

072106T4FTC

FOOD TECHNOLOGY LEVEL 6

FOP/OS/FT/CR/04/6/A

Develop New Food Products

March/April 2025



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

PRACT MENT

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 No.			
Assessor's name & Reg. code			
Venue of Assessment			
Date of assessment			
Items to be evaluated:	Marks available	Marks obtained	Comments
TASK 1: PRODUCE WHEAT FLAKES ENRICHED WITH CHIA SEEDS			
1. Determined the quantities of each ingredient for the six ingredients: wheat flour, oat flour, wheat germ, chia seeds, sugar, salt and recorded (Award 2 marks for computation of each ingredient =12 marks)	12		
2. Weighed the exact amount of each ingredients as calculated. (Award 1 mark for each ingredient)	6		
3. Mixed the dry ingredients: wheat fl wheat germ, chia seeds, sugar and salt. (Award 1 mark or zero)	1		
4. Added butter and rubbed into the mixture until it became crumbly. (Award 1 mark for mixing and 1 mark for crumbly structure)	2		
5. Added water to the mixture little at a time while kneading the dough. (Award 1 mark for adding and 1 mark for adding water)	2		

6. Kneaded the dough until smooth and non-sticky. (Award 1 mark for non-sticky and smooth dough)	1		
7. Allowed the dough to rest for 15-20 minutes (Award 1 mark or 0)	1		
8. Preheated the oven to 160°C. (Award 1 mark or 0)	1		
9. Dusted the rolling surface with flour (Award 1 mark or 0)	1		
10. Rolled out the dough on the surface into a uniform and thin sheet (1-2 mm). (Award 1 mark for rolling and 1 mark for uniformity and thin shape)	2		
11. Cut out the rolled dough into desired shapes (Award 1 mark or 0)	1		
12. Placed the cut dough pieces on the lined baking sheet without overlap (Award 1 mark for placing and 1 mark for ensuring no overlapping)	1		
13. Baked the flakes at 160°C while occasionally checking the progress of baking. (Award 1 mark or 0)	1		
14. Flipped the flakes halfway through baking (Award 1 mark or 0)	1		
15. Removed the flakes after 10-15 min. or after they turn golden brown and crispy (Award 1 mark or 0)	1		

16. Cooled the flakes on a wire rack. (Award 1 mark or 0)	1		
17. Packaged the cooled flakes. (Award 1 mark or 0)	1		
Sub-totals	36		
STANDARD OPERATING PROCEDURES			
HYGIENE			
Good hygiene habits	2		
Clean uniform, well-dressed hair	2		
Clean workplace surfaces	2		
Proper handling of materials	2		
Sub-totals	08		
ORGANIZATION			
Proper identification and labeling	2		
Smooth workflow and time economy	1		
Cleaning while work is in progress	2		
Use of appropriate tools, materials and equipment	2		
Confidence and sequence of work	1		
Neatness of the working area	2		
Sub-totals	10		
ECONOMIC USE OF RESOURCES			
Ingredients	1		
Cleaning reagents	1		
Water	1		
Sub-totals	03		
GRAND TOTAL	57		

PRODUCT CHECKLIST			
Appearance Golden brown colour <i>(Award 2 marks for golden brown and 1 mark for brown colour, otherwise award zero)</i>	2		
Texture - Light - Crispy/crunchy <i>(Award 1 mark each)</i>	2		
Flavour - Mildly nutty - Sweet - Slight toast aroma <i>(Award 1 mark each)</i>	3		
Sub-total	07		
GR	64		
The candidate was found to be: Competent ☐ Not yet competent ☐ <i>(Please tick as appropriate)</i> <i>(The candidate is competent if s/he gets 50% of the items correct.)</i>			
Feedback from candidate:			
Feedback to candidate:			

Candidate's signature:	Date:	
Assessor's signature:	Date:	