

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/01/5

Prepare Stock, Soup and Sauces

July/August 2025



**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			
Candidate's 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
HYGIENE			
1. Observed hygienic standards and procedures			
a. Personal hygiene			
• Clean and pressed uniforms	1		
• No make ups	1		
• No jewelry	1		
• Flat, clean closed shoes	1		
• Short clean nails and no varnish	1		
• Hands kept clean throughout	1		
• Proper mannerisms	1		
<i>Award 1 mark for each correct</i>			
b. Food hygiene			
• Cleaned the equipment	1		
• Prepared all products in clean equipment	1		
• Used clean kitchen cloths	1		
<i>(Award 1 mark as indicated or zero)</i>			
c. Environmental hygiene			
• Work surface kept clean	1		
• Floor kept clean and dry	1		

<ul style="list-style-type: none"> • Proper disposal of waste • Cleared after each activity <p><i>(Award 1 mark as indicated or zero)</i></p>	1		
Sub Total	14		
TASK 1: PREPARE WHITE STOCK			
<p>2. Collected the required equipment for white stock as per the recipe;</p> <p><i>(Award 1 mark as indicated or zero)</i></p>	1		
<p>3. Assembled the required equipment for white stock</p> <p><i>(Award 1 mark as indicated or zero)</i></p>	1		
<p>4. Collected the ingredients as per the recipe specifications</p> <p><i>(Award 1 mark as indicated or zero)</i></p>	1		
<p>5. Weighed the ingredients as per the recipe specification</p> <p><i>(Award 1 mark as indicated or zero)</i></p>	1		
<p>6. Assembled the ingredients as per the recipe specification</p> <p><i>(Award 1 mark as indicated or zero)</i></p>	1		
<p>7. Procedure for preparing white stock.</p> <p>i. Chopped the bones into small pieces, removed any fat or marrow.</p> <p>ii. Placed the bones in a large stock pot, covered with cold water and bring to boil.</p> <p>iii. Washed off the bones to under clean water, then cleaned the pot.</p> <p>iv. Returned the bones to the cleaned</p>	2		
	2		
	2		
	2		

<p>pot, added the water and reboil.</p> <p>v. Skimmed as and when required, wiped round the inside the pot and simmer gently</p> <p>vi. After 2 hours, added the washed, peeled whole vegetables, bouquet garni and peppercorns</p> <p>vii. Simmered for 6-8hours.Skimmed, strained and if to be kept, cool quickly and refrigerated</p> <p><i>(Award marks as indicated or zero)</i></p>	<p>2</p> <p>2</p> <p>2</p>		
PRODUCT CHECKLIST			
<p>8. Presented a well prepared white stock</p> <ul style="list-style-type: none"> • Creamy appearance noticed • No burnt smell <p><i>(Award 1 mark as indicated or zero)</i></p>	<p>1</p> <p>1</p>		
<p>9. Quality of the products:</p> <ul style="list-style-type: none"> • Well cooked • Good taste • Yield – enough quantities as per specifications <p><i>(Award 1 mark as indicated or zero)</i></p>	<p>1</p> <p>1</p> <p>1</p>		
Sub Total	24		
TASK 2: PREPARED VEGETABLE PUREE SOUP			
<p>10. Collected the required equipment for vegetable puree soup as per the recipe;</p> <p><i>(Award 1 mark as indicated or zero)</i></p>	1		
<p>11. Assembled the required equipment for</p>	1		

vegetable puree soup (Award 1 mark as indicated or zero)			
12. Collected ingredients as per the recipe specifications (Award 1 mark as indicated or zero)	1		
13. Assembled the ingredients as per the recipe specification (Award 1 mark as indicated or zero)	1		
14. Weighed the ingredients as per the recipe specifications (Award 1 mark as indicated or zero)	1		
15. Procedure for preparing vegetable puree soup			
i. Gently cooked all sliced vegetables in the fat under lid without color. (artichoke, cauliflower, parsnip, turnips, onions, fennel, celery, leek)	2		
ii. Mixed in the flour and cooked slowly for a few minutes without the color.	2		
iii. Cooled slowly.	1		
iv. Gradually mixed in the hot stock. Stirred to boil.	2		
v. Added the bouquet garni and season.	2		
vi. Simmered for approximately 45minutes; skim when necessary.	2		
vii. Removed the bouquet garni; liquidize or pass firmly through a sieve and then through a medium strainer.	2		
viii. Returned to a clean pan, re-boil and corrected the seasonings and consistency	2		

(Award 2 marks as indicated or zero)			
PRODUCT CHECKLIST			
16. Presented well prepared vegetable puree soup as per the recipe <ul style="list-style-type: none"> • Neat presentation • Garnishing • Correct consistency <i>(Award 1 mark as indicated or zero)</i>	1 1 1		
17. Quality of the products: <ul style="list-style-type: none"> • Well cooked • Correct temperatures and portioning <i>(Award 1 mark as indicated or zero)</i>	1 1		
Sub -Total	25		
TASK 3: PREPARED HOLLANDAISE SAUCE.			
18. Collected the required equipment for Hollandaise sauce as per the recipe; <i>(Award 1 mark as indicated or zero)</i>	1		
19. Assembled the required equipment for Hollandaise sauce <i>(Award 1 mark as indicated or zero)</i>	1		
20. Collected, weighed and assembled ingredients as per the recipe specifications; <i>(Award 1 mark as indicated or zero)</i>	1		
21. Assembled ingredients as per the recipe specifications <i>(Award 1 mark as indicated or zero)</i>	1		
22. Weighed the ingredients as per the recipe specification	1		

<i>(Award 1 mark as indicated or zero)</i>			
<p>23. Procedure for preparing Hollandaise Sauce</p> <ul style="list-style-type: none"> i. Placed the pepper corns and vinegar in a small pan and reduce to one-third. 2 ii. Added 1 tablespoon of cold water and allowed to cool. 2 iii. Added the egg yolk. 1 iv. Put on a bain-marie and whisk continuously to sabayon consistency. 2 v. Removed from the heat and gradually whisk with melted butter. 2 vi. Added seasoning and passed through muslin or in a fine chinois. 2 vii. Stored in an appropriate container at a room temperature. 2 			
PRODUCT CHECKLIST			
<p>24. Presented well Hollandaise sauce per the recipe</p> <ul style="list-style-type: none"> • Neat presentation 1 • Smooth texture 1 • Yield – enough quantities as per specifications 1 • Thick and runny consistency 1 <p><i>(Award 1 mark as indicated or zero)</i></p>			
Sub- Total	22		
25. Safety			

<ul style="list-style-type: none"> Floors dried and cleaned. Knives and other tools safely kept Pans handle turned away from the worker <p><i>(Award marks as indicated or zero)</i></p>	<p>2</p> <p>1</p> <p>1</p>		
<p>26. Final Clearing</p> <ul style="list-style-type: none"> All equipment washed and put back in place All surfaces well cleaned and dry. Correct waste disposal. Economy of fuel, water and material. <p><i>(Award marks as indicated or zero)</i></p>	<p>2</p> <p>1</p> <p>1</p> <p>2</p>		
Sub Total	10		
GRAND TOTAL	95		
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% OR higher)</i></p>			
Feedback from the Candidate:			
Feedback to the Candidate:			
Candidate Signature		Date:	
_____		_____	

Assessor's Signature _____	Date _____
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Mark sheet

Unit Name (per OS)	Unit Code (per OS)	Total Marks	Marks Awarded	Percentage (%)
Prepare stocks, soups and sauces	HOS/OS/FP/CR/01/5	95		

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