

**072105T4BAK**

**BAKING TECHNOLOGY LEVEL 5**

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

**Produce Yeast Products**

**July / August 2025**



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

*easyvet.com*

**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

<b>Candidate's Name &amp; Registration Code</b>			
<b>Assessors Name &amp; Registration Code</b>			
<b>Unit of Competency</b>	<b>Produce Yeast Products</b>		
<b>Venue of Assessment</b>			
<b>Date of Assessment</b>			
<b>Items to be Evaluated:</b>	<b>Marks Available</b>	<b>Marks Obtained</b>	<b>Comments</b>
<b>TASK 1: HYGIENE</b>			
<p>1. Observed hygienic standards and procedures as per occupational, safety and health.</p> <p><b>a) Personal hygiene</b></p> <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><i>Award 1 mark for each item</i></p>	7		
<p><b>b) Food hygiene</b></p> <ul style="list-style-type: none"> <li>• Prepared products in clean equipment</li> <li>• Covered ingredients where necessary</li> <li>• Used clean kitchen cloth</li> </ul> <p><i>Award 1 mark for each item</i></p>	3		
<p><b>c) 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> </ul>	3		

<ul style="list-style-type: none"> <li>• Proper disposal of waste</li> </ul> <p><i>Award 1 mark for each item</i></p>			
<b>Sub Total 1</b>	<b>13</b>		
<b>TASK 2: OBSERVATION CHECKLIST FOR WHITE TIN BREAD</b>			
<p>2. Assembled <i>production ingredients</i> white tin bread</p> <ul style="list-style-type: none"> <li>• wheat flour</li> <li>• yeast</li> <li>• milk</li> <li>• sugar</li> <li>• fat</li> <li>• water</li> </ul> <p><i>(Award 1 mark for each ingredient)</i></p>	6		
<p>3. Assembled production <i>tools and equipment</i> for tin bread</p> <ul style="list-style-type: none"> <li>• Bowls</li> <li>• weighing scale</li> <li>• measuring jug</li> <li>• dough cutter</li> <li>• sieve</li> <li>• bread tins</li> </ul> <p><i>(Award 1 mark for each ingredient)</i></p>	6		
<p>4. Weighed and measured the ingredients for producing white tin bread as per the recipe:</p> <p><i>(Award one mark for each)</i></p>	2		
<p><b>Procedure.</b></p> <ul style="list-style-type: none"> <li>• Sieved the dry ingredients and make a bay.</li> </ul>			

<ul style="list-style-type: none"> <li>• Cut fat into small pieces and place them on the flour</li> <li>• Dissolved the yeast in the warm water and placed it in the bay</li> <li>• Drew the flour into the bay a little at a time mixing with the liquid to prepare a soft dough</li> <li>• Kneaded the dough for fifteen minutes checking for gluten at intervals</li> <li>• Preheated the oven to at 220°-230°C</li> <li>• Gave 1<sup>st</sup> Bulk ferment the dough. (50-60 minutes)</li> <li>• Knocked back the dough.</li> <li>• Gave 2<sup>nd</sup> bulk fermentation (10 minutes)</li> <li>• Divided and weighed the dough into two equal pieces and round.</li> <li>• Gave intermediate proof (5 minutes on the bench/bowl)</li> <li>• Final molded each piece into a cigar shape and put them into two greased bread tin.</li> <li>• Final proofed the dough. (50-60 minutes)</li> <li>• Baked 25-30 minutes oven until golden brown.</li> <li>• Cooled and presented the loaves.</li> </ul> <p><i>(Award 2 marks for each step)</i></p>	30		
<p>5. Cleared up after activities <i>(award 2 marks)</i></p>	2		
<p><b>Sub Total 2</b></p>	<b>46</b>		
<p><b>PRODUCT CHECKLIST FOR WHITE TIN BREAD</b></p>			

