

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/04/5/A

Prepare food accompaniment

Nov/Dec 2024



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

PRACTICAL ASSESSMENT

OBSERVATION CHECKLIST

Candidate's name & Registration No.			
Assessor's name & Reg. 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 (½ mark) • No make-ups (½ mark) • No jewelry (½ mark) 			

<ul style="list-style-type: none"> • 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 food accompaniments in clean equipment (½ mark) • Covered ingredients where necessary (½ mark) • Used clean kitchen cloth (½ 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 (½ mark) • Floor kept clean and dry (½ mark) • Proper disposal of waste (½ 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 	3		
	3		

<ul style="list-style-type: none"> Identified, weighed/measured and assembled ingredients as per the recipe <p><i>(Award marks for each observation as indicated and zero if wrong)</i></p>			
Sub-Total	6		
C) TASKS (Items to be evaluated)	Mark allocated	Marks obtained	Comments
TASK I: Prepare Potato Gnocchi			
3. Prepared potato gnocchi as per the recipe			
i. Baked or boiled the potatoes in their jackets.	2		
ii. Removed the skins and mashed with a fork or passed through a sieve.	2		
iii. Mixed with the flour, egg, butter and seasoning while hot.			
iv. Moulded into balls the size of walnuts	3		
v. Dusted well with flour and flattened slightly with a fork	2		
vi. Poached in gently boiling water until they rose to the surface. Drained carefully	2		
Tomato sauce			
i. Cut the carrot and celery into small pieces.			
ii. Heated the butter and oil in a pan, sweated down the carrot and celery with the garlic, thyme, and bay leaf for 10 minutes.	2		
iii. Roughly chopped the tomatoes and added to the pan with the tomato purée. Cooked for 15 minutes.	3		
	2		

iv. Added the vegetable stock and reduced by half.	2		
v. Added the cream and reduced by half.			
vi. Removed the bay leaf and thyme vinegar, then blitzed until smooth.	1 2		
<u>To finish</u>			
vii. Gently sautéed the gnocchi in a little oil, and warmed the tomato sauce gently.	2		
viii. Combined the gnocchi and half of the tomato sauce and finished with fresh herbs and shaved Parmesan <i>(award marks as guided)</i>	2		
Product checklist	Mark allocated	Marks obtained	Comments
4. Appearance: <ul style="list-style-type: none"> Plump and rounded appearance. <i>(award 2 marks or zero)</i> 	2		
5. Flavor: <ul style="list-style-type: none"> Full and rich flavor Balanced <i>(award marks as guided)</i> 	1 1		
6. Quantity: <ul style="list-style-type: none"> Correct portioning Correct equipment for presentation <i>(award marks as guided)</i> 	1 1		
7. Texture <ul style="list-style-type: none"> Tender but not mushy <i>(award 1 mark or zero)</i> 	1		
8. Doneness <ul style="list-style-type: none"> Evenly cooked <i>(award 1 mark or zero)</i> 	1		

Sub-total	37		
TASK II: Spaghetti With Tomato Sauce	Mark allocated	Marks obtained	Comments
9. Prepared Spaghetti with Tomato Sauce as per recipe			
i. Plunged the spaghetti into a saucepan containing boiling salted water.	2		
ii. Allowed to boil gently.	2		
iii. Stirred occasionally with a wooden spoon.	2		
iv. Cooked for approximately 12–15 minutes, until al dente.	2		
v. Drained well in a colander. Returned to a clean, dry pan.	2		
vi. Mixed in the butter and added the tomato sauce (<i>from task I</i>).	2		
vii. Corrected the seasoning.	2		
viii. Added the tomato concasse and 4–5 leaves of flat parsley or fresh basil torn into pieces with your fingers.	2		
ix. Presented well with grated cheese. (<i>award marks as guided</i>)	2		
Product checklist	Mark allocated	Marks obtained	Comments
10. Texture			
• al dente spaghetti: (<i>award 1 mark or zero</i>)	1		
11. Colour			
• Golden brown (<i>award 1 mark or zero</i>)	1		
12. Flavor:			
• Full and rich flavor	1		
• Balanced	1		

<i>(award marks as guided)</i>			
13. Doneness <ul style="list-style-type: none"> Spaghetti with tomato sauce well cooked <i>(award 1 mark or zero)</i>	1		
14. Quantity: <ul style="list-style-type: none"> Correct portion sizes. Enough for four <i>(award marks as guided)</i>	1 1		
Sub total	25		
RATATOUILLE	Mark allocated	Marks obtained	Comments
15. Prepared Ratatouille as per the recipe <ol style="list-style-type: none"> Trimmed off both ends of the marrow and aubergines. Removed the skin using a peeler. Cut into 3 mm slices or diced Concassed the tomatoes (peeled, remove seeds, roughly chopped). Placed the oil in a thick-bottomed pan and added the onions. Covered with a lid and allowed to cook gently for 5–7 minutes without colour. Added the garlic, marrow and aubergine slices, and the peppers. Seasoned lightly with salt and mill pepper. Allowed to cook gently for 4–5 minutes, toss occasionally and kept covered. 	2 2 2 2 2 2 2 2 2 2		

x. Added the tomato and continued cooking for 20–30 minutes or until tender.	2		
xi. Mixed in the parsley, corrected the seasoning and served. <i>(award marks as guided)</i>			
Product checklist	Mark allocated	Marks obtained	Comments
16. Texture <ul style="list-style-type: none"> Well-cooked and tender <i>(award 1 mark or zero)</i>	1		
17. Flavor: <ul style="list-style-type: none"> Full and rich flavor of used Balanced <i>(award marks as guided)</i>	1 1		
18. Doneness <ul style="list-style-type: none"> Well cooked <i>(award 1 mark or zero)</i>	1		
19. Quantity: <ul style="list-style-type: none"> Correct portioning Correct equipment for presentation <i>(award marks as guided)</i>	1 1		
Sub total	28		
D) POST-PRODUCTION TASKS			
20. All equipment well cleaned, dried and stored.	2		
21. Work surface cleaned and sanitized. <i>Award 2 marks for each correct procedure)</i>	1		
E) TIME MANAGEMENT			
22. All tasks attended to within the allocated time.	2		
Sub-Total	5		

GRAND TOTAL	110		
(Candidate score $\frac{x}{110} \times 100$)			
ASSESSMENT OUTCOME			
<p>The candidate was found to be:</p> <p>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>			
Feedback from the Candidate:			
Feedback to the Candidate:			
Candidate Signature		Date:	
_____		_____	
Assessor's Signature		Date	
_____		_____	

THIS IS THE LAST PRINTED PAGE