

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/ OS/BT/CR/04/6/A

Manage Production of Pastry products

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 AND PRODUCT 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 - Prepared pastries in 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)	3		

• Proper disposal of waste (1) <i>Award marks as indicated ()</i>			
Sub Total 1	10		
TASK 2: OBSERVATION CHECKLIST FOR CROISSANTS			
2. Assembled ingredients for croissant • wheat flour • pastry margarine • yeast • salt • water • milk powder <i>(Award 1/2 mark for each ingredient)</i>	3		
3. Assembled equipment for croissants • Bowls • cutting board • knife • weighing scale • measuring jug • rolling pin • pastry cutter • Pastry brush <i>(Award 1/2 mark for each ingredient)</i>	4		
4. Weighed and measured the ingredients for producing croissants as per the recipe: <i>(Award one mark for each)</i>	2		

5. Procedure Pastry dough preparation. - Sieved the flour, - Kneaded the dough to form the gluten - Relaxed the dough in a cool place for 10 minutes - Cut a cross halfway through the dough and pulled out the corners to form a star shape. - Rolled out the points of the star square, left the center thick. - Placed the margarine on the center of the dough - Folded over the flaps, - Pinned out and folded into parts - Kept the dough cool for 20 to 30 minutes - Pinned out the dough into 20cm by 18cm - Cut into equal triangles - Wet the dough and shaped into crescent shape - Egg washed them - Baked at 220 -230 degrees for 20 (award 2 marks for each step)	28		
6. Cleared up after activities (award 2 marks)	2		
Sub Total 2	39		

TASK 2: PRODUCT CHECKLIST FOR CROISSANTS			
7. Volume: Good volume <i>(award 1 mark for each)</i>	1		
8. Texture: Soft texture <i>(award 1 mark for each)</i>	1		
9. Crust colour: Golden brown <i>(award 1 mark for each)</i>	1		
10. Quantity: Should reflect the recipe used (8 portions) <i>(award 1 mark for each)</i>	1		
Sub Total	4		
TASK 3: OBSERVATION CHECKLIST FOR COCONUT BUNS			
11. Assembled ingredient for coconut bun • wheat flour • castor sugar • margarine • baking powder <i>(Award 1/2 mark for each ingredient)</i>	2		
12. Assembled tool and equipment production <i>tools and equipment</i> for coconut buns • Bowls • weighing scale • measuring jug • rolling pin • pastry cutter	4		

• Pastry brush • baking tray • sieve <i>(Award 1/2 mark for each ingredient)</i>			
13. Weighed and measured the ingredients for producing coconut buns as per the recipe: <i>(Award one mark for each)</i>	2		
14. Procedure - Sieved the flour and baking powder - Rubbed in the margarine finely - Sugar is dissolved in the milk and four slowly drowned in all the ingredients without kneading - Made a ball shaped dough - Rolled out 2cm thick on a floured s cut with a round cutter - Egg washed and dipped the desiccated coconut - Baked at 200 degrees for 15 minutes <i>(Award 2 marks for each step)</i>	14		
15. Cleared up after activities	2		
Sub Total 4	24		
TASK 3: PRODUCT CHECKLIST FOR COCUNUT BUNS			
16. Volume: Good volume <i>(award 1 mark for each)</i>	1		
17. Texture: Soft texture	1		

<i>(award 1 mark for each)</i>			
18. Crust color: Golden brown <i>(award 1 mark for each)</i>	1		
19. Quantity: Should reflect the recipe used (8 portions) <i>(award 1 mark for each)</i>	1		
Sub Total 5	4		
TASK 4: OBSERVATION CHECKLIST FOR GINGER BISCUITS			
20. Assembled ingredients for for ginger biscuits • wheat flour • castor sugar • margarine, • milk <i>(Award 1/2 mark for each ingredient)</i>	2		
21. Assembled tools and equipment for ginger biscuits • Bowls • weighing scale • measuring jug, rolling pin • piping bag • baking tray • sieve • wooden spoon <i>(Award 1/2 mark for each ingredient)</i>	4		
22. Weighed and measured the ingredients for producing ginger biscuits as per the recipe: <i>(Award one mark for each)</i>	2		

23. Procedure i. Sieved the flour and baking powder and ginger powder ii. Rubbed in the margarine finely iii. Sugar is dissolved in the milk and four slowly drowned in all the ingredients without kneading iv. Made a ball shaped dough v. Rolled out 2cm thick on a floured surface, cut with a round cutter vi. Baked at 200 degrees for 15 minutes <i>(Award 2 marks for each step)</i>	12		
24. Cleared up after activities <i>(Award 2 marks)</i>	2		
Sub Total 6	22		
TASK 4: PRODUCT CHECK LIST FOR GINGER BISCUITS			
25. Volume: Good volume <i>(award 1 mark for each)</i>	1		
Texture: crunchy texture <i>(award 1 mark for each)</i>	1		
26. Crust colour: Golden brown <i>(award 1 mark for each)</i>	1		
27. Quantity: Should reflect the recipe used (8 portions) <i>(award 1 mark for each)</i>	1		

Sub Total 7	4		
GRAND TOTAL	107		
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	
_____		_____	