



Technical, Entrepreneurship and Vocational Education and Training Authority (TEVETA)

FOOD PRODUCTION TRADE TEST LEVEL III

Record of Practical Assessment

Learner`s name:_____

Learner`s NRC no.:_____

Learner`s TEVETA No.:_____

Institution Name:_____

Institution TVA No.:_____

Assessment Period:_____

PREFACE

The Technical Education, Vocational and Entrepreneurship Training Authority (TEVETA) is an institution created under the Technical Education, Vocational and Entrepreneurship Training Act Number 13 of 1998, as amended by the Technical Education, Vocational and Entrepreneurship Training (Amendment) Act Number 11 of 2005.

The Act among other things provides that TEVETA shall:

- (a) regulate and conduct national examinations and assessments relating to technical education, vocational and entrepreneurship training;
- (b) charge and collect fees in respect of examinations, assessments and other services provided by the Authority;
- (c) award certificates to persons who succeed in examinations and assessments undertaken under this Act
- (d) do all such things connected with or incidental to the functions of the Authority under this Act.

Through this mandate, the Assessment and Qualifications Division of TEVETA has developed Practical Assessment Tool Kits to enable learners achieve the competences that are congruent with the demand of the workplace tasks. These tool kits in part are also intended to ensure that similar conditions under which all students in TEVET are assessed and examined apply wherever the course is undertaken in Zambia.

The Trainers shall work with the Learners to collect evidence of competence, using the benchmarks provided by the unit standards. During the year, the Learners shall be required to undertake a series of practical assessment tasks. It is the sum of all these assessments tasks that deems a Learner to be competent (or not).

This approach to assessment is not a one-off event but one that gives learners many opportunities to demonstrate skill and allow for the capturing and recording of these demonstrations.

For the Learner to be deemed competent, they must demonstrate competency in every aspect of the practical tasks being undertaken. It must however be understood by the Trainer that Competency does not mean expert. It means that the candidate has attained sufficient skill and knowledge to perform the activity or service to a degree and quality that is acceptable to the industry and the customer in a time within which a competent person at the level could reasonably be expected to perform the task.

While this will be undertaken at institutional level, it is therefore envisaged that the Assessment principles of VALIDITY, RELIABILITY, FAIRENESS and FLEXIBILITY shall at all times be adhered to.

Pre-Assessment

Assessment process explained to the Trainee (✓ if Yes).	<input type="checkbox"/>
Any appeal relating to the outcome of the assessment or the way in which the assessment was conducted shall be made through the TEVETA <u>fair treatment policy</u> as explained to the Trainee (✓ if Yes).	<input type="checkbox"/>

Learner/Trainee Learner/Trainee name: (Print) Learner/Trainee comments:	Assessor/Examiner Assessor/Examiner name: (Print) Assessor/Examiner comments:
I fully understand the assessment and appeals process.	Theory assessment sighted and checked as satisfactory. <input type="checkbox"/>
Signature: Date:	Signature: Date:

CONTENTS

TASK 1: SAFETY.....	5
TASK 2: HYGIENE.....	6
TASK 3: PREPARE STARTERS.....	7
TASK 4: PREPARE SNACKS.....	13
TASK 5: PREPARE BEVERAGES.....	19
TASK 6: PREPARE STARCH DISHES.....	25
TASK 7: PREPARE POULTRY DISHES.....	32
TASK 8: PREPARE FISH DISHES.....	36
TASK 9: PREPARE VEGETABLE DISHES.....	39
TASK 10: PREPARE BASIC CAKES	44
TASK 11: PREPARE BEEF DISHES.....	47
FINAL PRACTICAL ASSESSEMENT SUMMARY.....	50
ASSESSMENT OUTCOME.....	51
VALIDATION OF ASSESSMENTS.....	52

