

072106T4FBS

FOOD AND BEVERAGE SERVICE AND SALES MANAGER LEVEL 6

HOS/OS/FB/CR/08/6/A

Manage Food and Beverages Revenue Performance

Nov/Dec 2024



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

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PRACTICAL ASSESSMENT

INSTRUCTIONS TO ASSESSOR

1. Assess the candidate as the practical progresses observing the critical areas
2. You are required to mark the practical as the candidate perform the tasks
3. You are required to take video clips at critical points
4. Ensure the candidate has a name tag and registration code at the back and front

OBSERVATION CHECKLIST

Candidate's Name & Registration Code			
Assessors 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
PRODUCT CHECKLIST			
TASK 1: DESIGN A STANDARD RECIPE OF A COCKTAIL OF YOUR CHOICE			
<p><u>Content of a standard recipe</u></p> <ul style="list-style-type: none"> • Name of the cocktail • Number of portions/yields • List of ingredients and quantities • Preparation method • Logical steps in the preparation method • Clean and neat recipe card <p><i>(Award marks as indicated for each correct content)</i></p>	<p>1</p> <p>1</p> <p>2</p> <p>4</p> <p>2</p> <p>1</p>		
Sub-Total	11		
TASK 2: COST THE COCKTAIL TO INCLUDE A 25% GROSS PROFIT			
<p><u>Costing details</u></p> <ul style="list-style-type: none"> • Cocktail name and yield • Correct quantities • Unit of purchase • Cost per unit • Cost of amount used • Total cost of the cocktail • Gross profit calculations correct 	<p>2</p> <p>2</p> <p>1</p> <p>1</p> <p>2</p> <p>2</p> <p>3</p>		

<ul style="list-style-type: none"> Selling price of the cocktail <i>(Award marks as indicated for each correct detail and calculation)</i> 	2		
Sub-Total	15		
TASK 3: DESIGN A TENT CARD FOR THE COCKTAIL AND INCLUDE AN ACCURATE LEGAL DESCRIPTION THAT MAKES IT SOUND EXCITING & INTERESTING			
<p>Designed Tent card details including the following</p> <ul style="list-style-type: none"> Correct material and size Cocktail name indicated Price indicated Brief cocktail description (exciting and interesting) Correct spelling Attractive and neat <p><i>(Award marks as indicated for each correct detail)</i></p>	<p>1</p> <p>1</p> <p>1</p> <p>2</p> <p>1</p> <p>2</p>		
Sub-Total	8		
TASK 4: PREPARE AN END OF DAY REPORT ASSUMING THE EVENT HAS TAKEN PLACE			
<p>Prepared End of day report content including the following</p> <ul style="list-style-type: none"> Report title and date Introduction Overview of events Financial analysis Conclusion Recommendation 	<p>2</p> <p>2</p> <p>4</p> <p>4</p> <p>2</p> <p>2</p>		

(Award marks as indicated for each correct content)			
Sub-Total	16		
GRAND TOTAL	50		
TOTAL TOTAL ($\frac{x}{50} \times 100$)	100%		
ASSESSMENT OUTCOME			
<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>			
Feedback from the Candidate:			
Feedback to the Candidate:			
Candidate Signature		Date:	
_____		_____	
Assessor's Signature		Date	
_____		_____	

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