

**101305T4FBC**

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

**HOS/OS/FP/CR/04/5**

**Prepare Food Accompaniments**

**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			
<b>a) Personal hygiene</b>			
• Clean and pressed uniforms	1		
• Flat, clean closed shoes	1		
• Short clean nails and no vanish	1		
• Hands kept clean throughout <i>(Award 1 mark each)</i>	1		
<b>b) Food hygiene</b>			
• Cleaned the vegetables	1		
• Prepared food in clean equipment <i>(Award 1 mark each)</i>	1		
<b>c) Environmental hygiene</b>	1		
• Work surfaces kept clean and dry	1		
• Floor kept clean and dry	1		
• Proper disposal of waste <i>(Award 1 mark each)</i>	1		
<b>Sub- Total 1</b>	<b>10</b>		
<b>TASK 1: PREPARE RISIBISI RICE</b>			
2. Identified equipment for production of risibisi	1		

rice as per the recipe			
3. Assembled equipment for production of risibisi rice as per the recipe	1		
4. Identified weighed and assembled ingredients for production of risibisi rice as per the recipe	1		
5. weighed ingredients for production of risibisi rice as per the recipe	1		
6. assembled ingredients for production of risibisi rice as per the recipe	1		
7. Prepared risibisi rice as per the recipe	1		
a. Selected and the rice.	1		
b. Washed the rice.	1		
c. Drained the rice.	1		
d. Placed half the butter into a small sauté pan	1		
e. Added the onions	1		
f. Cooked gently without colorings for 2–3 minutes	1		
g. Added the rice.	1		
h. Added twice the amount of Water to rice.	1		
i. Seasoned the rice	1		
j. covered with buttered paper or lid	1		
k. Brought to the boil.	1		
l. Cooked until all the liquid is dried completely and the rice is tender.	1		
m. Removed immediately into a cool sauté use.	1		
n. Carefully mixed in the remaining butter	1		
o. Carefully blanched green peas with a two pronged fork.	1		
p. Corrected the seasoning	1		
q. Served the Risibisi rice <i>(Award marks as indicated)</i>	1		
8. Cleared up after activities	2		
<b>PRODUCT CHECKLIST LIST: RISIBISI RICE</b>			
9. Appearance	1		
a. Grains separated.	1		

b. Peas sparsely distributed c. Peas not overcooked	1		
10. Texture a. The grains should be soft	1		
11. Flavor a. The flavor reflects the ingredients used in its preparation	1		
b. Garnish and seasoning does not overpower the rice flavor	1		
12. Quantity a. Reflects the quantity of the ingredients used	1		
13. Aroma a. The aroma clearly reflected the ingredients and cooking method used as per the recipe utilized.	1		
b. No burnt smell and the aroma is not overwhelmed by garnish	1		
14. Taste a. Savory	1		
b. Should reflect the ingredients basic ingredients use in the recipe	1		
<i>(Award marks as indicated)</i>			
<b>Sub- Total 2</b>	<b>34</b>		
<b>TASK 2: PREPARE POTATO WEDGES</b>			
15. Identified equipment for production of potato wedges as per the recipe	1		
16. Assembled equipment for production of potato wedges as per the recipe	1		
17. Identified ingredients for production of potato wedges as per the recipe	1		
18. weighed ingredients for production of potato wedges as per the recipe	1		
19. assembled ingredients for production of potato wedges as per the recipe	1		

wedges as per the recipe			
20. Prepared potato wedges as per the recipe	<b>1</b>		
a. Washed and peeled the potatoes.	<b>1</b>		
b. Cut potatoes into wedge shape.	<b>1</b>		
c. Brought water to boil and seasoned	<b>1</b>		
d. Added turmeric and the wedged potatoes.	<b>1</b>		
e. Blanched for up to 5 minutes.	<b>1</b>		
f. Drained and set aside.	<b>1</b>		
g. Heated oil in a frying pan and fried the wedged potatoes to a golden brown colour	<b>1</b>		
h. Lifted the potatoes with a perforated spoon.	<b>1</b>		
i. Drained on a greaseproof paper.	<b>1</b>		
j. Sprinkled with chopped parsley.	<b>1</b>		
k. Presented the potato wedges	<b>1</b>		
l. Served.	<b>1</b>		
<i>(Award marks as indicated)</i>	<b>1</b>		
	<b>1</b>		
21. Cleared up after activities	<b>2</b>		
<b>PRODUCTCHECKLIST : PREPARE POTATO WEDGES</b>			
22. Appearance	<b>1</b>		
a. Golden brown in colour.			
b. Defined wage shape.	<b>1</b>		
23. Texture	<b>1</b>		
a. Crispy			
b. Should break when pressed.	<b>1</b>		
24. Flavor	<b>1</b>		
a. The flavor reflects the ingredients used in its preparation			
b. Garnish and seasoning does not overpower the potato flavor.	<b>1</b>		
25. Quantity			
a. Reflects the quantity of the ingredients used in the recipe	<b>1</b>		
26. Aroma			
a. The aroma clearly reflected the ingredients and cooking method used as per the recipe utilized.	<b>1</b>		

<b>Sub- Total 3</b>	<b>27</b>		
<b>TASK 3: PREPARE BUTTERED FRENCH BEANS</b>			
27.			
28. Identified equipment for production of buttered french beans as per the recipe	<b>1</b>		
29. Assembled equipment for production of buttered french as per the recipe	<b>1</b>		
30. Identified ingredients for production of buttered french as per the recipe	<b>1</b>		
31. weighed ingredients for production of buttered french as per the recipe	<b>1</b>		
32. assembled ingredients for production of buttered french as per the recipe	<b>1</b>		
33. Prepare French beans as per the recipe Wash top and tail the French beans. Cut them into 2 mm. Bring water to boil and add salt. Add in the French beans and blanch for 3 minutes. Drain and refresh. Melt margarine toss in the french beans and correct seasoning. Present for service. <i>(Award marks as indicated)</i>	<b>1</b> <b>1</b> <b>1</b> <b>1</b> <b>1</b> <b>1</b> <b>1</b>		
Cleared up after activities	<b>2</b>		
<b>PRODUCT CHECKLIST BUTTERED FRENCH BEANS</b>			
34. Appearance a. Maintained green colour`. b. Neat even shape.	<b>1</b>		

35. Texture	<b>1</b>		
a. Crunchy	<b>1</b>		
36. Flavor			
a. The flavor reflects the ingredients used in its preparation	<b>1</b>		
b. Garnish and seasoning does not overpower the French bean flavor.	<b>1</b>		
37. Quantity			
a. Reflects the quantity of the ingredients used in the recipe	<b>1</b>		
38. Aroma			
a. The aroma clearly reflected the ingredients and cooking method used as per the recipe utilized. <i>(Award marks as indicated)</i>	<b>1</b>		
<b>39. Sub- Total 4</b>	<b>20</b>		
<b>GRAND TOTAL</b>	<b>91</b>		

**ASSESSMENT OUTCOME**

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%)*

**Feedback from the Candidate:**

**Feedback to the Candidate:**

**Candidate Signature**

\_\_\_\_\_

**Date:**

\_\_\_\_\_

<b>Assessor's Signature</b> _____	<b>Date</b> _____
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**Mark sheet**

Unit Name (per OS)	Unit Code (per OS)	Total Marks	Marks Awarded	Percentage (%)
<b>Prepare Food Accompaniment</b>	<b>HOS/OS/FP/CR/04/5</b>	<b>91</b>		

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