Task 1: SAFETY

No	Activity						
		Satisfactory			Not satisfactory		
	During observation of work activities the candidate demonstrate that they can	1	2	3	1	2	3
	<input type="checkbox"/> Adhere to safety rules. This should include: <ul style="list-style-type: none"> • Wearing Chefs hat • Wearing Chefs jacket • Wearing Apron • Wearing Trouser • Wearing Flat closed shoe 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Examiner`s comments:

Signed:

Examiner Name/Sign:

Learner`s Name/sign:

Date:

Date:

Task 2: HYGIENE

No	Activity						
		Satisfactory			Not Satisfactory		
	During observation of work activities the candidate demonstrate that they can	1	2	3	1	2	3
	<input type="checkbox"/> Adhere to hygiene rules. This should include: <ul style="list-style-type: none"> • clean uniform • Tie back long hair • Food Storage • clean surfaces 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Examiner`s comments:

Signed:

Examiner Name/Sign:

Learner`s Name/sign:

Date:

Date:

Task 3: PREPARE STARTERS

No	Activity						
		Satisfactory			Not satisfactory		
	During observation of work activities the candidate demonstrate that they can	1	2	3	1	2	3
	<p>a) Prepare Coleslaw salad. This should include:</p> <p><input type="checkbox"/> Equipment/utensils</p> <ul style="list-style-type: none"> • Mixing bowl • Chef's knife • Chopping board • Fridge • Wooden spoon • Salad bowl • Grater <p><input type="checkbox"/> Ingredients</p> <ul style="list-style-type: none"> • Cabbage • Carrots • White paper • Mayonnaise • Salt • Onion (optional) <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Trimming cabbage. • Washing cabbage. • Shredding cabbage. • Grating carrot • Mixing all ingredients • Seasoning • Serving 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>b) Prepare Mixed salad.</p> <p>This should include:</p> <p><input type="checkbox"/> Equipment /utensils</p> <ul style="list-style-type: none"> • Mixing bowl • Chef's knife • Chopping board • Platter • Small sauce pan • Colander • Plate • Small jar <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none"> • Eggs • Radishes • Spring onion • Lettuce • Watercress • Mustard • Tomato • Beetroot • Cucumber • Vinaigrette/salad cream • Seasoning <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Boiling eggs • Washing vegetables. • Slicing vegetables and eggs. • Arranging ingredients. • Serving. 						
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>c) Prepare Nicoise salad. This should include:</p> <p><input type="checkbox"/> Equipment /utensils</p> <ul style="list-style-type: none"> • Chef's knife • Mixing bowl • Plate <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none"> • Tomatoes • French beans • Potatoes • Salt/pepper • Vinaigrette • Fillets • Capers • Olives <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Cutting vegetables. • Peeling potatoes. • Dressing ingredients. • Seasoning. • Serving. 						
	<p>d) Prepare potato salad. This should include:</p> <p><input type="checkbox"/> Equipment</p> <ul style="list-style-type: none"> • Wooden spoon • Sauce pan • Chef's knife • Mixing bowl <p><input type="checkbox"/> Ingredients</p> <ul style="list-style-type: none"> • Potatoes • Onion • Mayonnaise • Salt/pepper • Parsley <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Peeling vegetables. • Cutting vegetables. • Cooking potatoes. • Mixing ingredients. • Seasoning. • Serving. 						

