

101305T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/06/5/A

Cook Meat and Sauces

Nov/Dec 2024



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

PRACTICAL ASSESSMENT

OBSERVATION CHECKLIST

Candidate's name			
Candidate's Registration Code			
Assessor's name & Registration Code			
Venue of Assessment			
Date of assessment			
Items to be evaluated: <i>Please award marks as appropriate. Give a brief comment on your observation.</i>	Marks allocated	Marked obtained	Comments
A) HYGIENE 1. Observed hygienic standards and procedure a) Personal hygiene <ul style="list-style-type: none"> • Clean and pressed uniforms (1 mark) • Well covered hair (½ mark) • No make-ups (½ mark) 			

<ul style="list-style-type: none"> • No jewellery (½ mark) • Flat closed leather shoes (1 mark) • Short clean nails and no varnish (½ mark) • Hands kept clean throughout (½ mark) • No mannerisms (½ mark) <p><i>(Award marks for each observation as indicated and zero if wrong)</i></p>	5		
<p>b) Food hygiene</p> <ul style="list-style-type: none"> • Prepared meat and sauces in clean equipment (½ mark) • Covered ingredients where necessary (½ mark) • Used clean kitchen cloth (1 mark) <p><i>(Award marks for each observation as indicated and zero if wrong)</i></p>	2		
<p>c) Environment hygiene</p> <ul style="list-style-type: none"> • Work surfaces kept clean and dry (1 mark) • Floor kept clean and dry (1 mark) • Proper disposal of waste (1 mark) <p><i>(Award marks for each observation as indicated and zero if wrong)</i></p>	3		
<p>Sub-Total</p>	10		
<p>B) ORGANIZATION</p>	Marks allocated	Marks obtained	Comment
<p>2. Performed Pre-Production Tasks</p> <ul style="list-style-type: none"> • Identified and assembled all equipment to be used as per the recipe • Identified, weighed/measured and assembled ingredients as per the recipe <p><i>(award 1 mark for each observation as</i></p>	2 2		

<i>indicated and zero if wrong for the 2 tasks respectively)</i>			
3. Performed Quality Checks <ul style="list-style-type: none"> Checked the freshness of chicken & lamb (Award marks as indicated) 	1		
Sub-Total	5		
C) TASKS (Items to be evaluated) TASK I: CHICKEN SPATCHCOCK	Mark allocated	Marks obtained	Comments
4. Prepare Chicken spatchcock as per the recipe <ul style="list-style-type: none"> i. Cut the chicken horizontally from below the point of the breast over the top of the legs down to the wing joints, without removing the breasts. 2 ii. Folded back the breasts. 2 iii. Snapped and reversed the backbone into the opposite direction. 2 iv. Flattened slightly and removed any small bones. 2 v. Skewered the wings and legs in position. 2 vi. Lightly seasoned the chicken inside and out with salt. 2 vii. Brushed with oil or melted butter. 2 viii. Placed on preheated grill bars or on a flat tray under a salamander. 2 ix. Brushed frequently with melted fat or oil during cooking and allow approximately 15–20 minutes on each side. 2 x. Tested if cooked by piercing the drumstick with a needle or skewer. 2 xi. Portioned well for four portions. 2 xii. Garnished with chopped parsley. 2 xiii. Presented for service. 2 			

