

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/03/6/A

Manage Cake Decoration

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 AND PRODUCT 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
TASK 1: Hygiene			
1. Hygiene Observed hygienic standards and procedures as per occupational, safety and health standards. a) Personal hygiene <ul style="list-style-type: none"> • Clean and pressed uniforms (1) • No make ups (1/2) • No jewelry (1/2) • Flat, clean closed shoes (1/2) • Short clean nails and no varnish (1/2) • Hands kept clean throughout (1/2) • No mannerisms (1/2) <i>Award marks as indicated ()</i>	4		
b) Food hygiene <ul style="list-style-type: none"> • Prepared cakes in clean equipment (1/2) • Covered ingredients where necessary (1/2) • Used clean kitchen cloth (1) <i>Award marks as indicated ()</i>	2		
c) Environmental hygiene <ul style="list-style-type: none"> • Work surfaces kept clean and dry (1/2) • Floor kept clean and dry (1) 	2		

<ul style="list-style-type: none"> • Proper disposal of waste ($\frac{1}{2}$) <p><i>Award marks as indicated ()</i></p>			
Subtotal 1	8		
TASK 2. OBSERVATION CHECKLIST FOR DECORATE A BRIDAL CAKE USING ROYAL ICING			
<p>2. Assembled ingredients for royal icing:</p> <ul style="list-style-type: none"> • Cake • icing sugar • lemon • eggs <p><i>Award $\frac{1}{2}$ mark for each ingredient</i></p>	2		
<p>3. assembled tools and equipment for royal icing</p> <ul style="list-style-type: none"> • Bowls, • Whisk • palette knife • cake turntable <p><i>Award $\frac{1}{2}$ mark for tools and equipment</i></p>	2		
<p>Procedure</p> <ol style="list-style-type: none"> Separated the egg whites from the yolk. Placed the whites in a basin and beat until foamy. Sieved the icing sugar. Gradually added icing sugar until the correct consistency was reached. Added extracted lemon juice and mix. Covered it with a damp cloth. Leveled the cake. Crumbed coated the cake Masked the cake to smooth finishing 	20		

<p>x. Decorated the cake as desired.</p> <p><i>Award two marks for each step performed correctly.</i></p>			
<p>4. Presented the bridal cake.</p> <ul style="list-style-type: none"> • Neatness • Creativity <p><i>(Award two for correct presentation of the cake).</i></p>	2		
<p>5. Cleared up after the activities.</p> <p><i>(Award two marks for proper clearing)</i></p>	2		
<p>Subtotal 2</p>	28		
TASK 2: PRODUCT CHECKLIST FOR BRIDAL CAKE			
<p>6. Appearance:</p> <ul style="list-style-type: none"> • Neatness (1) • Creativity (3) • Smoothness (1) <p><i>Award marks as indicated ()</i></p>	5		
<p>7. Taste:</p> <ul style="list-style-type: none"> • Sweet flavor icing (1) <p><i>Award marks as indicated ()</i></p>	1		
<p>Sub-Total 3</p>	6		
TASK 3: OBSERVATION CHECKLIST FOR DECORATE A BABY SHOWER CAKE USING FONDANT ICING			
<p>8. Assembled ingredients for fondant icing</p> <ul style="list-style-type: none"> • Icing sugar • Gelatin • glucose syrup 	2		

<ul style="list-style-type: none"> • glycerin <p><i>Award ½ mark for each ingredient</i></p>			
<p>9. Assembled the correct tools for decoration</p> <ul style="list-style-type: none"> • Bowls • Whisk • pastry cutter • turntable <p><i>Award ½ mark for tools and equipment</i></p>	2		
<p>10. Procedure</p> <ol style="list-style-type: none"> i. Combined the gelatin and cold water. Soaked it and allowed the gelatin to soften. ii. Sifted the icing sugar. iii. Heated the gelatin over low heat, stirred constantly until gelatin completely dissolved. iv. Mixed in glucose syrup, glycerin and shortening until well combined. v. Mixed the gelatin with the icing sugar and kneaded into paste. vi. Used flavoring and color as desired. vii. Kneaded on a clean surface with icing sugar until the fondant becomes smooth. viii. Tightly wrapped using a cling film. ix. Leveled the cake. x. Crumb coated the cake. xi. Decorated the cake as desired <p><i>Award two marks for each step performed correctly.</i></p>	22		
<p>11. Presented the decorated baby shower cake</p> <ul style="list-style-type: none"> • Neatness • finishing 	3		

<ul style="list-style-type: none"> • Creativity <p><i>(Award three for correct presentation of the cake)</i></p>			
<p>12. Cleared up after the activities.</p> <p><i>(Award two for correct clearing)</i></p>	2		
Subtotal 4	31		
TASK 3: PRODUCT CHECKLIST FOR THE BABY SHOWER CAKE			
<p>13. Appearance:</p> <ul style="list-style-type: none"> • Neatness (1) • Creativity (3) • Smoothness (1) <p><i>Award marks as indicated ()</i></p>	5		
<p>14. Taste:</p> <ul style="list-style-type: none"> • Sweet flavor (1) <p><i>Award marks as indicated ()</i></p>	1		
Subtotal 5	6		
TASK 4: OBSERVATION CHECKLIST FOR DECORATE A BIRTHDAY CAKE USING WHIPPING CREAM			
<p>15. Assembled ingredients for whipping cream</p> <ul style="list-style-type: none"> • Fresh whipping cream • Assorted flavors • assorted colors • milk <p><i>Award ½ mark for each ingredient</i></p>	2		
<p>16. Assembled the correct equipment.</p> <ul style="list-style-type: none"> • Bowls • whisk, • turntable • weighing scale <p><i>Award ½ mark for tools and equipment</i></p>	2		

<p>17. Procedure</p> <ul style="list-style-type: none"> i. Whipped the whipping cream until it formed a peak ii. Added Flavors as desired iii. Added colors as desired iv. Crumb coated the cake v. Masked the cake with a smooth finishing vi. Decorated the cake as desired <p><i>Award two marks for each step performed correctly.</i></p>	12		
<p>18. Presented the birthday</p> <ul style="list-style-type: none"> • Neatness • Creativity • finishing <p><i>(Award three for correct presentation of the cake)</i></p>	3		
<p>19. Cleared up after the activities.</p> <p><i>(Award three for correct clearing)</i></p>	2		
SUBTOTAL 6	21		
TASK 4: PRODUCT CHECKLIST FOR BIRTHDAY CAKE			
<p>20. Appearance:</p> <ul style="list-style-type: none"> • Neatness (1) • Creativity (3) • Smoothness (1) <p><i>Award marks as indicated ()</i></p>	5		
<p>21. Aroma:</p> <ul style="list-style-type: none"> • Sweet flavor (1) <p><i>Award marks as indicated ()</i></p>	1		
Sub-Total 7	6		
GRAND TOTAL	106		

ASSESSMENT OUTCOME				
<p>The candidate was found to be:</p> <p style="text-align: center;"> Competent <input style="width: 50px; height: 20px; border: 1px solid black;" type="checkbox"/> Not yet Competent <input style="width: 50px; height: 20px; border: 1px solid black;" 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		
_____		_____		