	<p>e) Prepare potato soup. This should include:</p> <p><input type="checkbox"/> Equipment</p> <ul style="list-style-type: none">• Wooden spoon• Sauce pan• Chef’s knife• Mixing bowl• Cooking stick• Soup bowl <p><input type="checkbox"/> Ingredients</p> <ul style="list-style-type: none">• Potato• Onion• Bouquet garni• Salt/pepper• Parsley• Butter• Stock <p><input type="checkbox"/>Follow Process</p> <ul style="list-style-type: none">• Peeling vegetables.• Cutting vegetables.• Sauteeing vegetables.• Simmering vegeatbles.• Liquidizing and Seasoning.• Reboiling• Serving.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<p>f) Prepare cream of chicken soup. This should include:</p> <p><input type="checkbox"/> Equipment</p> <ul style="list-style-type: none">• Wooden spoon• Sauce pan• Chef’s knife• Mixing bowl <p><input type="checkbox"/> Ingredients</p> <ul style="list-style-type: none">• Chicken breast (cooked)• Onion• Bouquet garni• Salt/pepper• Double cream• Flour• Leek• Celery	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<ul style="list-style-type: none"> • Butter • Stock <p>□ Follow Process</p> <ul style="list-style-type: none"> • Peeling vegetables. • Cutting vegetables and chicken breast. • Sauteeing vegetables. • Simmering vegetables. • Liquidizing and Seasoning. • Reboiling • Serving. 						
	<p>g) Prepare cream of vegetable soup. This should include:</p> <p>□ Equipment</p> <ul style="list-style-type: none"> • Wooden spoon • Sauce pan • Chef's knife • Mixing bowl <p>□ Ingredients</p> <ul style="list-style-type: none"> • Onion • Carrots • Potatoes • Flour • Leek • Celery • Butter • Stock • Bouquet garni • Salt • Pepper <p>□ Follow Process</p> <ul style="list-style-type: none"> • Peeling vegetables. • Cutting vegetables and chicken breast. • Sauteeing vegetables. • Simmering vegetables. • Liquidizing and Seasoning. • Reboiling • Serving. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Examiner's comments

Signed:

Examiner Name/Sign:

Learner's Name/sign:

Date:

Date:

Task 4: PREPARE SNACKS

No	Activity						
		Satisfactory			Not satisfactory		
	During observation of work activities the candidate demonstrate that they can	1	2	3	1	2	3
	<p>a) Prepare sugar coated nuts. This should include:</p> <p><input type="checkbox"/> Equipment/utensils</p> <ul style="list-style-type: none"> • Baking sheet • Cooking stick • Sauce pan • Oven • Small plate <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none"> • Sugar • Water • Raw nuts <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Preheating oven. • Dissolving sugar. • Coating nuts. • Baking nuts. • Serving 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>b) Prepare salted nuts This should include:</p> <p><input type="checkbox"/> Equipment/utensils</p> <ul style="list-style-type: none"> • Baking sheet • Cooking stick • Sauce pan • Oven • Small plate <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none"> • Nuts • Oil or butter • Salt <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Preheating oven. • Coating nuts. • Baking nuts. • Serving 						
	<p>c) Prepare samoosas This should include:</p> <p><input type="checkbox"/> Equipment/utensils</p> <ul style="list-style-type: none"> • Cooking stick • Mixing bowl • Frying pan • Kitchen paper • Small plate • Rolling pin <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none"> • Plain flour • Salt • Black pepper • Butter • Warm water • Mince meat • Cooking oil • Onion • Coriander stock • Garlic • Spring onion (optional) • Masala <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Preparing the pastry 						

	<ul style="list-style-type: none"> • Kneading the dough • Preparing the filling • Rolling out the pastry • Adding the filling • Frying • Serving 						
	<p>d) Prepare soft chapatti This should include:</p> <p><input type="checkbox"/> Equipment/utensils</p> <ul style="list-style-type: none"> • Cooking stick • Mixing bowl • Frying pan • Pot • Kitchen paper • Small plate • Rolling pin <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none"> • Plain flour • Salt • Black pepper • Cooking oil • Hot water <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Preparing the dough • Kneading the dough • Resting the dough • Rolling the dough • Shaping into small portions • Frying • Serving 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<p>e) Prepare Shortbread biscuits This should include:</p> <p><input type="checkbox"/> Equipment/utensils</p> <ul style="list-style-type: none"> • Baking tray • Sieve • Mixing bowl • Pastry board • Dredger • Knife fork • Cooling wire <p><input type="checkbox"/> Ingredients</p>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<ul style="list-style-type: none"> • Butter • Icing sugar • Egg • Flour <p>☐Follow Process</p> <ul style="list-style-type: none"> • Creaming. • Adding. • Piping. • Baking • Serving. 						
	<p>f) Prepare cheese pizza</p> <p>☐Equipment/utensils</p> <ul style="list-style-type: none"> • Chefs knife • Tablespoon • Chopping board • Sauce pan • Sieve • Plate • Cooling rack • Mixing bowl • Baking tary • Wooden spoon <p>☐Ingredients</p> <ul style="list-style-type: none"> • Flour • Baking podwer • Salt • Egg • Milk • Tomato • Cheese • Onion • Black pepper • Bacon <p>☐Follow Process</p> <ul style="list-style-type: none"> • Preheating oven. • Combining. • Rubbing in. • Frying • Rolling. • Baking. • Serving. 						

