

**072105T4BAK**

**BAKING TECHNOLOGY LEVEL 5**

**FOP/OS/BT/CR/01/5**

**Produce Cakes**

**July/ August 2024**



**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND  
CERTIFICATION COUNCIL (TVET CDACC)**

**OBSERVATION CHECKLIST**

**INSTRUCTIONS TO ASSESSOR**

- i. Assess the candidate as the practical progresses observing the critical areas.
- ii. You are required to mark the practical as the candidate perform the tasks.
- iii. You are required to take video clips at critical points.
- iv. Ensure the candidate has a name tag and registration code at the back and front.

**This guide consists of SEVEN (7) printed pages.**

<b>OBSERVATION CHECKLIST</b>
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<b>Candidate's name &amp; Registration No.</b>			
<b>Assessor's name &amp; Reg. code</b>			
<b>Unit(s) of Competency</b>	<b>PRODUCE CAKES</b>		
<b>Venue of Assessment</b>			
<b>Date of assessment</b>			
<b>Items to be evaluated: Please award marks as appropriate. Give a brief comment on your observation.</b>			
	<b>Marks available</b>	<b>Marks obtained</b>	<b>Comments</b>
<b>TASK 1: HYGIENE</b>			
<b>1. Observed hygienic standards and procedures as per occupational, safety and health standards.</b> <b>a) Personal hygiene</b> <ul style="list-style-type: none"> <li>• Clean and pressed uniforms</li> <li>• No make ups</li> <li>• No jewelry</li> <li>• Flat, clean closed shoes</li> <li>• Short clean nails and no varnish</li> <li>• Hands kept clean throughout</li> <li>• No mannerisms</li> </ul> <p style="text-align: center;"><i>Award 1 mark for each</i></p>	<b>7</b>		
<b>b) Food hygiene</b> <ul style="list-style-type: none"> <li>• Prepared cakes in clean equipment</li> <li>• Covered ingredients where necessary</li> <li>• Used clean kitchen cloth</li> </ul> <p style="text-align: center;"><i>Award 1 mark for each</i></p>	<b>3</b>		

<p>c) <b>Environmental hygiene</b></p> <ul style="list-style-type: none"> <li>• Work surfaces kept clean and dry</li> <li>• Floor kept clean and dry</li> <li>• Proper disposal of waste</li> </ul> <p style="text-align: center;"><i>Award 1 mark for each</i></p>	<b>3</b>		
<b>SUB-TOTAL</b>	<b>13</b>		
<b>TASK 2: OBSERVATION CHECKLIST FOR RED VELVET CAKE.</b>			
<p>2. Identified, collected and assembled <i>production ingredients</i> for Red velvet cake as per the recipe:</p> <ul style="list-style-type: none"> <li>• Sugar</li> <li>• Baking Powder</li> <li>• Eggs</li> <li>• Wheat Flour</li> <li>• Red food colour</li> <li>• Vanilla essence.</li> </ul> <p style="text-align: center;"><i>(Award 1 mark for each ingredient)</i></p>	<b>6</b>		
<p>3. Identified, collected and assembled production <i>tools and equipment</i> for red velvet cake.</p> <ul style="list-style-type: none"> <li>• Bowls</li> <li>• Whisk</li> <li>• Baking tin</li> <li>• Weighing scale</li> </ul> <p style="text-align: center;"><i>(Award 1mark for each)</i></p>	<b>4</b>		
<p>4. Weighed and measured the ingredients for producing red velvet cake as per the recipe:</p> <p style="text-align: center;"><i>(Award 1 mark for each )</i></p>	<b>2</b>		
<p>5. <b>Procedure</b></p> <ul style="list-style-type: none"> <li>• Pre heated the oven at 180<sup>0</sup> C</li> <li>• Greased and lined the baking tray with grease proof paper</li> </ul>			

<ul style="list-style-type: none"> <li>• Broke the eggs in a clean bowl</li> <li>• Whisked the eggs and sugar until foamy</li> <li>• Added vanilla essence</li> <li>• Sieved the flour, baking powder and red food colour.</li> <li>• Folded in the flour, baking powder and red food colour mixture using a wooden spoon</li> <li>• Deposited the mixture in a baking tin</li> <li>• Baked at 180°C for 10-15 minutes</li> <li>• Cooled the red velvet cake</li> </ul> <p style="text-align: center;"><i>(Award two marks for each step )</i></p>	<b>20</b>		
6. Presented the red velvet cake. <i>(Award two marks )</i> .	<b>2</b>		
7. Cleared up after the activities. <i>( Award two marks)</i>	<b>2</b>		
<b>SUB-TOTAL</b>	<b>36</b>		
<b>PRODUCT CHECK LIST</b>			
8. Appearance: <ul style="list-style-type: none"> <li>• Golden brown crust</li> <li>• Red crumb</li> <li>• Evenly shaped</li> <li>• Good volume</li> </ul> <p style="text-align: center;"><i>Award one mark for each</i></p>	<b>4</b>		
9. Aroma: <ul style="list-style-type: none"> <li>• Pleasant aroma</li> </ul> <p style="text-align: center;"><i>Award one mark</i></p>	<b>1</b>		
10. Texture			

