

072106T4FTC

FOOD TECHNOLOGY LEVEL 6

FOP/OS/FT/CR/04/6

Develop New Food Products

July/August 2025



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

OBSERVATION CHECKLIST

INSTRUCTIONS TO ASSESSOR

1. Assess the candidate as the practical s 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			
Unit of Competence	Develop New Food Products		
Venue of Assessment			
Date of assessment			
Items to be evaluated:	Marks available	Marks obtained	Comments
SAFETY AND HYGIENE			
a) Personal hygiene and safety - Wore clean, buttoned white Lab coat - Long hair to be harnessed/ no hat or - Closed shoes b) Food hygiene - Cleaned the equipment - Used appropriate tools, materials and equipment - Handled raw materials and finished products correctly c) Environmental hygiene - Kept work surface clean - Floor kept tidy and dry - Disposed liquid waste into the sink and waste water drainage system /solid waste into waste bins d) Economic use of resources	1 1 1 1 1 1 1 1 1		

• Ingredients • Cleaning reagents • Water (Award the marks as indicated or zero)	1 1 1		
Sub total	12		
TASK 1			
Procedure • Pre heated oven at 160°C • Assembled all the necessary material and equipment • Sorted the plantains • Washed the plantains • Peeled plantains • Dipped the plantains in salty water • Blanched plantains • Sliced plantains into 2.5mm slices • Dried the sliced plantains with a dry clean cloth • Weighed the dried plantain slices • Spread individual slices of plantain on a baking tray • Sprinkled lemon juice on the slices • Placed the tray with the plantain slices in the oven	2 1 1 1 1 1 2 2 1 1 2 1		

Baked the sliced plantains at 160 °C until ready	1		
Removed and placed the plantain slices on grease proof paper	2		
Sprinkled salt lightly on the plantain crisps	1		
Cooled the ready plantain crisps	1		
Packaged the plantain crisps in zip lock bags	1		
Labelled the packaged plantain crisps	1		
(Award the marks as indicated or zero)			
Sub-total	24		

PRODUCT CHECKLIST

a) Appearance Bright yellowish color	2		
(Award 2 Marks or 0)			
b) Texture Crunchy	2		
(Award 2 Marks or 0)			
c) Flavor Balanced sweetness and tartness	4		
(Award 2 Marks or 0)			
Uniform distribution of lemon and salt			
(Award 2 Marks or 0)			
d) Packaging Packaged weight, net wt. 500g			

• Date of manufacture/expiry • Name of product • Ingredients <i>(Award 1 mark for each)</i>	4		
Sub-total	12		
Grand total	48		

The candidate was found to be:

Competent ☐ ☐ Not yet competent

☐ *(Please tick as appropriate)*

(The candidate is competent if s/he gets 50% of the items correct.)

Feedback from candidate:

Feedback to candidate:

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

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