	<p>g) Prepare Mini sausage rolls This should include:</p> <p>☐Equipment/ utensils</p> <ul style="list-style-type: none"> • Sieve • Mixing bowl • Teaspoon • Knife • Basin • Pastry board • Dredger • Baking tray • Rolling pin • Pastry brush <p>☐Ingredients</p> <ul style="list-style-type: none"> • Short crust pastry • Sausages • Black pepper • Egg <p>☐Follow Process</p> <ul style="list-style-type: none"> • Preheating oven. • Rolling • Cutting • Adding. • Baking. until golden brown. • Serving. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<p>h) Prepare bhajia This should include:</p> <p>☐ Equipment/utensils</p> <ul style="list-style-type: none"> • Sauce pan • Cooking stick • Plate • Sauce bowl • Whisker <p>☐ Ingredient</p> <ul style="list-style-type: none"> • Potatoes • Water • Turemic • Garlic • Cumin • Paprika • Butter • Cooking oil <p>☐ Follow Process</p> <ul style="list-style-type: none"> • Cutting 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<ul style="list-style-type: none"> • Mixing all the ingredients • Dripping butter • Frying • Serving 						
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Examiner`s comments:

Signed:

Examiner Name/Sign:

Learner`s Name/sign:

Date:

Date:

TASK 5: PREPARE BEVERAGES

No	Activity	Satisfactory			Not Satisfactory		
		1	2	3	1	2	3
During observation of work activities the candidate demonstrate that they can		1	2	3	1	2	3
	<p>a) Prepare Munkoyo This should include:</p> <p><input type="checkbox"/>Equipment/utensils</p> <ul style="list-style-type: none">• Calabash or bucket• Stove• Cooking stick• Pot• Bowl <p><input type="checkbox"/>Ingredient</p> <ul style="list-style-type: none">• Water• Maize meal• Munkoyo roots <p><input type="checkbox"/>Process</p> <ul style="list-style-type: none">• Boiling water.• Stirring in mealie meal• Simmering.• Cooling.• Adding roots.• Fermenting.• Sieving.• Chilling.• Serving	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>b) Prepare Thobwa This should include:</p> <p><input type="checkbox"/> Equipment/utensils</p> <ul style="list-style-type: none"> • Pot • Cup • Spoon <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none"> • Water • Maize meal • Fermented finger millet • Sugar <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Boiling water • Blending with maize meal. • Cooking. • Adding millet meal 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<p>c) Prepare Lemon juice This should include:</p> <p><input type="checkbox"/> Equipment/utensils</p> <ul style="list-style-type: none"> • Jug • Knife • Bowl • Squeezer <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none"> • Water • Sugar • Lemons <p><input type="checkbox"/> Process</p> <ul style="list-style-type: none"> • Boiling water. • Sieving. • Chilling. • Serving. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>d) Prepare Gauva juice This should include:</p> <p><input type="checkbox"/> Equipment/utensils</p> <ul style="list-style-type: none"> • Knife • Blender • Jug <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none"> • Water • Sugar • Guava <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Peeling • Seeding • Blending • Serving 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<p>e) Prepare pawpaw juice This should include:</p> <p><input type="checkbox"/> Equipment/utensils</p> <ul style="list-style-type: none"> • Jug • Knife • Bowl • Blender <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none"> • Water • Sugar • pawpaw <p><input type="checkbox"/> Process</p> <ul style="list-style-type: none"> • Peeling • Seeding • Blending • Serving. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>f) Prepare Fruits punch This should include:</p> <p><input type="checkbox"/>Equipment /utensil</p> <ul style="list-style-type: none"> • Sauce pan • Cup • Jug • Glass <p><input type="checkbox"/>Ingredient</p> <ul style="list-style-type: none"> • Orange juice • Lemonade • Pineapple juice • Sugar • Water • Fruits <p><input type="checkbox"/>Follow Process</p> <ul style="list-style-type: none"> • Combining liquids. • Dissolving • Pouring mixture. • Chilling. • Serving. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<p>g) Prepare Brunch punch This should include:</p> <p><input type="checkbox"/> Equipment /utensil</p> <ul style="list-style-type: none"> • Sauce pan • Cup • Jug • Glass <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none"> • Cranberry juice • Lemo juice • Ginger ale • Sugar • Champagne • Fruits • Whisk <p><input type="checkbox"/>Follow Process</p> <ul style="list-style-type: none"> • Combining liquids. • Dissolving. • Pouring fruits. • Chilling. • Serving. 						

