

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/05/6/A

Manage Bakery Products Quality

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:	Marks Available	Marks Obtained	Comments
TASK 1: HYGIENE			
1. Observed hygienic standards and procedures as per occupational, safety and health. a) Personal hygiene - Clean and pressed uniforms (1) - No make ups ($\frac{1}{2}$) - No jewelry ($\frac{1}{2}$) - Flat, clean closed shoes ($\frac{1}{2}$) - Short clean nails and no varnish ($\frac{1}{2}$) - Hands kept clean throughout ($\frac{1}{2}$) - No mannerisms ($\frac{1}{2}$) <i>Award marks as indicated ()</i>	4		
b) Food hygiene - Used clean equipment (1) - Covered ingredients where necessary (1) - Used clean kitchen cloth (1) <i>Award marks as indicated ()</i>	3		
c) Environmental hygiene - Work surfaces kept clean and dry (1) - Floor kept clean and dry (1) - Proper disposal of waste (1)	3		

<i>Award marks as indicated ()</i>			
Sub Total 1	10		
OBSERVATION CHECK LIST FOR: TASK 2: BREAD TEST BAKE			
2. Assembled <i>production ingredients</i> for bread test bake • wheat flour, • yeast • sugar • water, • Salt • fat <i>(Award 1/2 mark for each ingredient)</i>	3		
3. Assembled <i>production tools and equipment</i> for bread test bake • Bowls • weighing scale • measuring jug • bread tins <i>(Award 1/2 mark for each ingredient)</i>	2		
4. Weighed and measured the ingredients for producing bread as per the recipe: <i>(Award one mark for each)</i>	3		
5. Procedure. i. Sieved the white flour			

ii. Mixed the ingredients to form a homogenous mass iii. Kneaded until gluten was formed iv. Varied time for 1 st bulk fermentation v. Knocked back the dough vi. Varied time for 2 nd bulk fermentation vii. Molded the dough and put into the bread tin viii. Varied time for final proof of the dough ix. Baked the breads x. Cooled the breads <i>(award 2 marks for each step)</i>	20		
6. Cleared up after activities <i>(award 2 marks)</i>	2		
Sub Total 2	30		
PRODUCT ASSESSMENT FOR BREAD			
7. Assessed Internal characteristics for Batch II and Batch III in comparison with the control • Grain • Texture • Crumb color • Aroma • Taste	10		

<i>(Award 2 marks for each explanation on the report)</i>			
8. Assessed external characteristics for Batch II and Batch III in comparison with the control • Volume • Crust color • Symmetry • Evenness of bake • Crust character <i>(Award 2 mark for each explanation on the report)</i>	10		
Sub Total 3	20		
OBSERVATION CHECKLIST FOR: TASK 3: CAKE TEST BAKE			
9. Assembled <i>production ingredients</i> for test bake • wheat flour • sugar • Milk • margarine • eggs <i>(Award ½ mark for each ingredient)</i>	3		
10. Assembled <i>production tools and equipment</i> for cake test bake • Bowl • Whisk • weighing scale • measuring jug, • baking tins	3		

• sieve) (Award ½ mark for each ingredient)			
11. Weighed and measured the ingredients for producing cake test bake as per the recipe: (Award one mark for each)	2		
12. Procedure i. Pre heated the oven at 180° C ii. Greased and lined the baking tins with grease proof paper iii. Weighed the ingredients accurately iv. Creamed in the margarine and sugar until its light and fluffy. v. Added the eggs gradually and mixed. vi. Sifted the flour and baking powder vii. Varied the sweet potatoes flour by batch requirements viii. Folded in the dry ingredients ix. Deposited the cake butters into baking tins x. Baked the cakes xi. Cooled the cakes (Award 2 marks for each step)	22		
13. Cleared up after activities (award 2 marks)	2		
Subtotal 4	32		

PRODUCT ASSESSMENT FOR CAKE			
14. Assessed Internal characteristics for Batch II and Batch III in comparison with the control • Grain • Texture • Crumb color • Aroma • Taste <i>(Award 2 marks for each explanation on the report)</i>	10		
15. Assessed external characteristics for Batch II and Batch III in comparison with the control • Volume • Crust color • Symmetry • Evenness of bake • Crust character <i>(Award 2 marks for each explanation on the report)</i>	10		
Sub Total 5	20		
PRODUCT CHECK LIST			
GRAND TOTAL	112		
ASSESSMENT OUTCOME			

The candidate was found to be:	
Competent ☐	Not yet Competent ☐
<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