

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/02/6/A

Manage Cake Production

July /August 2025



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

PRACTICE 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

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
TASK 1: Hygiene			
1. Hygiene Observed hygienic standards and procedures as per occupational, safety and health standards. 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 - Prepared cakes in clean equipment ($\frac{1}{2}$) - Covered ingredients where necessary ($\frac{1}{2}$) - Used clean kitchen cloth (1) <i>Award marks as indicated ()</i>	2		
c) Environmental hygiene - Work surfaces kept clean and dry ($\frac{1}{2}$) - Floor kept clean and dry (1)	2		

• Proper disposal of waste ($\frac{1}{2}$) <i>Award marks as indicated ()</i>			
Subtotal 1	8		
TASK 2. OBSERVATION CHECKLIST FOR PRODUCE CHOCOLATE CAKE			
2. Assembled ingredients for chocolate cake : • Margarine • Sugar • eggs • cocoa powder <i>Award $\frac{1}{2}$ mark for each ingredient</i>	2		
3. Assembled tools and equipment • Bowls • Whisk • baking tin • weighing scale <i>Award $\frac{1}{2}$ mark for tools and equipment</i>	2		
4. Procedure - Pre heated the oven at 180° C - Greased and lined the baking tin with grease proof paper - Weighed the ingredients and sifted the dry ingredients. - Creamed the margarine and sugar. - Added eggs gradually into the mixture. - Folded in the flour and baking powder.	22		

vii. Separated the mixture in two separate bowls. viii. Added cocoa powder into one of the bowls and mixed. ix. Deposited the cake batter into the baking tin. x. Baked the cake. xi. cooled the cake <i>Award two marks for each step performed correctly.</i>			
5. Tested for doneness of the marble cake - Inserted a skewer to test - Pressed the cake to check <i>(Award two marks for correct testing).</i>	2		
6. Displayed the marble cake. - Neatness - Creativity <i>(Award two marks for proper display).</i>	2		
7. Cleared up after the activities. <i>(Award two marks clearing)</i>	2		
Subtotal 2	30		
TASK 2: PRODUCT CHECKLIST FOR CHOCOLATE CAKE			
8. Appearance: - Dark -brown crust (1) - Evenly shaped (1) - Even volume (1) <i>Award marks as indicated ()</i>	3		
9. Aroma: Sweet chocolate flavor (1)	1		

<i>Award marks as indicated ()</i>			
10. Texture • Soft (1) • Fluffy (1) <i>Award marks as indicated ()</i>	2		
11. Quantity: • Should be 500g in weight (1) <i>Award marks as indicated ()</i>	1		
Sub-Total 3	7		
TASK 3: OBSERVATION CHECKLIST FOR PRODUCE LEMON CAKE			
12. Assembled ingredients for lemon cake • Margarine • Sugar • Lemons • flour <i>Award ½ mark for each ingredient</i>	2		
13. Assembled equipment for lemon cake. • Bowls • whisk, baking tin • weighing scale • oven <i>Award ½ mark for tools and equipment</i>	2		
14. Procedure - Grated the lemon zest - Pre heated the oven at 180° C - Greased and lined the baking tin with grease proof paper	22		

iv. Weighed the ingredients and sift dry ingredients. v. Creamed the margarine and sugar. vi. Added eggs gradually and mixed vii. Folded in the dry ingredients. viii. Added in the lemon juice. ix. Deposited the cake batter into the cake tin. x. Baked the cake xi. Cooled the fruit cake <i>Award two marks for each step performed correctly.</i>			
15. Tested for doneness of the lemon (<i>Award two marks for correct testing</i>) - Inserted a skewer to test - Pressed the cake to check	2		
16. Displayed the lemon cake - Neatness - Creativity	2		
17. (<i>Award two marks for correct display</i>)			
18. Cleared up after the activities. <i>(Award two marks for correct clearing)</i>	2		
Subtotal 4	32		
TASK 3: PRODUCT CHECKLIST FOR LEMON CAKE			
19. Appearance: - Golden -brown crust (1) - Evenly shaped (1)	3		

• Even volume (1) <i>Award marks as indicated ()</i>			
20. Aroma: • Sweet with lemon flavor (1) <i>Award marks as indicated ()</i>	1		
21. Texture • Soft (1) • Fluffy (1) <i>Award marks as indicated ()</i>	2		
22. Quantity: • Should be 500g in weight (1) <i>Award marks as indicated ()</i>	1		
Subtotal 5	7		
TASK 4: OBSERVATION CHECKLIST FOR PRODUCE PASSION CHIFFON CAKE			
23. Assembled ingredients for passion chif • Vegetable oil • Sugar • Eggs • oranges <i>Award ½ mark for each ingredient</i>	2		
24. Assembled equipment for passion chiffon cake. • Bowls • Whisk • baking tin • weighing scale <i>Award ½ mark for tools and equipment</i>	2		
25. Procedure - Pre heated the oven at 180° C - Greased and lined the baking tin with grease proof paper	20		

iii. Weighed the ingredients, sifted dry ingredients, and added half the quantity of the sugar. iv. Mixed the oil, egg yolks, water, orange juice, passion juice or passion essence added the liquid mixture to the dry ingredients. v. Whisked the egg whites until foamy, added the remaining sugar and whisked until the egg whites were stiff. vi. Folded one third of the egg white into the batter to lighten it. Folded in the remaining egg whites into the batter. vii. Deposited the cake batter into the cake tin. viii. Baked for 45 minutes ix. Cooled the passion chiffon cake <i>Award two marks for each step performed correctly.</i>			
26. Tested for doneness of the passion • Inserted a skewer to test • Pressed the cake to check <i>(Award two marks for correct testing)</i>	2		
27. Displayed the passion chiffon cake <i>(Award two marks for correct displaying)</i>	2		
28. Cleared up after the activities. <i>(Award two marks for correct clearing)</i>	2		
SUBTOTAL 6	30		
TASK 4: PRODUCT CHECKLIST FOR PASSION CHIFFON CAKE			

29. Appearance: • Golden -brown crust (1) • Evenly shaped (1) • Even volume (1) <i>Award marks as indicated ()</i>	3		
30. Aroma: • Sweet with passion flavor (1) <i>Award marks as indicated ()</i>	1		
31. Texture • Soft (1) • Fluffy (1) <i>Award marks as indicated ()</i>	2		
32. Quantity: • Should be 500g in weight (1) <i>Award marks as indicated ()</i>	1		
Sub-Total 7	7		
GRAND TOTAL	121		
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 _____