	<p>h) Prepare Rocky shandy This should include:</p> <p><input type="checkbox"/> Equipment /utensil</p> <ul style="list-style-type: none"> • Sauce pan • Cup • Jug • Glass <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none"> • Ginger ale • Soda water • Bitters • Lemon slice • Lemon peel • Ice cubes <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Adding ice cubes. • Dashing. • Filling up. • Garnishing. • Serving 						
	<p>i) Prepare Malawian shandy This should include:</p> <p><input type="checkbox"/> Equipment /utensil</p> <ul style="list-style-type: none"> • Sauce pan • Cup • Jug • Glass <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none"> • Ginger ale • Lemonade • Angostura bitters <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Mixing liquids. • Dashing . • Serving. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Examiner`s comments:

Signed:

Examiner Name/Sign:

Learner`s Name/sign:

Date:

Date:

Task 6: PREPARE STARCH DISHES

No	Activity						
		Satisfactory			Not Satisfactory		
	During observation of work activities the candidate demonstrate that they can	1	2	3	1	2	3
	<p>a) Prepare Maize meal This should include:</p> <p><input type="checkbox"/> Equipment/utensils</p> <ul style="list-style-type: none"> • Cooking pot • Cup • Cooking stick • Serving spoon • Plate <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none"> • Maize meal • Water <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Boiling water. • Blending mealie meal. • Stirring in. • Simmering porridge. • Adding mealie meal. • Simmering. • Serving 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>b) Prepare Milletmeal This should include:</p> <p><input type="checkbox"/>Equipment/utensils</p> <ul style="list-style-type: none"> • Two Cooking pots • Cooking stick • Serving spoon • Plate • Cup <p><input type="checkbox"/>Ingredient</p> <ul style="list-style-type: none"> • Millet meal • Cold Water • Hot water <p><input type="checkbox"/>FollowProcess</p> <ul style="list-style-type: none"> • Boilling water. • Adding in millet. • Simmering. • Serving. 						
	<p>c) Prepare Cassava meal. This should include:</p> <p><input type="checkbox"/>Equipment/utensils</p> <ul style="list-style-type: none"> • Two pots • cooking stick • wooden/steel serving spoon <p><input type="checkbox"/>Ingredient</p> <ul style="list-style-type: none"> • cassava meal • water • maize meal <p><input type="checkbox"/>Follow Process</p> <ul style="list-style-type: none"> • Boilling water. • Adding cassava. • Simmering. • Serving. 						
	<p>d) Prepare Macaroni cheese</p> <p>This should include:</p> <p><input type="checkbox"/>Equipment/utensils</p> <ul style="list-style-type: none"> • Ovenproof dish • Sauce pans • Teaspoon • Tablespoon 						

