

072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/OS/BT/CR/01/5

Produce 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			
Unit of Competency	Produce Yeast Products		
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 Award 1 mark for each item	7		
b) Food hygiene • Prepared products in clean equipment • Covered ingredients where necessary • Used clean kitchen cloth Award 1 mark for each item	3		
c) Environmental hygiene • Work surfaces kept clean and dry • Floor kept clean and dry	3		

• Proper disposal of waste <i>Award 1 mark for each item</i>			
Sub Total 1	13		
TASK 2: OBSERVATION CHECKLIST FOR WHITE TIN BREAD			
2. Assembled <i>production ingredients</i> white tin bread • wheat flour • yeast • milk • sugar • fat • water <i>(Award 1 mark for each ingredient)</i>	6		
3. Assembled production <i>tools and equip</i> for tin bread • Bowls • weighing scale • measuring jug • dough cutter • sieve • bread tins <i>(Award 1 mark for each ingredient)</i>	6		
4. Weighed and measured the ingredients for producing white tin bread as per the recipe: <i>(Award one mark for each)</i>	2		
Procedure. • Sieved the dry ingredients and make a bay.			

• Cut fat into small pieces and place them on the flour • Dissolved the yeast in the warm water and placed it in the bay • Drew the flour into the bay a little at a time mixing with the liquid to prepare a soft dough • Kneaded the dough for fifteen minutes checking for gluten at intervals • Preheated the oven to at 220°-230°C • Gave 1st Bulk ferment the dough. (50-60 minutes) • Knocked back the dough. • Gave 2nd bulk fermentation (10 minutes) • Divided and weighed the dough into t equal pieces and round. • Gave intermediate proof (5 minutes on bench/bowl) • Final molded each piece into a cigar shape and put them into two greased bread tin. • Final proofed the dough. (50-60 minutes) • Baked 25-30 minutes oven until golden brown. • Cooled and presented the loaves. <i>(Award 2 marks for each step)</i>	30		
5. Cleared up after activities <i>(award 2 marks)</i>	2		
Sub Total 2	46		
PRODUCT CHECKLIST FOR WHITE TIN BREAD			

6. Volume: Good volume <i>(award 1 mark)</i>	1		
7. Texture: Soft texture <i>(award 1 mark)</i>	1		
8. Crust color: Golden brown <i>(award 1 mark)</i>	1		
9. Aroma yeast aroma <i>(award 1 mark)</i>	1		
10. Quantity: (2 loaves of 400g each) <i>(award 2 marks)</i>	2		
Sub Total 3	6		
TASK 3: OBSERVATION CHECKLIST FOR CINNAMON BUNS			
11. Assembled <i>production ingredients</i> for cinnamon buns; Wheat flour • Yeast • Fat • Sugar • Salt • Water • wheat flour • yeast • Milk powder	9		

• Cinnamon sugar <i>(Award 1 mark for each ingredient)</i>			
12. Assembled production tools and equipment for cinnamon buns; • Bowls • sieve • weighing scale • measuring jug • Baking tray • Dough cutter <i>(Award 1 mark for each tool)</i>	6		
13. Weighed and measured the ingredients for producing cinnamon buns as per the re <i>(Award one mark for each)</i>	2		
• Sieved the dry ingredients and made a bay. • Cut fat into small pieces and placed them on the flour • Dissolve the yeast in the warm water and placed it in the bay • Drew the flour into the bay a little at a time mixing with the liquid to prepare a soft dough • Kneaded the dough for fifteen minutes checking for gluten development at intervals • Preheated the oven to at 230°-240°C and prepared the proofer • Gave 1st Bulk ferment the dough. (50-60 minutes)	3		

- Knocked back the dough. 2nd bulk fermentation (10 minutes) - Prepared a baking tray by greasing - Divided and weigh the dough into fifteen equal pieces and round/shape. - Rolled the buns into the cinnamon/sugar mixture - Arranged neatly on the tray - Final proofed the dough (40-50 minutes) - Baked for 10 -15 minutes until golden brown - Cooled the buns and presented neatly <i>(Award 2 marks for each step)</i>			
14. Cleared up after activities <i>(award 2 marks)</i>	2		
Sub Total 4	51		
PRODUCT CHECK LIST FOR CINNAMON BUNS			
15. Volume: Good volume <i>(award 1 mark)</i>	1		
16. Appearance: Brown crust colour <i>(award 1 mark)</i>	1		
17. Texture: Soft texture <i>(award 1 mark)</i>	1		
18. Quantity: (15 portions of 60g each) <i>(award 1 mark)</i>	1		

Sub Total 5	4		
GRAND TOTAL	120		
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	
_____		_____	

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