

101305T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/09/5/A

Prepare pastries

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) • 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 ($\frac{1}{2}$ 	5		

mark) <ul style="list-style-type: none"> Hands kept clean throughout (1/2 mark) No mannerisms (1/2 mark) <i>(Award marks for each observation as indicated and zero if wrong)</i>			
b) Food hygiene <ul style="list-style-type: none"> Prepared pastries in clean equipment (1/2 mark) Covered ingredients where necessary (1/2 mark) Used clean kitchen cloth (1 mark) <i>(Award marks for each observation as indicated and zero if wrong)</i>	2		
c) Environment hygiene <ul style="list-style-type: none"> Work surfaces kept clean and dry (1/2 mark) Floor kept clean and dry (1/2 mark) Proper disposal of waste (1 mark) <i>(Award marks for each observation as indicated and zero if wrong)</i>	2		
Sub-total	9		
B) ORGANIZATION	Marks allocated	Marks obtained	Comment
2. Performed Pre-Production Tasks <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 <i>(Award marks for each observation as indicated and zero if wrong)</i>	3 3		
Sub-Total	6		
C) TASKS: (items to be evaluated) Task 1: Prepare Banana flan	Mark allocated	Marks obtained	Comments

3. Prepared Banana Flan as per the recipe			
i. Sieved the flour and salt and lightly rubbed in the margarine to achieve a sandy texture.	3		
ii. Made a well in the centre and added sugar and the beaten egg.	2		
iii. Mixed the sugar and egg until it dissolved.	1		
iv. Gradually incorporated the flour and margarine, and lightly mixed to a smooth paste and allowed to rest before use.	4		
v. Lined a flan ring with sugar paste, blind baked and allowed to cool.	3		
vi. Poured the pastry cream while hot into the flan case and allowed to set.	2		
vii. Peeled and sliced the bananas neatly.	2		
viii. Arranged overlapping layers on the pastry cream and coated with the glaze. (award marks as indicated)	3		
PRODUCT CHECKLIST	Mark allocated	Marks obtained	Comments
Prepare Banana flan			
4. Appearance: • Neatly cut (award 2 marks or zero)	2		
5. Flavour: • Full and rich flavour (1 mark) • Balanced (1 mark) (award marks as guided)	2		
6. Quantity: • Correct portioning (4 portions) (1 mark) • Correct equipment for presentation (1 mark) (award marks as guided)	2		
7. Texture • Crunchy (award 1 mark or zero)	1		
Sub-total	27		
Items to be evaluated	Mark allocated	Marks obtained	Comments
TASK II: Prepared sausage rolls			

8. Prepared Sausage Rolls as per the recipe			
i. Sieved the flour and salt	1		
ii. Rubbed in one-quarter of the butter or margarine.	2		
iii. Made a well in the centre and added the water, lemon juice and kneaded well into smooth dough in the shape of a ball.	2		
iv. Relaxed the dough in a cool place for 30 minutes.	1		
v. Cut a cross halfway through the dough and pulled out the corners to form a star shape.	2		
vi. Rolled out the points of the star square, leaving the centre thick.	2		
vii. Kneaded the remaining butter/margarine to the same texture as the dough.	2		
viii. Placed the butter/margarine on the centre square, which is four times thicker than the flaps.	2		
ix. Folded the over flaps, rolled out to 30 × 15 cm, covered with a cloth or plastic and allowed to rest for 5–10 minutes in a cool place.	3		
x. Rolled out 60 × 20 cm, folded both the ends to the Centre and folded in half again to form a square.	3		

xi.	Allowed to rest in a cool place for 20 minutes.	1		
xii.	Half turned the paste to the right or the left.	1		
xiii.	Rolled out the pastry 3 mm thick into a strip 10 cm wide.	1		
xiv.	Made the sausage meat into a roll 2 cm in diameter.	1		
xv.	Placed on the pastry. Moistened the edges of the pastry.	1		
xvi.	Folded over the roll and sealed. Cut into 8 cm lengths or left whole to be cut after baking.	2		
xvii.	Marked the edge with the back of a knife and brushed with egg wash.	1		
xviii.	Placed on to a greased, dampened baking sheet.	1		
xix.	Baked at 220°C for about 20 minutes. (award marks as guided)	2		
PRODUCT CHECKLIST		Mark allocated	Marks obtained	Comments
Prepare sausage rolls				
9.	Texture: • Crisp but not tough (award 1 mark or zero)	1		
10.	Colour: • Golden brown (award 1 mark or zero)	1		
11.	Flavour: • Full and rich flavour (1 mark) • Balanced (1 mark) (award marks as guided)	2		
12.	Quantity: • Correct portioning (1 mark) • Correct equipment for presentation (1 mark) (award marks as guided)	2		
Sub total		37		
Items to be evaluated		Mark allocated	Marks obtained	Comments
TASK III: Prepared Chocolate éclairs				

13. Prepared Chocolate Eclairs as per the recipe			
i. Boiled the water, sugar, salt and oil in a saucepan and removed from heat.	1		
ii. Added the sieved flour and mixed in with a wooden spoon	1		
iii. Returned to a moderate heat and stirred continuously until the mixture left the sides of the pan.	1		
iv. Removed from the heat and allowed to cool.	1		
v. Gradually added the beaten eggs, beating well.	1		
vi. Placed the choux paste into a piping bag with a 1 cm plain tube.	1		
vii. Piped into 8 cm lengths onto a lightly greased, dampened baking sheet.	2		
viii. Baked at 200–220°C for about 30 minutes.	1		
ix. Allowed to cool and slated down one side, with a sharp knife.	2		
x. Filled with the sweetened, vanilla-flavoured whipped cream, using a piping bag and small tube.	2		
xi. Warmed the fondant, added the finely cut chocolate and allowed to melt slowly. Adjusted the consistency with a little sugar and water syrup.	4		
xii. Glazed the éclairs by dipping them in the fondant; removed the surplus with the finger and allowed to set. (award marks as guided)	3		
PRODUCT CHECKLIST	Mark allocated	Marks obtained	Comments
Prepare Chocolate éclairs			
14. Texture <ul style="list-style-type: none"> Crispy <i>(award 1 mark)</i>	1		
15. Colour <ul style="list-style-type: none"> Golden brown <i>(award 1 mark)</i>	1		
16. Flavour: <ul style="list-style-type: none"> Full and rich flavour (1 mark) Balanced (1 mark) 	2		

(award marks as guided)			
17. Quantity: <ul style="list-style-type: none"> • Correct portioning (1 mark) • Correct equipment for presentation (1 mark) (award marks as guided)	2		
Sub total	26		
D. POST-PRODUCTION TASKS			
18. All equipment well cleaned, dried and stored.	2		
19. Work surface cleaned and sanitized. (award marks as guided)	1		
E. TIME MANAGEMENT			
20. All tasks attended to within the allocated time. (award 2 marks or zero)	2		
Sub-Total	5		
GRAND TOTAL	110		
(Candidate score $\frac{x}{110} \times 100$)			
ASSESSMENT OUTCOME			
The candidate was found to be:			
Competent <input type="checkbox"/> Not yet Competent <input type="checkbox"/> (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	
_____		_____	

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