	<ul style="list-style-type: none"> • Wooden spoon • Skewer • Knife • Grater • Colander • Plate • Sieve 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<p><input type="checkbox"/>Ingredients</p> <ul style="list-style-type: none"> • Water • Cheese • Macaroni • Milk • Flour • Butter • Salt • Black pepper • Mustard • Parsley <p><input type="checkbox"/>Follow Process</p> <ul style="list-style-type: none"> • Cooking. • Stirring. • Seasoning. • Baking. • Serving 						

	<p>e) Prepare Spaghetti bolognese</p> <p>This should include:</p> <p><input type="checkbox"/> Equipment/utensils</p> <ul style="list-style-type: none"> • Sauce pan • Pot • Chefs knife • Cooking stick • Dinner plate <p><input type="checkbox"/> Ingredients</p> <ul style="list-style-type: none"> • Spaghetti • Mince beef • Onion • Green pepper • Cooking oil • Mushroom • Flour • Tomato • Water • Salt • White pepper <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Cooking. • Peeling. • Washing. • Frying. • Simmering. • Serving. 						
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>f) Prepare Fried rice This should include:</p> <p>☐Equipment/utensils</p> <ul style="list-style-type: none"> • Sauce pan • Chef's knife • Cooking stick • Dinner plate • Fork • Stove <p>☐Ingredient</p> <ul style="list-style-type: none"> • Boiled rice • Spring onion • Beaten egg • Oil • Soy sauce • Salt <p>☐Follow Process</p> <ul style="list-style-type: none"> • Boiling rice. • Cutting onion. • Sautéing onion. • Adding egg. • Adding rice. • Mixing soy sauce. • Serving 						
	<p>g) Prepare Plain boiled rice. This should include:</p> <p>☐Equipment/utensils</p> <ul style="list-style-type: none"> • Sauce pan • Dinner plate • Tea towel <p>☐Ingredient</p> <ul style="list-style-type: none"> • Rice (long grain) • Water <p>☐Follow Process</p> <ul style="list-style-type: none"> • Boiling rice. • Seasoning. • Serving. 						

	<p>h) Prepare French fries This should include:</p> <p><input type="checkbox"/> Equipment/utensils</p> <ul style="list-style-type: none"> • Pan • Chefs knife • Chopping board • Plate • Lifter • <p><input type="checkbox"/> Ingredients</p> <ul style="list-style-type: none"> • Potatoes • Salt and pepper • Cooking oil <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Cutting. • Soaking. • Frying. • Draining. • Seasoning. • Serving. 						
	<p>i) Prepare baked potatoes This should include:</p> <p><input type="checkbox"/> Equipment/utensils</p> <ul style="list-style-type: none"> • Roasting tray • Chopping board • Chefs knife • Plate <p><input type="checkbox"/> Ingredients</p> <ul style="list-style-type: none"> • Potatoes • Salt and pepper • Butter or oil • Parsley <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Preheating oven. • Cutting. • Baking. • Seasoning. • Serving. 						

Examiner`s comments:

Signed:

Examiner Name/Sign:

Learner`s Name/sign:

Date:

Date:

