

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/01/6/A

Manage Production of Yeast 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 products 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 MILK BREAD			
2. Assembled <i>ingredients for milk bread</i> • wheat flour, • yeast • milk powder • sugar • water, • salt • fat. <i>(Award 1½ mark for each ingredient)</i>	3		
3. Assembled <i>tools and equipment for m</i> bread. • Bowls, • weighing scale • measuring jug • Pastry brush • bread tins <i>(Award 1½ mark for each ingredient)</i>	2		
4. Weighed and measured the ingredients for producing milk bread as per the recipe: <i>(Award one mark for each)</i>	2		
5. Procedure. i. Sieved the white flour ii. Mixed the ingredients to form a			

homogenous mass			
iii. Kneaded until gluten was formed			
iv. 1 st bulk fermentation			
v. Knocked back the dough			
vi. Weighed the dough into two equal parts			
vii. Molded the dough and put into the bread tin			
viii. Final proofed the dough	18		
ix. Baked the breads			
<i>(award 2 marks for each step)</i>			
6. Cleared up after activities <i>(award 2 marks)</i>	2		
Sub Total 2	27		
PRODUCT CHECKLIST FOR MILK BREAD			
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 color: Lightly dark brown <i>(award 1 mark for each)</i>	1		
10. Aroma Should have the yeast aroma <i>(award 1 mark for each)</i>	1		

11. Quantity: (2 loaves of 400g each) <i>(award 1 mark for each)</i>	1		
Sub Total 5	5		
TASK 3: OBSERVATION CHECKLIST FOR FRUIT BUNS			
12. Assembled <i>ingredients</i> for fruit buns • wheat flour • Sugar • yeast milk • water • oil, • sultanas • fats <i>(Award ½ mark for each ingredient)</i>	3		
13. Assembled <i>tools and equipment</i> for fruit buns. • Bowls • weighing scale • measuring jug, • Pastry brush, • baking tray • sieve, piping bag. <i>(Award ½ mark for each ingredient)</i>	3		
13. Weighed and measured the ingredients for producing fruit buns as per the recipe: <i>(Award one mark for each)</i>	2		
14. Procedure i. Sieved the white flour			

ii. Mixed the ingredients to form a homogenous mass iii. Kneaded until gluten is formed iv. 1 st bulk fermentation v. Knocked back the dough vi. Added the soaked fruits vii. Weighed the doughs into 60g viii. Molded the dough and put into a baking tray ix. Egg washed the buns x. Piped the cross on the buns xi. Final proofed the buns until required shape xii. Baked for 10 – 15 min xiii. Cooled the buns <i>(award 2 marks for each step)</i>	24		
15. Cleared up after activities <i>(award 2 marks)</i>	2		
Sub Total 4	34		
PRODUCT CHECK LIST FOR FRUIT BUNS			
16. Volume: Good volume <i>(award 1 mark for each)</i>	1		
17. Appearance: Should have a cross on top	1		

<i>(award 1 mark for each)</i>			
18. Texture: Soft texture <i>(award 1 mark for each)</i>	1		
19. Crust colour: Golden brown <i>(award 1 mark for each)</i>	1		
20. Quantity: (15 portions of 60g each) <i>(award 1 mark for each)</i>	1		
Sub Total 5	5		
TASK 4: OBSERVATION CHECKLIST FOR LEMON DINNER ROLLS			
21. Assembled <i>ingredients</i> for lemon dinner • wheat flour • Sugar • Margarine • yeast, water) <i>(Award ½ mark for each ingredient)</i>	3		
22. Assembled <i>tools and equipment</i> for lemon dinner rolls • Bowls, • weighing scale, • measuring jug • baking tray • sieve, • teaspoon <i>(Award ½ mark for each ingredient)</i>	3		

23. Weighed and measured the ingredients for producing lemon dinner rolls as per the recipe: <i>(Award one mark for each)</i>	2		
24. Procedure i. Sieved the white flour ii. Mixed the ingredients to form a homogenous mass iii. Kneaded until gluten is formed iv. 1st bulk fermentation v. Knocked back the dough vi. Weighed the doughs into 60g vii. Molded the dough and put in baking tray viii. Egg washed the buns ix. Baked for 10 -15 min x. Cooled the buns <i>(Award 2 marks for each step)</i>	20		
25. Cleared up after activities <i>(Award 2 marks)</i>	2		
Sub Total 6	30		
PRODUCT CHECK LIST FOR LEMON DINNER ROLLS			
26. Volume: Good volume <i>(award 1 mark for each)</i>	1		

Texture: Soft texture <i>(award 1 mark for each)</i>	1		
27. Crust colour: Golden brown <i>(award 1 mark for each)</i>	1		
28. Quantity: (15 portions of 60g each) <i>(award 1 mark for each)</i>	1		
Sub Total 7	5		
GRAND TOTAL	116		
ASSESS UTCOME			
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