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072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/OS/BT/CR/03/5

Decorate Cakes

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

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OBSERVATION AND PRODUCT CHECKLIST

Candidate's Name & Registration Code			
Assessors Name & Registration Code			
Venue of Assessment			
Date of Assessment			
Items to be Evaluated: *award marks as appropriate. Give a brief comment on your observation.*	**Marks Available**	**Marks Obtained**	**Comments**
TASK 1: Hygiene			
1. HYGIENE Observed hygienic standards and procedures as per occupational, safety and health standards. **a) Personal hygiene** • Clean and pressed uniforms • No make ups • No jewelry • Flat, clean closed shoes • Short clean nails and no varnish • Hands kept clean throughout • No mannerisms ***Award 1 mark for each***	**7**		
b) Food hygiene • Prepared cakes in clean equipment • Covered ingredients where necessary • Used clean kitchen cloth ***Award 1 mark for each***	**3**		
c) **Environmental hygiene** • Work surfaces kept clean and dry • Floor kept clean and dry	**3**		

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• Proper disposal of waste ***Award 1 mark for each***			
Subtotal 1	**13**		
TASK 2. OBSERVATION CHECKLIST FOR I KG ROUND CAKE USING ROYAL ICING			
2. Assembled ingredients for royal icing: • Cake • Icing sugar • Lemon • Eggs ***Award 1 mark for each ingredient***	**4**		
3. Assembled tools and equipment for royal icing • Bowls, • Whisk • Palette knife • Cake turntable ***Award 1 mark for tools and equipment***	**4**		
Procedure • Separated the egg whites from the yolk. • Placed the whites in a bowl and beat until foamy. • Sieved the icing sugar. • Gradually added icing sugar while mixing until the correct consistency was reached. • Added extracted lemon juice and mix. • Covered it with a damp cloth. • Leveled the cake. • Crumbed coated the cake • Masked the cake to smooth finishing	**20**		

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• Decorated the cake as desired. ***Award two marks for each step performed correctly.***			
4. Presented the cake. • Neatness • Creativity ***(Award two for correct presentation of the cake)***.	**2**		
5. Cleared up after the activities. (***Award two marks for proper clearing***)	**2**		
Subtotal 2	**32**		
TASK 2: PRODUCT CHECKLIST FOR 1 KG ROUND CAKE			
6. Appearance: • Neatness (1) • Creativity (3) • Smoothness (1) ***Award marks as indicated ()***	**5**		
7. Taste: • Sweet flavor icing (1) ***Award marks as indicated ()***	**1**		
Sub-Total 3	**6**		
TASK 3: OBSERVATION CHECKLIST FOR DECORATE 1KG HEART CAKE USING FONDANT ICING			
8. Assembled ingredients for fondant icing • Icing sugar • Gelatin • Glucose syrup	**4**		

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• Glycerin ***Award 1 mark for each ingredient***			
9. Assembled the correct tools for decoration • Bowls • Whisk • Pastry cutter • Turntable ***Award 1 mark for tools and equipment***	**4**		
10. Procedure • Combined the gelatin and cold water. Soaked it and allowed the gelatin to soften. • Sifted the icing sugar. • Heated the gelatin over low heat, stirred constantly until gelatin completely dissolved. • Mixed in glucose syrup, glycerin and shortening until well combined. • Mixed the gelatin with the icing sugar and kneaded into paste. • Used flavoring and color as desired. • Kneaded on a clean surface with icing sugar until the fondant becomes smooth. • Tightly wrapped using a cling film. • Leveled the cake. • Crumb coated the cake. • Decorated the cake as desired ***Award two marks for each step performed correctly.***	**22**		
11. Presented the decorated cake • Neatness • Finishing	**3**		

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• Creativity ***(Award three for correct presentation of the cake)***			
12. Cleared up after the activities. ***(Award two for correct clearing)***	**2**		
Subtotal 4	**35**		
TASK 3: PRODUCT CHECKLIST			
13. Appearance: • Neatness (1) • Creativity (3) • Smoothness (1) ***Award marks as indicated ()***	**5**		
14. Taste: • Sweet flavor (1) ***Award marks as indicated ()***	**1**		
Subtotal	**6**		
GRAND TOTAL	**92**		

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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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