

072106T4FBS

FOOD AND BEVERAGE SALES MANAGEMENT LEVEL 6

HOS/OS/FB/CR/06/6/A

Manage Specialty Outlets

Nov/Dec2024



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

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: Please award marks as appropriate. Give a brief comment on your observation.	Marks Available	Marks Obtained	Comments
Grooming and Personal Hygiene			
<ul style="list-style-type: none"> • Clean and well-fitted uniforms, low flat shoes • Visible and legible name tags • No nail varnish and minimal make up • Washed hands <p><i>(Award one mark for each observation)</i></p>	4		
Sub total	4		
TASK1:DESIGNED AN ETHIC MENU			
Written designed ethnic menu			
<ul style="list-style-type: none"> • Size of the menu • Spelling of dishes • Logical sequence of courses • Variety • Pricing • Legibility • Attractiveness and neatness 	1 1 2 1 1 1 2 1		

<ul style="list-style-type: none"> • Specialty items 			
Sub total	10		
TASK 2: CARRIED MISE-EN –PLACE FOR AN ETHNIC EVENT			
<ul style="list-style-type: none"> • Prepared beverage station • Aailed technical equipment e.g microphones • Organized reception area • Placed signage • Arranged tables to create appropriate layout for the event • Enough spaces • polished glasses • Skirting of tables <p><i>(Award marks appropriately for each observation)</i></p>	<p>1</p> <p>2</p> <p>1</p> <p>1</p> <p>2</p> <p>1</p> <p>1</p> <p>1</p>		
Sub total	10		
TASK 3: PREPARED CENTER PIECE			
<ul style="list-style-type: none"> • Strategically placed • Appropriate use of décor items • Color scheme • Use of related literature • Décor items match the theme of the event • Fresh flowers <p><i>(Award 1 mark for each observation)</i></p>	<p>6</p>		

Sub total	6		
TASK4: SERVED TAMARIND JUICE			
<ul style="list-style-type: none"> • Served juices in the right tamarind juice • Served juices in a salver tray from the right side • Garnished glasses • Enough for everyone • Served at the right time • Cleared glasses • Performed event clearance <p><i>(Award marks appropriately for each observation)</i></p>	<p>1</p> <p>2</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p>		
Sub total	8		
<p>HYGIENE AND SAFETY</p> <ul style="list-style-type: none"> • Used equipment and materials for their intended purpose and left gangways clear • Ensured that cleaning tools, such as mops, brooms, are cleaned and well-maintained. • Wiped spillages as necessary • Use of fire extinguisher • First aid kits location • Used the right equipment 	6		
Sub total	6		
TASK 5:DEVELOPED THE EVENT REPORT			
Developed event report details			

<ul style="list-style-type: none"> • Event overview • Planning and preparation • Events set up • Events execution • Challenges and solutions • Guest feedback <p style="text-align: center;"><i>(Award one mark for each observation)</i></p>	6		
Sub total	6		
GRAND TOTAL	50		
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>(Please tick as appropriate)</p> <p>(The candidate is competent if the candidate obtains at least 50%)</p>			
Feedback from the Candidate:			
Feedback to the Candidate:			
Candidate Signature		Date:	
_____		_____	
Assessor's Signature		Date	
_____		_____	

THIS IS THE LAST PRINTED PAGE