

101305T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/01/5/A

Prepare Stocks, Soups and Sauces

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 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 (¹/₂ mark) 			

<ul style="list-style-type: none"> No make-ups (1/2 mark) No jewelry (1/2 mark) Flat closed leather shoes (1 mark) Short clean nails and no varnish (1/2 mark) Hands kept clean throughout (1/2 mark) No mannerisms (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"> Cleaned the ingredients (1 mark) Prepared food in clean equipment (1 mark) Covered food where necessary (1/2 mark) Used clean kitchen cloths (1/2 mark) <p><i>(Award marks for each observation as indicated and zero if wrong)</i></p>	3		
<p>c) Environmental 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		
Sub-Total	10		
B) ORGANIZATION	Mark allocated	Marks obtained	Comments
<p>2. Performed pre-production tasks</p> <ul style="list-style-type: none"> Identified and assembled required equipment as per the recipes for all tasks 	2		
	1		

<ul style="list-style-type: none"> • Checked the freshness of ingredients • Collected and assembled ingredients as per the recipe specifications for all tasks (Award marks as indicated) 	2		
Sub-Total	05		
C) TASKS (Item to be evaluated)	Mark allocated	Marks obtained	Comments
TASK 1: Prepared Basic Brown Stock			
3. Prepared basic brown stock correctly as per the recipe			
<ul style="list-style-type: none"> • Cut bones into pieces about 5 cm in size with meat saw. 	2		
<ul style="list-style-type: none"> • Placed bones in roasting pan in a hot oven (200°C) or carefully browned in a little fat in a frying pan and browned them well. 	2		
<ul style="list-style-type: none"> • Removed bones from the pan and placed in stockpot. Covered with cold water and brought to a simmer. 	2		
<ul style="list-style-type: none"> • Drained and reserved the fat in the pan. Deglazed the pan with water and added to stock. 	2		
<ul style="list-style-type: none"> • Tossed the mirepoix with some of the reserved fat and browned well in the oven. 	2		
<ul style="list-style-type: none"> • Added the browned mirepoix, the tomato puree, and the sachet to the stock pot. 	2		
<ul style="list-style-type: none"> • Added the bouquet garni and peppercorns 	2		
<ul style="list-style-type: none"> • Continued to simmer for 2 hours, skimming frequently. Added water as needed to cover the bones 	2		

<ul style="list-style-type: none"> Strained. Cooled in water bath and refrigerated <p><i>(Award two marks for each step)</i></p>	2		
4. Cleared up after activities	2		
<i>(award 2 marks or zero if not done)</i>			
PRODUCT CHECKLIST: Basic Brown Stock	Mark allocated	Marks obtained	Comments
5. Appearance:			
<ul style="list-style-type: none"> Brownish in colour <p><i>(Award marks as indicated)</i></p>	1		
6. Quantity			
<ul style="list-style-type: none"> Correct portioning (2 litres) <p><i>(Award one mark)</i></p>	1		
Sub – Total	22		
Item to be evaluated	Mark allocated	Marks obtained	Comments
TASK 2: Prepared Cream Of Tomato Soup			
7. Prepared cream of tomato soup as per recipe			
<ul style="list-style-type: none"> Heated the oil in a thick-bottomed pan. 	2		
<ul style="list-style-type: none"> Added the celery, onion and carrot (mirepoix) and browned lightly. 	2		
<ul style="list-style-type: none"> Mixed in the flour and cooked to a sandy texture. 	2		
<ul style="list-style-type: none"> Gradually added the hot stock. 	2		
<ul style="list-style-type: none"> Stirred to the boil. 	2		
<ul style="list-style-type: none"> Removed the eyes from the tomatoes, washed them well, and squeezed them into the soup after it has come to the boil. 	2		

<ul style="list-style-type: none"> If colour is lacking, added a little tomato purée soon after the soup came to the boil. 	2		
<ul style="list-style-type: none"> Added the bouquet garni and seasoned lightly. 	2		
<ul style="list-style-type: none"> Simmered for approximately 1 hour. Skimmed when required. 	2		
<ul style="list-style-type: none"> Removed the bouquet garni and mirepoix. 	2		
<ul style="list-style-type: none"> Liquidised or passed firmly through a sieve, then through a conical strainer. 	2		
<ul style="list-style-type: none"> Returned to a clean pan, corrected the seasoning and consistency. Brought to the boil. Prepared gastric in a thick bottomed pan. 	2		
<ul style="list-style-type: none"> Reduced malt vinegar and caster sugar until it is a light caramel colour. Mixed this into the completed soup. 	2		
<ul style="list-style-type: none"> Served with croutons <p><i>(Award two marks for each step)</i></p>			
8. Cleared up after activities <i>(award 2 marks or zero if not done)</i>	2		
PRODUCT CHECKLIST	Mark allocated	Marks obtained	Comments
9. Appearance: <ul style="list-style-type: none"> Redish in colour <p><i>(award 1 mark)</i></p>	1		
10. Texture: <ul style="list-style-type: none"> Smooth 	1		
11. Flavour <ul style="list-style-type: none"> Sweet sharp flavour 	1		
12. Quantity: <ul style="list-style-type: none"> Correct Portions (250 ml) 	1		

Sub – Total	34		
TASK 3: Prepared Robert Sauce	Mark allocated	Marks obtained	Comments
13. Prepared Robert sauce as per the recipe <ul style="list-style-type: none"> • Reduced the stock • Melted the fat or oil in a small sautéuse. • Added the onions. Cooked gently without colour. • Added the vinegar and reduced completely. • Added the stock; simmered for 5–10 minutes. • Removed from the heat and added the mustard, diluted with a little water and the sugar; did not boil. • Skimmed and corrected the seasoning. <i>(Award two marks for every step)</i> 	2 2 2 2 2 2		
14. Cleared up after activities <i>(award 2 marks or zero if not done)</i>	2		
PRODUCT CHECKLIST Robert Sauce	Mark allocated	Marks obtained	Comments
15. Appearance: <ul style="list-style-type: none"> • Brownish in colour 	1		
16. Texture: <ul style="list-style-type: none"> • Smooth 	1		
17. Quantity: <ul style="list-style-type: none"> • Correct portions (4) 	1		
Sub- Total	19		
D) POST-PRODUCTION TASKS			
18. All equipment well cleaned, dried and stored.	2		
19. Work surface cleaned and sanitised. <i>(Award marks as guided)</i>	1		

E) TIME MANAGEMENT			
20. All tasks attended to within the allocated time. <i>(award two marks or zero)</i>	2		
Sub total	5		
GRAND TOTAL	95		
(Candidate score $\frac{X}{95} \times 100$)			
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 s/he gets 50% and above).</i></p>			
Feedback from candidate:			
Feedback to candidate:			
Candidate's signature		Date	
_____		_____	
Assessor's signature		Date	
_____		_____	