

072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/OS/BT/CR/04/5

Produce 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 • 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 each for each item</i>	7		
b) Food hygiene • Prepared pastries in clean equipment • Covered ingredients where necessary • Used clean kitchen cloth <i>Award 1 mark each for each item</i>	3		
c) Environmental hygiene • Work surfaces kept clean and dry • Floor kept clean and dry • Proper disposal of waste <i>Award 1 mark each for each item</i>	3		

Sub Total 1	13		
TASK 2: OBSERVATION CHECKLIST FOR MEAT PIE			
2. Identified, collected and assembled production ingredients for meat pie (wheat flour, pastry margarine, minced meat, onions, salt, water, white pepper) <i>(Award 1/2 mark for each ingredient)</i>	4		
3. Identified, collected and assembled production tools and equipment for meat pie. 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 producing meat pie as per the recipe: <i>(Award one mark for each task)</i>	2		
5. Procedure Pastry dough preparation. - Made a smooth dough of all the ingredients except the pastry margarine and rounded - Made the pastry margarine soft and shaped it into a square - 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, leaving the center thick.			

- Placed the margarine on the center of the dough - Folded over the flaps and sealed the edges - Pinned out the dough and give it a three-fold and rested in a cool place - Turned the pastry dough 90 degrees and pinned out again and rested in a cool place - Gave the dough a total of three turns using three-fold, resting the dough in a cool place after each turn - Allowed the dough to rested in a cool place for 30 minutes <i>Filling preparation.</i> - Mixed all the filling ingredients into a smooth mixture <i>Procedure of preparing meat pies</i> - Rolled out the pastry 3 mm thick - Cut half the pastry with a round cutter 6 cm in diameter - Brushed the baking tray with water and arranged the pieces - Moistened the edges. Placed a little minced meat in the center of each. - Pinned out the scrapes of the pastry and cut with a 6 cm diameter round cutter. - Covered the minced meat with pastry and sealed the edges. - Brushed with egg wash and decorated with a knife	40		
--	----	--	--

- Bake at 210-220° C centigrade for 20 minutes. - Removed from the oven, cool and presented the products <i>(award 2 marks for each step)</i>			
6. Cleared up after activities <i>(award 2 marks)</i>	2		
Sub Total 2	52		
TASK 3: PRODUCT CHECKLIST FOR MEAT PIES			
7. Volume: Good volume <i>(award 1 mark for each)</i>	1		
8. Texture: Soft and flaky <i>(award 1 mark for each)</i>	1		
9. Crust color: 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 3	4		
TASK 4: OBSERVATION CHECKLIST FOR COOKIES			
11. Identified, collected and assembled production ingredients for cookies (wheat flour, castor sugar, margarine, milk) <i>(Award ½ mark for each ingredient)</i>	2		

12. Identified, collected and assembled production tools and equipment for cookies Bowls, weighing scale, measuring jug, rolling pin, piping bag baking tray, sieve, wooden spoon (Award $\frac{1}{2}$ mark for each ingredient)	4		
13. Weighed and measured the ingredients for producing cookies as per the recipe: (Award one mark for each)	2		
14. Procedure • Creamed the margarine and sugar together • Folded in the flour gently. • Added vanilla essence. • Piped rosettes or stars on greased baking sheet • Baked at 180 degrees for 10 min • Removed from oven and cooled • Presented the products (Award 2 marks for each step)	14		
15. Cleared up after activities (Award 2 marks)	2		
Sub Total 4	24		
TASK 5: PRODUCT CHECK LIST FOR COOKIES			
16. Volume: Good volume (award 1 mark for each)	1		
Texture: Crispy and crunchy texture (award 1 mark for each)	1		

17. Crust colour: Golden brown <i>(award 1 mark for each)</i>	1		
18. Quantity: Should reflect the recipe used (8 portions) <i>(award 1 mark for each)</i>	1		
Sub Total 5	4		
GRAND TOTAL	97		
FINAL PERCENTAGE= $\frac{\text{Candidate's mark}}{100} \times 100$			
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	
_____		_____	

THIS IS THE LAST PRINTED PAGE