

101305T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/13/5/A

Prepare beverages

Nov/Dec 2024



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

PRACTICAL ASSESSMENT

OBSERVATION CHECKLIST

Candidate's name & 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 available	Marks 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 ($\frac{1}{2}$ mark)			

<ul style="list-style-type: none"> • No make-ups ($\frac{1}{2}$ mark) • No jewelry ($\frac{1}{2}$ mark) • Flat closed leather shoes (1 mark) • Short clean nails and no varnish ($\frac{1}{2}$ mark) • Hands kept clean throughout ($\frac{1}{2}$ mark) • No mannerisms ($\frac{1}{2}$ 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 beverages in clean equipment ($\frac{1}{2}$ mark) • Covered ingredients where necessary ($\frac{1}{2}$ 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 ($\frac{1}{2}$ mark) • Floor kept clean and dry ($\frac{1}{2}$ mark) • Proper disposal of waste (1 mark) <p><i>(Award marks for each observation as indicated and zero if wrong)</i></p>	2		
Sub-Total	9		
B) ORGANIZATION	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 indicated and zero if wrong for the 3 tasks respectively)</i></p>	3		
<p style="text-align: center;">Sub-Total</p>	6		
<p>C) TASKS (Item to be evaluated)</p> <p>TASK I: Prepared Mango frappe</p>	<p>Marks allocated</p>	<p>Marks obtained</p>	<p>Comment</p>
<p>3. Prepared a Mango Frappe correctly as per recipe</p> <ol style="list-style-type: none"> Washed, peeled and cut the mango fruits into cubes Put the fruits in a bowl, covered them and put it the freezer. After 2 hours picked the frozen mangoes from the freezer In a blender jug added the frozen mangoes, sugar, milk, ice cubes and blended the items Served the frappe in a mason jar or a hurricane glass Garnished the frappé with whipped cream and mango cubes and served chilled Presented the drink with a drinking straw on the side <p><i>(Award maximum marks if correct and zero marks if wrong)</i></p>	<p>3</p> <p>2</p> <p>2</p> <p>4</p> <p>2</p> <p>2</p> <p>2</p>		
<p>Product Checklist</p>	<p>Mark allocated</p>	<p>Marks obtained</p>	<p>Comments</p>

4. Appearance: <ul style="list-style-type: none"> • Appealing to the eye (1) • Attractive colors (1) • Well garnished (1) 	3		
5. Texture: <ul style="list-style-type: none"> • Smooth and thick (1) • Creamy and velvety (1) 	2		
6. Aroma & Flavor: <ul style="list-style-type: none"> Well balanced (1) • Well chilled (1) 	2		
7. Quantity: <ul style="list-style-type: none"> • Correct portioning for (4) (1) • Correct equipment for presentation (1) 	2		
Sub-total	26		
Item to be evaluated TASK II: Spiced Dawa	Marks allocated	Marks obtained	Comments
8. Prepared spiced Dawa correctly as per recipe <ol style="list-style-type: none"> i. Poured cold water in a sauce pan, added the cloves and cinnamon sticks and brought it to a boil ii. Allowed the mixture to simmer for 10 minutes iii. Washed, squeezed the lemons and grated the ginger iv. In the boiled water, added the freshly squeezed lemon juice and ginger v. Sieved and served the Dawa to individual cups vi. Provided honey on the side for personal 	3		

addition to taste. <i>(Award maximum marks if correct and zero marks if wrong)</i>	1		
Product Checklist:	Mark allocated	Marks obtained	Comments
9. Appearance: <ul style="list-style-type: none"> Mild brown hue 	2		
10. Texture: <ul style="list-style-type: none"> Light 	1		
11. Aroma & Flavor: <ul style="list-style-type: none"> Sweet & tangy (1) Spicy (1) Low tannins (1) 	3		
12. Quantity: <ul style="list-style-type: none"> Correct portioning for (4) (1) Correct equipment for presentation (1) <i>(Award 1 mark each)</i>	2		
Subtotal	20		
Item to be evaluated TASK III: Lemon Iced Tea	Marks allocated	Marks obtained	Comments
13. Prepared lemon iced tea correctly as per recipe			
i. Washed and squeezed the lemons	2		
ii. Measured the sugar and placed it in a large mixing bowl with 1 cup lemon juice and the baking soda.	2		
iii. Stirred until it blended	2		
iv. Brought water to a boil in a saucepan	1		

v. Switched off the heat and placed the tea bags in the pan.	2		
vi. Steeped for 5 minutes	1		
vii. Removed the tea bags and discarded it without squeezing them to avoid bitterness	1		
viii. Poured the hot tea into the sugar/lemon mixture and stirred well	2		
ix. Transferred the drink into a water pitcher and added 300ml of cold water	2		
x. Refrigerated and served over ice and slices of lemon	2		
xi. Provided a drinking straw on the side <i>(Award maximum marks if correct and zero marks if wrong)</i>	1		
Product Checklist:	Mark allocated	Marks obtained	Comments
14. Appearance: <ul style="list-style-type: none"> • Shade of orange colour (1) • Appealing to the eye (1) • Attractive lemon slices in ice cubes (1) 	3		
15. Texture: <ul style="list-style-type: none"> • Tangy (1) 	1		
16. Flavor: <ul style="list-style-type: none"> • Astringent and sour (1) 	1		
17. Quantity: <ul style="list-style-type: none"> • Correct portioning for (4) (1) • Correct equipment for presentation (1) <i>(Award 1 mark each)</i>	2		
Subtotal	25		

<p>18. POST-PRODUCTION TASKS</p> <ul style="list-style-type: none"> All equipment well cleaned, dried and stored. Work surface cleaned and sanitized <p><i>(Award maximum marks if correct and zero marks if wrong)</i></p>	<p>2 1</p>		
<p>19. TIME MANAGEMENT</p> <p>All tasks attended to within the allocated time.</p> <p><i>(Award maximum marks if correct and zero marks if wrong)</i></p>	<p>2</p>		
<p>Subtotal</p>	<p>5</p>		
<p>GRAND TOTAL</p>	<p>90</p>		
<p>(Candidate score $\frac{x}{90} \times 100$)</p>			
<p>ASSESSMENT OUTCOME</p>			
<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><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>			
<p>Feedback from the Candidate:</p>			
<p>Feedback to the Candidate:</p>			
<p>Candidate's signature</p> <p>_____</p>	<p>Date</p> <p>_____</p>		
<p>Assessor's signature</p>	<p>Date</p>		

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