisked in the oil c. Seasoned. *(Award marks as indicated)*	**1** **1** **1**		
19. Cleared up after the activities *(Award 2 marks)*	**2**		
PRODUCT CHECKLIST			
20. Appearance a. Clear b. Free from excess oil *(Award marks as indicated)*	 **1** **1**		
21. Flavor: a. Reflects the ingredients used *(Award marks as indicated)*	 **2**		
22. Quantity: a. Correct portions enough for four b. Correct equipment for presentation *(Award marks as indicated)*	 **1** **1**		
Sub-Total	**16**		
TASK 3: ITALIAN SALAD			
23. Collected and assembled the required equipment for Italian salad.	**1**		
24. Collected and assembled the required equipment for Italian salad.	**1**		
25. Collected ingredients for Italian salad as per the recipe.	**1**		

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26. Weighed ingredients for Italian salad as per the recipe.	**1**		
27. Assembled ingredients for Italian salad as per the recipe.	**1**		
28. Prepared Italian salad as per the recipe a. Placed the lentils in a saucepan of water, brought to the boil. b. Cooked until tender (about 20 minutes). Drained and cooled. c. Finely chopped the spring onions, d. Halved the grapes e. Peeled and finely diced cucumber. f. Finely diced the red pepper. g. Placed the lentils in a basin. h. Added the spring onions, grapes, cucumber and red pepper. i. Added the vinaigrette to the salad and mixed well. j. Served. *(Award marks as indicated)*	**1** **2** **1** **1** **1** **1** **1** **2** **2** **1**		
30. Cleared up after the activities *(Award 2 marks)*	**2**		
PRODUCT CHECKLIST			
31. Appearance: a. Colorful b. Vegetables neatly cut *(Award marks as indicated)*	 **1** **1**		
32. Flavor: a. Pulse well cooked	 **1**		

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b. Tangy taste *(Award 1 mark each)*	**1**		
33. Texture: a. Crunchy b. Reflects the ingredients used *(Award marks as indicated)*	 **1** **1**		
34. Quantity: a. Correct portions enough for four b. Correct equipment for presentation *(Award marks as indicated)*	 **1** **1**		
Sub -Total	**28**		
GRAND TOTAL	**84**		

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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 _____

Mark sheet

Unit	Unit code	Total marks	Marks awarded	Percentage %
Prepare Salads & Salad Dressings	**HOS/OS/FP/CR/07/5**	**84**		

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