6. Volume: Good volume <i>(award 1 mark)</i>	1		
7. Texture: Soft texture <i>(award 1 mark)</i>	1		
8. Crust color: Golden brown <i>(award 1 mark)</i>	1		
9. Aroma yeast aroma <i>(award 1 mark)</i>	1		
10. Quantity: (2 loaves of 400g each) <i>(award 2 marks)</i>	2		
<b>Sub Total 3</b>	<b>6</b>		
<b>TASK 3: OBSERVATION CHECKLIST FOR CINNAMON BUNS</b>			
11. Assembled <i>production ingredients</i> for cinnamon buns;  Wheat flour  <ul style="list-style-type: none"> <li>• Yeast</li> <li>• Fat</li> <li>• Sugar</li> <li>• Salt</li> <li>• Water</li> <li>• wheat flour</li> <li>• yeast</li> <li>• Milk powder</li> </ul>	9		

<ul style="list-style-type: none"> <li>• Cinnamon sugar</li> </ul> <p><i>(Award 1 mark for each ingredient)</i></p>			
<p>12. Assembled production <i>tools and equipment</i> for cinnamon buns;</p> <ul style="list-style-type: none"> <li>• Bowls</li> <li>• sieve</li> <li>• weighing scale</li> <li>• measuring jug</li> <li>• Baking tray</li> <li>• Dough cutter</li> </ul> <p><i>(Award 1 mark for each tool)</i></p>	6		
<p>13. Weighed and measured the ingredients for producing cinnamon buns as per the recipe:</p> <p><i>(Award one mark for each)</i></p>	2		
<ul style="list-style-type: none"> <li>• Sieved the dry ingredients and made a bay.</li> <li>• Cut fat into small pieces and placed them on the flour</li> <li>• Dissolve the yeast in the warm water and placed it in the bay</li> <li>• Drew the flour into the bay a little at a time mixing with the liquid to prepare a soft dough</li> <li>• Kneaded the dough for fifteen minutes checking for gluten development at intervals</li> <li>• Preheated the oven to at 230°-240°C and prepared the proofer</li> <li>• Gave 1<sup>st</sup> Bulk ferment the dough. (50-60 minutes)</li> </ul>	3		

<ul style="list-style-type: none"> <li>• Knocked back the dough.</li> <li>• 2<sup>nd</sup> bulk fermentation (10 minutes)</li> <li>• Prepared a baking tray by greasing</li> <li>• Divided and weigh the dough into fifteen equal pieces and round/shape.</li> <li>• Rolled the buns into the cinnamon/sugar mixture</li> <li>• Arranged neatly on the tray</li> <li>• Final proofed the dough (40-50 minutes)</li> <li>• Baked for 10 -15 minutes until golden brown</li> <li>• Cooled the buns and presented neatly</li> </ul> <p><i>(Award 2 marks for each step)</i></p>			
<p>14. Cleared up after activities <i>(award 2 marks)</i></p>	2		
<p><b>Sub Total 4</b></p>	<b>51</b>		
<b>PRODUCT CHECK LIST FOR CINNAMON BUNS</b>			
<p>15. Volume: Good volume <i>(award 1 mark)</i></p>	1		
<p>16. Appearance: Brown crust colour <i>(award 1 mark)</i></p>	1		
<p>17. Texture: Soft texture <i>(award 1 mark)</i></p>	1		
<p>18. <b>Quantity:</b> (15 portions of 60g each) <i>(award 1 mark)</i></p>	1		

<b>Sub Total 5</b>	<b>4</b>		
<b>GRAND TOTAL</b>	<b>120</b>		
<b>ASSESSMENT OUTCOME</b>			
<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%)</i></p>			
<b>Feedback from the Candidate:</b>			
<b>Feedback to the Candidate:</b>			
<b>Candidate Signature</b>		<b>Date:</b>	
_____		_____	
<b>Assessor's Signature</b>		<b>Date</b>	
_____		_____	

**THIS IS THE LAST PRINTED PAGE**