<i>(Award marks as indicated)</i>			
PRODUCT CHECKLIST	Mark allocated	Marks obtained	Comments
5. Appearance: <ul style="list-style-type: none"> • Golden-brown colour (1 mark) • Slightly charred or caramelized surface (1 mark) 	2		
6. Texture: <ul style="list-style-type: none"> • Crackling and crisp Skin (1 mark) • Juicy & moist meat (1 mark) 	2		
7. Flavour & Aroma: <ul style="list-style-type: none"> • Well-Seasoned (1 mark) • Savoury (1 mark) 	2		
8. Quantity & Presentation: <ul style="list-style-type: none"> • Correct portioning for (4) (1) • Correct equipment for presentation (1) 	2		
Sub-Total	34		
(Items to be evaluated)	Mark allocated	Marks obtained	Comments
TASK II: Devilled Sauce			
9. Prepared devilled sauce as per the recipe <ul style="list-style-type: none"> i. Added the butter and gently sweated the shallots without colour in a suitable pan. ii. Added the white wine and reduce by half. iii. Added the brown stock or jus-lie, brought to the boil and simmered for 2 minutes. iv. Seasoned with cayenne pepper. v. Corrected the seasoning and consistency. 	2		
	2		
	3		
	1		
	2		
<i>(Award marks as indicated)</i>			
PRODUCT CHECKLIST	Mark allocated	Marks obtained	Comments

10. Appearance: <ul style="list-style-type: none"> • Reddish-brown or golden hue, 	1		
11. Flavour <ul style="list-style-type: none"> • Have a good balance of tanginess 	1		
12. Texture <ul style="list-style-type: none"> • Smooth and slightly thick (1 mark) • No lumps (1 mark) 	2		
13. Quantity & Presentation: <ul style="list-style-type: none"> • Correct portioning for (4) (1) • Correct equipment for presentation (1) 	2		
Sub- Total	16		
(Items to be evaluated)	Mark	Marks	
TASK III: Braised Lamb Chump Chops	allocated	obtained	
14. Prepared braised lamb chump chops as per recipe			
i. Fried the seasoned chops in a sauté pan quickly on both sides in hot fat.	2		
ii. Turned the chops and added the mirepoix	2		
iii. Drew aside and drained off the surplus fat.	2		
iv. Added the flour and mixed in, singed in the oven or on top of the stove.	2		
v. Added the tomato purée and the hot stock, and stirred with a kitchen spoon until thoroughly mixed.	2		
vi. Added the bouquet garni, garlic, and seasoned well.	2		
vii. Skimmed and allowed to simmer, covered with a lid.	2		
viii. Cooked, skimmed off all oil and scum.			
ix. Transferred the chops to a clean pan.	2		
x. Corrected the seasoning and consistency	1		

of the sauce.	2		
xi. Skimmed off any oil and passed the sauce through a fine strainer over the chops.	2		
xii. Presented well sprinkled with chopped parsley. <i>(Award marks as indicated)</i>	2		
PRODUCT CHECKLIST	Mark allocated	Marks obtained	Comments
15. Appearance <ul style="list-style-type: none"> No pink or raw spots (1 mark) Glistening, tender surface (1 mark) 	2		
16. Texture: <ul style="list-style-type: none"> Should be fully cooked through (1 mark) Moist (1 mark) 	2		
17. Flavour: <ul style="list-style-type: none"> Balanced Seasoning 	1		
18. Quantity & Presentation: <ul style="list-style-type: none"> Correct portioning for (4) (1) Correct equipment for presentation (1) 	2		
Sub-total	30		
D) POST-PRODUCTION TASKS			
19. All equipment well cleaned, dried and stored.	2		
20. Work surface cleaned and sanitized <i>(Award maximum marks if correct and zero marks if wrong)</i>	1		
E) TIME MANAGEMENT			
21. All tasks attended to within the allocated time. <i>(Award maximum marks if correct and zero marks if wrong)</i>	2		

Sub-Total	5		
TOTAL MARKS	100		
(Candidate score $\frac{x}{100} \times 100$)			
ASSESMENT OUTCOME			
<p>The candidate was found to be:</p> <p style="text-align: center;"> Competent <input type="checkbox"/> Not yet competent <input type="checkbox"/> </p> <p style="text-align: center;"><i>(Please tick as appropriate)</i></p> <p style="text-align: center;"><i>(The candidate is competent if the candidate obtains at least 50%)</i></p>			
Feedback from the Candidate:			
Feedback to the Candidate:			
Candidate's signature		Date	
_____		_____	
Assessor's signature		Date	
_____		_____	

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