

**101305T4FBC**

**FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5**

**HOS/OS/FP/CR/03/5**

**Prepare Eggs**

**July/August 2025**



**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

<b>Candidate's Name &amp; Registration Code</b>			
<b>Assessors Name &amp; Registration Code</b>			
<b>Venue of Assessment</b>			
<b>Date of Assessment</b>			
<b>Items to be evaluated:</b> <i>Please award marks as appropriate. Give a brief comment on your observation.</i>	<b>Marks Available</b>	<b>Marked Obtained</b>	<b>Comments</b>
<b>HYGIENE</b>			
1. Observed hygiene standards and procedures <ul style="list-style-type: none"> <li>• <b>Personal hygiene</b> <ul style="list-style-type: none"> <li>a. Clean and pressed uniforms <b>1</b></li> <li>b. Flat, clean closed shoes <b>1</b></li> <li>c. Short clean nails and no vanish <b>1</b></li> <li>d. Hands kept clean throughout <b>1</b></li> </ul> <i>(Award 1 mark each)</i> </li> </ul>			
<ul style="list-style-type: none"> <li>• <b>Food hygiene</b> <ul style="list-style-type: none"> <li>a. Cleaned the vegetables <b>1</b></li> <li>b. Prepared food in clean equipment <b>1</b></li> </ul> <i>(Award 1 mark each)</i> </li> </ul>			
<ul style="list-style-type: none"> <li>• <b>Environmental hygiene</b> <ul style="list-style-type: none"> <li>a. Work surfaces kept clean and dry <b>1</b></li> <li>b. Floor kept clean and dry <b>1</b></li> <li>c. Proper disposal of waste <b>1</b></li> </ul> <i>(Award 1 mark each)</i> </li> </ul>			
<b>Sub- Total 1</b>	<b>10</b>		
<b>TASK 1: PREPARE POACHED EGGS</b>			
2. Identified equipment for production of poached eggs as per the recipe	<b>1</b>		
3. Assembled equipment for production of poached	<b>1</b>		



11.Flavor			
a. The flavor reflects the ingredients used in its preparation	1		
b. Garnish and seasoning does not overpower the egg flavor	1		
11. Quantity			
a. Reflects the quantity of the ingredients used	1		
12. Aroma			
a. The aroma clearly reflected the ingredients and cooking method used as per the recipe utilized.	1		
b. No ammonia smell and the aroma is not overwhelmed by garnish, (Award 1 mark each)	1		
<b>Sub- Total 2</b>	<b>28</b>		
<b>TASK 2: PREPARE SCRAMBLED EGGS</b>			
13. Identified equipment for production of scrambled eggs as per the recipe	1		
14. Assembled equipment for production of scrambled eggs as per the recipe	1		
15. Identified ingredients for production of scrambled eggs as per the recipe	1		
16. weighed ingredients for production of scrambled eggs as per the recipe	1		
17. assembled ingredients for production of scrambled eggs as per the recipe	1		
18. Prepared scrambled eggs as per the recipe	1		
a. Dipped eggs in salted water to taste for freshness.	1		
b. Discarded stale eggs and proceeded to use fresh eggs	1		
c. Broke the eggs in a bowl one at a time	1		
d. Combined in a bigger bowl.	1		
e. Added milk.	1		
f. Lightly seasoned with salt and pepper	1		
g. thoroughly mixed with a whisk	1		
h. Added oil in a thick-bottomed pan.	1		
i. Added the eggs and cook over a gentle heat.	1		

j. Stirred continuously until the eggs were lightly cooked	1		
k. Removed from the heat.	1		
l. Corrected the seasoning and mixed in the 5 grams of margarine.	1		
m. Served and Presented in individual egg dishes.	1		
<i>(Award as indicated )</i>	1		
<b>CHECKLIST: PREPARE SCAMBLED EGGS</b>			
19. Appearance			
a. The egg creamy white.	1		
b. Egg should be crumbly	1		
20. Texture			
a. The egg should be soft	1		
b. The egg should be moist	1		
21. Flavor			
a. The flavor reflects the ingredients used in its preparation	1		
b. Garnish and seasoning does not overpower the egg flavor	1		
22. Quantity			
a. Reflects the quantity of the ingredients used in the recipe	1		
23. Aroma			
a. The aroma clearly reflected the ingredients and cooking method used as per the recipe utilized.	1		
<b>Sub- Total 3</b>			
24. Cleared up after activities	2		
<b>25. Sub- Total 3</b>	<b>28</b>		
<b>GRAND TOTAL</b>	<b>66</b>		
<b>ASSESSMENT OUTCOME</b>			

The candidate was found to be:

Competent  Not yet Competent

*(Please tick as appropriate)*

*(The candidate is competent if the candidate obtains at least 50%)*

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**Feedback from the Candidate:**

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**Feedback to the Candidate:**

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**Candidate Signature** \_\_\_\_\_ **Date:** \_\_\_\_\_

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**Assessor's Signature** \_\_\_\_\_ **Date** \_\_\_\_\_

**Mark sheet**

Unit Name (per OS)	Unit Code (per OS)	Total Marks	Marks Awarded	Percentage (%)
<b>Prepare Eggs</b>	<b>HOS/OS/FP/CR/03/5</b>	<b>66</b>		