

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/09/5

Prepare pastries

July/August 2025



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

PRACTICE 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 CHECKLIST

Candidate's Name & Registration Code			
Assessors Name & Registration Code			
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
Hygiene and sanitations			
1. Observed hygienic standards and procedures Personal hygiene a) Clean and pressed uniforms b) No make ups c) No jewelry d) Flat, clean closed shoes e) Short clean nails and no varnish f) Hands kept clean throughout <i>(Award marks as indicated)</i>	1 1 1 1 1 1		
Food hygiene a) Cleaned the equipment b) Prepared all products in clean equipment c) Used clean kitchen cloths <i>(Award marks as indicated)</i>	1 1 1		
Environmental hygiene a) Work surface kept clean b) Floor kept clean and dry	1 1		

margarine and lightly mixed to a smooth paste.			
g. Rested paste before using.	2		
Banana flan			
Procedure	2		
h. Blinded baked the pastry and allowed it to cool	2		
i. Made custard sauce and poured while hot into the flan case.	2		
j. Allowed to set	2		
k. Peeled and sliced bananas neatly	2		
l. Arranged overlapping layers on the custard sauce	2		
m. . Coated with apricot glaze			
(Award 2 mark for each observation)			
Sub Total 2	31		
PRODUCT CHECKLIST			
8. Present neatly prepared Banana flan as per the recipe as per the recipe			
a. Neat presentation in a side plate	1		
b. Correct portion size and shape	1		
(Award 1 mark for each)			
9. Quality of the products:			
a. Golden brown crust	1		
b. Crispy	1		
c. Yield – enough quantities as per	1		
(Award 1 mark for each)			

recipe. (Award marks as indicated)	1		
11. . Assembled the required equipment as per the recipe. (Award marks as indicated)	1		
12. Collected ingredients as per the recipe specifications. (Award marks as indicated))	1		
13. weighed ingredients as per the recipe specifications. (Award marks as indicated)	1		
14. . Assembled ingredients as per the recipe specifications (Award marks as indicated)	1		
15. Prepared jam tart per the recipe Short pastry Procedure a. Sieved the flour and salt b. Rubbed in fat to a sandy texture c. Made a well at the Centre d. Added sufficient water to make a fairly firm paste e. Handled as little and lightly as possible f. Relaxed for minutes before using Jam tart PROCEDURE	2 2 2 2 2 2		

g. Rolled out the pastry into 2cm thick and lined a flan ring.	2		
h. Blind baked the pastry for 20 minutes	2		
i. Melted the jam and lemon juice together.	2		
j. Removed the pastry from the oven and spreaded melted jam.	2		
k. Presented for service	2		
<i>(Award 2 marks for each observation)</i>			
Sub -Total 4	27		
PRODUCT CHECKLIST			
16. Presented Jam as per the recipe			
a. Neat presentation	1		
b. Moist	1		
c. Not burnt	1		
d. Correct portion size and shape	1		
<i>(Award 1 mark for each observation)</i>			
17. Quality of the products:			
a. Correct texture	1		
b. Yield – enough quantities as per specifications	1		
<i>(Award 1mark for each observation)</i>			
Sub Total-5	6		
GRAND TOTAL	82		
ASSESSMENT OUTCOME			
The candidate was found to be:			
Competent	☐	Not yet Competent	☐

(Please tick as appropriate) (The candidate is competent if the candidate obtains at least 50%)	
Feedback from the Candidate:	
Feedback to the Candidate:	
Candidate Signature _____	Date: _____
Assessor's Signature _____	Date _____

Unit Name (per OS)	Unit Code (per OS)	Total Marks	Marks Awarded	Percentage (%)
Prepare pastries	HOS/OS/FP/CR/9/5	82		