

072106T4FBS

FOOD AND BEVERAGE SALES AND SERVICE MANAGEMENT LEVEL 6

HOS/OS/FB/CR/06/6

Manage speciality outlets

July/August2025



**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

| | | | |
|---|------------------------|-----------------------|-----------------|
| 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 |
| Personal hygiene | | | |
| <ul style="list-style-type: none"> • Clean well ironed uniform • No make-ups/strong perfumes • Short clean nails and no vanish • Neat hair (long hair tied to the back, short hair well kept) • Closed, clean, low heeled leather shoes <p style="text-align: center;">•</p> <p><i>(Award 1 mark each)</i></p> | 5 | | |
| Sub-total | 5 | | |
| TASK I: PERFORM MIS-EN PLACE ACTIVITIES | | | |
| <ul style="list-style-type: none"> • Daily cleaning of the floor, walls, windows, tables, chairs • Polishing of utensils • Collection of ingredients and accompaniments • Dressing the table | 1 | | |
| | 1 | | |
| | 1 | | |
| | 1 | | |

| | | | |
|---|--|--|--|
| <ul style="list-style-type: none"> • Skirting (Award 1 mark each) | 1 | | |
| Sub-total | 5 | | |
| TASK II LAY AND STOCK A GUERIDON TROLLEY IN READINESS FOR CARVING OF A PINEAPPLE FRUIT | | | |
| <p>Requirements for laying and stocking a gueridon trolley</p> <ul style="list-style-type: none"> • Slip cloth • Carving knife • Fruit plate • Service plate • Cutting board • Service spoon • Service fork • Finger bowl • Fruit knife • Fruit plate • Side plates • Lemon slice • Pineapple fruit | <p>1</p> | | |
| <p>Procedure for laying and stocking</p> <ul style="list-style-type: none"> • Cover the top and the under shelf with a slip cloth • Place the crockery (service plate, side plate, fruit plate) in the under shelf • Place other items (carving knife, pineapple, cutting board, spare napkin on a side plate, | <p>2</p> <p>2</p> | | |

| | | | |
|---|-----------|--|--|
| channel. | 2 | | |
| <ul style="list-style-type: none"> • Slice the pineapple | 2 | | |
| <ul style="list-style-type: none"> • Remove the core from the slices using a knife | 2 | | |
| <ul style="list-style-type: none"> • Dress with kirsch. Present neatly onto the cold fruit plate. | | | |
| Sub total | 17 | | |
| TASK IV) SERVE THE CARVED FRUIT TO FOUR SEATED GUESTS | | | |
| <u>Cover</u> | | | |
| <ul style="list-style-type: none"> • Fruit knife and fork or sweet spoon and sweet fork | 2 | | |
| <ul style="list-style-type: none"> • Finger bowl on a doily on a side plate and filled with lukewarm water and a slice of lemon | 5 | | |
| <ul style="list-style-type: none"> • Spare napkin | 1 | | |
| <ul style="list-style-type: none"> • Fruit plate | 1 | | |
| <u>Set up</u> | | | |
| <ul style="list-style-type: none"> • Table laid with appropriate and well laundered linen | 2 | | |
| <ul style="list-style-type: none"> • Finger bowl on a doily on a side plate and filled with lukewarm water and a slice of lemon at the top left-hand corner of the cover | 1 | | |
| <ul style="list-style-type: none"> • Sweet spoon on the right of the cover | 1 | | |
| <ul style="list-style-type: none"> • Sweet fork on the left of cover | 1 | | |
| <ul style="list-style-type: none"> • Spare napkin on a side plate on the left of the cover | 1 | | |

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|--|-----------|--|--|
| <p><u>Service</u></p> <ul style="list-style-type: none"> On a lined salver, carry the four portions of neatly presented pineapple on a fruit plate and present to the guests from the right moving clockwise around the table. Welcome the guests | 6 | | |
| Sub total | 23 | | |
| TASK V: CLEAR AFTER SERVICE | | | |
| <p><u>Clearance</u></p> <ul style="list-style-type: none"> Approach the table from the right with a lined service plate Pick the first fruit plate and place it on the wrist of the arm Clear the debris and the cutleries from the fruit plate to the service plate Pick the second plate and place it on top of the first fruit plate and repeat the procedure until all the plates are cleared. Take the dirties to the wash up | 2 | | |
| Sub-total | 10 | | |
| GRAND TOTAL | 86 | | |
| ASSESSMENT OUTCOME | | | |

| | |
|--|--|
| The candidate was found to be: | |
| Competent <input type="checkbox"/> | Not yet Competent <input type="checkbox"/> |
| <i>(Please tick as appropriate)</i> <i>(The candidate is competent if the candidate obtains at least 50%)</i> | |
| Feedback from the Candidate: | |
| Feedback to the Candidate: | |
| Candidate Signature _____ | Date: _____ |
| Assessor's Signature _____ | Date _____ |

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