©2025 TVET CDACC

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/10/5

Prepare Cakes

July/August 2025

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

easytvet.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 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**	**Marks Obtained**	**Comments**
TASK HYGIENE OBSERVED			
1. Observed hygienic standards and procedures **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 negative mannerisms ***(Award marks as indicated or zero)***	1 1 1 1 1 1		
b. Food safety and hygiene • Prepared cakes in clean equipment • Covered ingredients where necessary • Used clean kitchen cloth • Washing hands before and after handling food • Properly cleaning utensils as work progresses • Wiping spillages as they occur ***(Award marks as indicated or zero)***	1 1 1 1 1 1		
c. Environmental hygiene • Work surfaces kept clean and dry • Floor kept clean and dry • Proper disposal of waste in a dust bin	1 1 1		

easytvet.com

(Award marks as indicated or zero)			
Sub- Total 1	**15**		
TASK 1: PREPARED ROYAL ICING TO DECORATE A 500 GRAMS CAKE PROVIDED BY THE INSTITUTION			
2. Collected the required equipment as per the recipe. *(Award marks as indicated*	1		
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. weighed ingredients as per the recipe specifications. *(Award marks as indicated)*	1		

easyltvet.com

7. Prepared royal icing a. Separated the egg whites from the yolk. b. Placed the whites in a basin and beat until foamy. c. Sieved the icing sugar. d. Gradually added icing sugar until the correct consistency is reached. e. Added extracted lemon juice and glycerine and mix. f. Covered it with a damp cloth to prevent it from drying. g. Placed cake on a cake board and support with turn table. h. Trimmed the cake . i. Decorated as desired. j. Refrigerated for 10minutes to make it firm k. Presented the cake. ***(Award mark as indicated or zero)***	2 3 2 3 1 1 2 2 1 1 1		
Sub- Total 2	**24**		
PRODUCT CHECKLIST OF CAKE DECORATION			

easytvet.com

8. Appearance a. Cake well-trimmed b. Creativity observed c. Checked levelling d. Consistency on royal icing observed e. Appearance/present ability confirmed ***(Award mark as indicated or zero)***	1 1 1 1 1		
Sub-total 3	**5**		
TASK 2: PREPARED, PRODUCED AND PRESENTED FOUR (4) PORTIONS OF MARBLE CAKE-OBSEVATION CHECKIST			
9.Collected the required equipment as per the recipe. *(Award marks as indicated*	**1**		
10. Assembled the required equipment as per the recipe. *(Award marks as indicated)*	**1**		
11. Collected ingredients as per the recipe specifications. *(Award marks as indicated)*	**1**		
12.weighed ingredients as per the recipe specifications. *(Award marks as indicated)*	**1**		
13.Assembled ingredients as per the recipe specifications. *(Award marks as indicated*	**1**		

easytvet.com

14. Prepared marble cake			
a. Pre heated the oven at 180^0 C	2		
b. Greased and line the baking with grease proof paper	2		
c. Weighed the ingredients and sift dry ingredients.	2		
d. creamed the margarine and sugar until light and fluffy.	3		
e. Added eggs gradually into the mixture and continue mixing.	2		
f. Folded in the flour and baking powder.	3		
g. Separated the mixture in two separate bowls.	3		
h. Added cocoa powder into one of the bowls and mix.	4		
i. Made marble layers into the baking tin.	3		
j. Baked the cake for 45 minutes until golden brown and well baked inside	3 2		
k. Presented the cake			
(Award mark as indicated or zero)			

easytvet.com

OBSERVED PRODUCT CHECKLIST- MARBLE CAKE-TASK 2			
15. Appearance: (Marble cake) a. Cake well cooked b. Light in weight with air spaces c. Correct color observed d. Aired on a wire rack e. Correct texture f. Enough for 4 portions ***(Award mark as indicated or zero)***	1 1 1 1 1 1		
sub-total 4	**40**		
TASK : FINAL CLEARING DONE			
16. Clearance a. Equipment & tool washed dried and returned to store b. Surfaces cleaned & dried **c.** Economy of, water, fuel, ingredients ***(Award mark as indicated or zero)***	1 1 1		
Sub-Total 5	**5**		
17. time management a. All tasks completed b. Ability to manage time	2 2		
Sub-Total 6	**4**		
GRAND TOTAL	**93**		
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

Unit Name (per OS)	Unit Code (per OS)	Total Marks	Marks Awarded	Percentage (%)
Prepare cakes	**HOS/OS/FP/CR/10/5**	**93**		