<ul style="list-style-type: none"> <li>• Soft</li> <li>• Spongy</li> </ul> <p><i>Award one mark for each</i></p>	2		
<b>11. Quantity:</b> <ul style="list-style-type: none"> <li>• 500g in weight</li> </ul> <p><i>Award one mark</i></p>	1		
<b>SUB-TOTAL</b>	<b>8</b>		
<b>TASK 3: OBSERVATION CHECK LIST FOR CARROT CAKE</b>			
<b>12. Identified and collected <i>production ingredients</i> for Carrot cake.</b> <ul style="list-style-type: none"> <li>• Sugar</li> <li>• cooking oil</li> <li>• Baking Powder</li> <li>• Eggs</li> <li>• Wheat Flour</li> <li>• Grated Carrots</li> <li>• Mixed Spices</li> </ul> <p><i>(Award 1 mark for each)</i></p>	7		
<b>13. Identified, collected and assembled production <i>tools and equipment</i> for carrot cake.</b> <ul style="list-style-type: none"> <li>• Cake tin</li> <li>• Bowls</li> <li>• Whisk</li> <li>• wooden spoon</li> <li>• weighing scale</li> </ul> <p><i>(Award 1 mark for each)</i></p>	5		
<b>14. Weighed and measured the ingredients for producing carrot cake as per the recipe:</b> <p><i>(Award two mark )</i></p>	2		
<b>15. Procedure as per the recipe:</b> <ul style="list-style-type: none"> <li>• Pre heated the oven at 180<sup>0</sup> C</li> </ul>			

<ul style="list-style-type: none"> <li>• Greased and line the baking tin with grease proof paper</li> <li>• Creamed sugar and cooking oil</li> <li>• Added eggs gradually into the mixture and continued mixing.</li> <li>• Sieved flour baking powder and the mixed spices</li> <li>• Folded in the dry ingredients.</li> <li>• Added the grated carrots and mixed well.</li> <li>• Deposited the cake batter into the cake tins</li> <li>• Baked at 180° C for 45 minutes</li> <li>• Cooled the carrot cake</li> </ul> <p><i>(Award two marks for each step )</i></p>	<b>20</b>		
<p><b>16.</b> Presented the carrot cake.</p> <p style="text-align: center;"><i>(Award two marks)</i></p>	<b>2</b>		
<p><b>17.</b> Cleared up after the activities</p> <p style="text-align: center;"><i>(Award two marks)</i></p>	<b>2</b>		
<b>SUB-TOTAL</b>	<b>38</b>		
<b>PRODUCT CHECKLIST</b>			
<p><b>18.</b> Appearance:</p> <ul style="list-style-type: none"> <li>• Golden brown crust color</li> </ul> <p style="text-align: center;"><i>Award one marks</i></p>	<b>1</b>		
<p><b>19.</b> Texture</p> <ul style="list-style-type: none"> <li>• Soft</li> <li>• Moist</li> </ul> <p style="text-align: center;"><i>Award one mark for each</i></p>	<b>2</b>		
<p><b>20.</b> Taste:</p> <ul style="list-style-type: none"> <li>• Sweet taste</li> </ul> <p style="text-align: center;"><i>Award one mark</i></p>	<b>1</b>		

<b>21. Quantity:</b> <ul style="list-style-type: none"> <li>• 500g in weight</li> </ul> <p style="text-align: center;"><i>Award one mark</i></p>	<b>1</b>		
<b>SUB-TOTAL</b>	<b>5</b>		
<b>TOTAL</b>	<b>100</b>		
<b>ASSESSMENT OUTCOME</b>			
<p>The candidate was found to be:</p> <p>Competent <input type="checkbox"/> Not yet competent <input type="checkbox"/></p> <p><i>(Please tick as appropriate)</i></p> <p style="text-align: center;"><i>(The candidate is competent if the candidate obtains at least 50%)</i></p>			
<b>Feedback from candidate:</b>			
<b>Feedback to candidate:</b>			
<b>Candidate's signature:</b>	<b>Date:</b>		
<b>Assessor's signature:</b>	<b>Date:</b>		

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