

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/13/5

Prepare Beverages

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 & 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 and sanitation observed			
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 marks as indicated or zero)</i>			
b. Food hygiene			
• Cleaned the equipment	1		
• Prepared all products in clean equipment	1		
• Used clean kitchen cloths	1		
<i>(Award marks as indicated or zero)</i>			
c. Environmental hygiene			

<ul style="list-style-type: none"> • Work surface kept clean • Floor kept clean and dry • Proper disposal of waste • Cleared after each activity <p><i>(Award 1 mark each)</i></p>	1		
Sub Total	14		
TASK 1: PREPARED ICED COFFEE-OBSERVATION CHECKLIST			
1. Collected the required equipment for iced coffee as per the recipe;	1		
2. Assembled the required equipment for iced coffee as per the recipe	1		
3. Collected ingredients for iced coffee as per the recipe specifications;	1		
4. Weighed the ingredients for iced coffee as per the recipe specification	1		
5. Assembled the ingredients for iced coffee as per the recipe specification	1		
6. Procedure for preparing coffee			
a. Brewed Coffee granules	2		
b. Cooled the Coffee.	2		
c. Let the brewed coffee sit out until it's cooled to room temperature.	2		
d. Filled up a glass with ice	2		
e. Poured the cooled ice coffee over it and top up with cream.	2		

f. Presented.	2		
Sub total	17		
TASK 1: PREPARED ICED COFFEE-PRODUCT CHECKLIST			
a) Presented a well prepared iced coffee <ul style="list-style-type: none"> • Chilled and cold • Smelled coffee <i>(Award marks as indicated or zero)</i>	1 1		
b) Quality of the products: <ul style="list-style-type: none"> ▪ Well made ▪ Good taste ▪ Yield – enough quantities as per specifications <i>(Award marks as indicated or zero)</i>	1 1 1		
Sub Total	5		
Total Task 1	22		
TASK 2: PREPARED PINNEAPPLE JUICE-OBSERVATION CHECKLIST			
1. Collected and assembled the required equipment for pineapple juice as per the recipe;	1		
2. Assembled the required equipment for pineapple juice as per the recipe	1		
3. Collected ingredients as per the recipe specifications;	1		
4. Weighed the pineapple juice ingredients as per the recipe	1		
5. Assembled the pineapple juice ingredient as per the recipe	1		
6. Procedure for preparing pineapple juice			

1. Washed the pineapple.	2		
2. Using a sharp knife and disposable gloves peeled the pineapple.	2		
3. Removed the eyes of the pineapple.	2		
4. Cut the pineapple into cubes.	2		
5. Boiled water, pineapple peels and sugar to make the syrup.	2		
6. Once the syrup has cooled down, use it to blend the pineapple so as to make the pineapple juice.	2		
7. Sieved using a conical strainer.	2		
8. Put it in the refrigerator to chill.	2		
9. Presented.	2		
Sub total	23		
TASK 2:PREPARE PINEAPPLE JUICE-PRODUCT CHECKLIST			
a) Presented well prepared pineapple as per the recipe	1		
• Neat presentation	1		
• Garnishing	1		
b) Quality of the products:			
• Well made	1		
• Well chilled	1		
Sub Total	5		
Task 2 total	28		
Safety			
i. Floors dried and cleaned.	2		
ii. Knives and other tools safely kept	1		
iii. Pans handle turned away from the worker	1		

<i>(Award marks as indicated or zero)</i>			
Final Clearing			
i. All equipment washed and put back in place	2		
ii. All surfaces well cleaned and dry.	1		
iii. Correct waste disposal.	1		
iv. Economy of fuel, water and material.	2		
<i>(Award marks as indicated or zero)</i>			
Task 3 Total		10	
GRAND TOTAL		69	
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% OR higher)</i>			
Feedback from the Candidate:			
Feedback to the Candidate:			
Candidate Signature		Date:	
_____		_____	
Assessor's Signature		Date	
_____		_____	

Mark sheet

Unit Name (per OS)	Unit Code (per OS)	Total Marks	Marks Awarded	Percentage (%)
Prepare beverages	HOS/OS/FP/CR/13/5/A	69		

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