

101305T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/03/5/A

Prepare Eggs

Nov/Dec 2024



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

**PRACTICAL ASSESSMENT**

**OBSERVATION CHECKLIST**

<b>Candidate's Name &amp; Registration Code</b>			
<b>Assessors Name &amp; Registration Code</b>			
<b>Venue of Assessment</b>			
<b>Date of Assessment</b>			
<b>Items to be Evaluated:</b> <i>Please award marks as appropriate. Give a brief comment on your observation.</i>	<b>Marks Available</b>	<b>Marks Obtained</b>	<b>Comments</b>
<b>A) HYGIENE</b> 1. <b>Observed hygienic standards and procedure</b> <b>a) Personal hygiene</b> • Clean and pressed uniforms (1 mark)			

<ul style="list-style-type: none"> <li>• Well covered hair (<math>\frac{1}{2}</math> mark)</li> <li>• No make-ups (<math>\frac{1}{2}</math> mark)</li> <li>• No jewelry (<math>\frac{1}{2}</math> mark)</li> <li>• Flat closed leather shoes (1 mark)</li> <li>• Short clean nails and no varnish (<math>\frac{1}{2}</math> mark)</li> <li>• Hands kept clean throughout (<math>\frac{1}{2}</math> mark)</li> <li>• No mannerisms (<math>\frac{1}{2}</math> mark)</li> </ul> <p><i>(Award marks for each observation as indicated and zero if wrong)</i></p>	5		
<p><b>b) Food hygiene</b></p> <ul style="list-style-type: none"> <li>• Prepared eggs in clean equipment (<math>\frac{1}{2}</math> mark)</li> <li>• Covered ingredients where necessary (<math>\frac{1}{2}</math> mark)</li> <li>• Used clean kitchen cloth (1 mark)</li> </ul> <p><i>(Award marks for each observation as indicated and zero if wrong)</i></p>	2		
<p><b>c) Environment hygiene</b></p> <ul style="list-style-type: none"> <li>• Work surfaces kept clean and dry (<math>\frac{1}{2}</math> mark)</li> <li>• Floor kept clean and dry (<math>\frac{1}{2}</math> mark)</li> <li>• Proper disposal of waste (1 mark)</li> </ul> <p><i>(Award marks for each observation as indicated and zero if wrong)</i></p>	2		
<b>Sub-Total</b>	<b>9</b>		
<b>B) ORGANIZATION</b>	<b>Mark allocated</b>	<b>Marks obtained</b>	<b>Comments</b>
<b>2. Performed Previous preparations</b>			

<ul style="list-style-type: none"> <li>Identified and assembled all equipment to be used as per the recipe</li> <li>Identified, weighed/measured and assembled ingredients as per the recipe</li> <li>Checked the freshness of eggs and vegetables</li> </ul> <p><i>(award 1 mark for each observation as indicated and zero if wrong for the 2 tasks respectively)</i></p>	2		
	2		
	2		
<b>Sub-Total</b>	<b>6</b>		
<b>C) TASKS (Item to be evaluated)</b>	<b>Mark allocated</b>	<b>Marks obtained</b>	<b>Comments</b>
<b>TASK I: Prepared Devilled Eggs</b>			
3. Prepared devilled eggs correctly as per the recipe			
i. Placed eggs in a single layer saucepan, covered with enough water so that 1 ½ inches (2 cm) of water sits above the eggs.	2		
ii. Allowed water to come to a rolling boil.	1		
iii. Cooked for 1 minute	1		
iv. Covered for 14 minutes	1		
v. Rinsed the eggs by running them under cold water continuously for 1 minute	2		
vi. Cracked and peeled the boiled eggs. Carefully removed the shell and rinsed with cool water to ensure that all of the shell has been removed. Gently dried with a paper towel.	3		
vii. Sliced the eggs in half, lengthwise. Lifted out the yolks, placing them into a glass bowl (slipped a teaspoon in to help shift	3		

	the boiled yolks out neatly). Set the whites aside.			
viii.	Mashed the yolks. Added the mayonnaise, vinegar, mustard, salt and pepper and mixed to combine well.	3		
ix.	Spooned or piped an even amount of the mixture into the waiting egg whites. Topped each one with a pinch of paprika.	2		
x.	Located a large, rectangular white platter to showcase the devilled egg flower.	2		
xi.	Created the flower base first. Worked from the bottom of the platter upwards, laid sprouts of broccoli and onion across the bottom of the platter.	2		
xii.	Peeled a long stem from a young, fresh leek, green onion. This acted as the flower stem.	2		
xiii.	Arranged the devilled eggs. Placed the devilled eggs in a circular pattern, beginning at the top of the leek stem.	2		
xiv.	Placed one devilled egg in the centre (Award marks as indicated)	2		
4.	Cleared up after activities (award 2 marks or zero if not done)	2		
<b>PRODUCT CHECKLIST:</b>		<b>Mark</b>	<b>Marks</b>	<b>Comments</b>
<b>Devilled Eggs</b>		<b>allocated</b>	<b>obtained</b>	
5. <b>Appearance:</b>				
	• Fresh, firm and tender	2		
	• Neatly composed	2		
	(Award marks as indicated)			



vi. When nearly cooked through, tilted the omelette pan and started to fold the omelette.	2		
vii. Added the filling and continued to finish folding the omelette	2		
viii. Neatened the shape if necessary	2		
ix. Served on plates garnished with mint leaves and wedges of lemon <i>(Award two marks for each step)</i>			
<b>PRODUCT CHECKLIST: Feta, Mint, Lentil Omelette</b>	<b>Mark allocated</b>	<b>Marks obtained</b>	<b>Comments</b>
<b>8. Appearance:</b> <ul style="list-style-type: none"> <li>Well folded with the egg covering the fillings</li> </ul> <i>(Award two marks)</i>	2		
<b>9. Colour:</b> <ul style="list-style-type: none"> <li>Light whitish</li> </ul> <i>(Award two marks for each)</i>	2		
<b>10. Texture:</b> <ul style="list-style-type: none"> <li>Tender but firm</li> </ul> <i>(Award two marks)</i>	2		
<b>11. Quantity:</b> <ul style="list-style-type: none"> <li>Correct portions enough 2 pieces</li> </ul> <i>(award two marks)</i>	2		
<b>Sub-Total</b>	<b>30</b>		
<b>D) POST-PRODUCTION TASKS</b>			
12. All equipment well cleaned, dried and stored.	3		
13. Work surface cleaned and sanitized. <i>Award 2 marks for each correct procedure)</i>	1		
<b>E) TIME MANAGEMENT</b>			

14. All tasks attended to within the allocated time.	2		
<b>Sub-Total</b>	<b>5</b>		
<b>GRAND TOTAL</b>	<b>85</b>		
(Candidate score $\frac{x}{85} \times 100$ )			
<b>ASSESSMENT OUTCOME</b>			
<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><i>(The candidate is competent if the candidate obtains at least 50%)</i></p>			
<b>Feedback from the Candidate:</b>			
<b>Feedback to the Candidate:</b>			
<b>Candidate Signature</b>		<b>Date:</b>	
_____		_____	
<b>Assessor's Signature</b>		<b>Date</b>	
_____		_____	

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