

072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/OS/BT/CR/01/5

Produce Cakes

July/ August 2024



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

OBSERVATION CHECKLIST

INSTRUCTIONS TO ASSESSOR

- i. Assess the candidate as the practical s observing the critical areas.
- ii. You are required to mark the practical as the candidate perform the tasks.
- iii. You are required to take video clips at critical points.
- iv. Ensure the candidate has a name tag and registration code at the back and front.

This guide consists of SEVEN (7) printed pages.

OBSERVATION CHECKLIST

Candidate's name & Registration No.			
Assessor's name & Reg. code			
Unit(s) of Competency	PRODUCE CAKES		
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. Observed hygienic standards and procedures as per occupational, safety and health standard a) Personal hygiene • Clean and pressed uniforms • No make ups • No jewelry • Flat, clean closed shoes • Short clean nails and no varnish • Hands kept clean throughout • No mannerisms <i>Award 1 mark for each</i>	7		
b) Food hygiene • Prepared cakes in clean equipment • Covered ingredients where necessary • Used clean kitchen cloth <i>Award 1 mark for each</i>	3		

c) Environmental hygiene • Work surfaces kept clean and dry • Floor kept clean and dry • Proper disposal of waste <i>Award 1 mark for each</i>	3		
SUB-TOTAL	13		
TASK 2: OBSERVATION CHECKLIST FOR RED VELVET CAKE.			
2. Identified, collected and assembled <i>production ingredients</i> for Red velvet cake as per the recipe: • Sugar • Baking Powder • Eggs • Wheat Flour • Red food colour • Vanilla essence. <i>(Award 1 mark for each ingre</i>	6		
3. Identified, collected and assembled production <i>tools and equipment</i> for red velvet cake. • Bowls • Whisk • Baking tin • Weighing scale <i>(Award 1mark for each)</i>	4		
4. Weighed and measured the ingredients for producing red velvet cake as per the recipe: <i>(Award 1 mark for each)</i>	2		
5. Procedure • Pre heated the oven at 180° C • Greased and lined the baking tray with grease proof paper			

• Broke the eggs in a clean bowl • Whisked the eggs and sugar until foamy • Added vanilla essence • Sieved the flour, baking powder and red food colour. • Folded in the flour, baking powder and red food colour mixture using a wooden spoon • Deposited the mixture in a baking tin • Baked at 180°C for 10-15 minutes • Cooled the red velvet cake <i>(Award two marks for each step)</i>	20		
6. Presented the red velvet cake. <i>(Award two marks)</i> .	2		
7. Cleared up after the activities. <i>(Award two marks)</i>	2		
SUB-TOTAL	36		
PRODUCT CHECK LIST			
8. Appearance: • Golden brown crust • Red crumb • Evenly shaped • Good volume <i>Award one mark for each</i>	4		
9. Aroma: • Pleasant aroma <i>Award one mark</i>	1		
10. Texture			

• Soft • Spongy <i>Award one mark for each</i>	2		
11. Quantity: • 500g in weight <i>Award one mark</i>	1		
SUB-TOTAL	8		
TASK 3: OBSERVATION CHECK LIST FOR CARROT CAKE			
12. Identified and collected <i>production ingredients</i> for Carrot cake. • Sugar • cooking oil • Baking Powder • Eggs • Wheat Flour • Grated Carrots • Mixed Spices <i>(Award 1 mark for each)</i>	7		
13. Identified, collected and assembled production <i>tools and equipment</i> for carrot cake. • Cake tin • Bowls • Whisk • wooden spoon • weighing scale <i>(Award 1 mark for each)</i>	5		
14. Weighed and measured the ingredients for producing carrot cake as per the recipe: <i>(Award two mark)</i>	2		
15. Procedure as per the recipe: • Pre heated the oven at 180° C			

• Greased and line the baking tin with grease proof paper • Creamed sugar and cooking oil • Added eggs gradually into the mixture and continued mixing. • Sieved flour baking powder and the mixed spices • Folded in the dry ingredients. • Added the grated carrots and mixed well. • Deposited the cake batter into the cake tins • Baked at 180° C for 45 minutes • Cooled the carrot cake <i>(Award two marks for each step)</i>	20		
16. Presented the carrot cake. <i>(Award two marks)</i>	2		
17. Cleared up after the activities <i>(Award two marks)</i>	2		
SUB-TOTAL	38		
PRODUCT CHECKLIST			
18. Appearance: • Golden brown crust color <i>Award one marks</i>	1		
19. Texture • Soft • Moist <i>Award one mark for each</i>	2		
20. Taste: • Sweet taste <i>Award one mark</i>	1		

21. Quantity:			
500g in weight <i>Award one mark</i>	1		
SUB-TOTAL	5		
TOTAL	100		
ASSESSMENT OUTCOME			
The candidate was found to be: Competent ☐ Not yet competent ☐ (Please tick as appropriate) <i>(The candidate is competent if the candidate obtains at least 50%)</i>			
Feedback from candidate:			
Feedback to candidate:			
Candidate's signature:	ate:		
Assessor's signature:	Date:		

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