Task 7: PREPARE POULTRY DISHES

No	Activity						
		Satisfactory			Not satisfactory		
During observation of work activities the candidate demonstrate that they can		1	2	3	1	2	3
	<p>a) Prepare Village chicken This should include:</p> <p><input type="checkbox"/>Equipment/utensils</p> <ul style="list-style-type: none">• Chef's knife• Chopping board• Sauce pan• Cooking stick <p><input type="checkbox"/>Ingredient</p> <ul style="list-style-type: none">• Village chicken pieces• Cooking oil• Tomatoes• Onion• Salt/pepper <p><input type="checkbox"/>Follow Process</p> <ul style="list-style-type: none">• Cutting• Boiling.• Stir frying.• Adding vegetables.• Simmering.• Seasoning• Serving	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>b) Prepare Fried chicken This should include:</p> <p>☐Equipment/utensils</p> <ul style="list-style-type: none"> • Chef's knife • Chopping board • Sauce pan • Cooking stick • Colander <p>☐Ingredient</p> <ul style="list-style-type: none"> • Chicken pieces • Cooking oil • Breadcrumbs • Flour • Egg • Chicken spice • Salt/pepper <p>☐Follow Process</p> <ul style="list-style-type: none"> • Cutting. • Drying. • Seasoning. • Coating. • Stir frying. • Simmering 						
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>c) Prepare Roasted chicken</p> <p>This should include:</p> <p>☐Equipment/utensils</p> <ul style="list-style-type: none"> • Chef's knife • Chopping board • Roasting tray • Mixing bowl • Serving spoon <p>☐Ingredient</p> <ul style="list-style-type: none"> • Chicken pieces • Salt • Cooking oil • Chicken spice • Mixed herbs <p>☐Follow Process</p> <ul style="list-style-type: none"> • Preheating oven. • Cutting. • Seasoning. • Roasting • Serving 						
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	d) Prepare Chicken curry This should include:						
	☐Equipment/utensils <ul style="list-style-type: none"> • Chef's knife • Chopping board • Sauce pan • Cooking stick ☐Ingredient <ul style="list-style-type: none"> • Cooking onion • Salt/pepper • Paprika • Curry powder • Chicken thighs • Tomato • Chicken stock cube • Water ☐Follow Process <ul style="list-style-type: none"> • Sautéing. • Stir frying. • Adding tomato. • Simmering. • Seasoning. • Serving 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Examiner's comments

Signed:

Examiner Name/Sign:

Learner's Name/sign:

Date:

Date:

Task 8: PREPARE FISH DISHES

No	Activity						
		Satisfactory			Not Satisfactory		
During observation of work activities the candidate demonstrate that they can		1	2	3	1	2	3
	<p>a) Prepare Fish meuniere This should include:</p> <p><input type="checkbox"/> Equipment/Utensils</p> <ul style="list-style-type: none">• Frying pan• Fish lifter• Plate• Knife• Oval flat dish <p><input type="checkbox"/> Ingredient</p> <ul style="list-style-type: none">• Fish fillet• Cooking oil• Seasoned Flour• Lemon juice• Lemon• Parsley <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none">• Pan-frying.• Frying.• Seasoning.• Serving						
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>b) Prepare Fried kapenta This should include:</p> <p>☐Equipment/utensils</p> <ul style="list-style-type: none"> • Frying pan • Wooden cooking spoon • Knife • Chopping board <p>☐Ingredient</p> <ul style="list-style-type: none"> • Kapenta • Tomato • Onion • Salt • Cooking oil <p>☐Follow Process</p> <ul style="list-style-type: none"> • Soaking. • Washing. • Frying. • Adding vegetables. • Seasoning • Serving 						
	<p>c) Prepare Steamed fish This should include:</p> <p>☐Equipment/utensils</p> <ul style="list-style-type: none"> • Plate • Pot • Fish lifter <p>☐Ingredient</p> <ul style="list-style-type: none"> • Fish • Pepper • Butter <p>☐Follow Process</p> <ul style="list-style-type: none"> • Greasing plate. • Preparing fish. • Seasoning. • Steaming. 						

Examiner`s comments:

Signed:

Examiner Name/Sign:

Learner`s Name/sign:

Date:

Date:

Task 9: PREPARE VEGETABLES

No	Activity	Satisfactory			Not Satisfactory		
		1	2	3	1	2	3
During observation of work activities the candidate demonstrate that they can							
	<p>a) Prepare Chibwabwa This should include:</p> <p><input type="checkbox"/>Equipment /utensils</p> <ul style="list-style-type: none">• Pot• Chef’s knife• Chopping board• Bowl• colander <p><input type="checkbox"/>Ingredient</p> <ul style="list-style-type: none">• Chibwabwa• Cooking oil• Tomato• Onion• Water• Salt <p><input type="checkbox"/>Follow Process</p> <ul style="list-style-type: none">• Cutting chibwabwa.• Cooking.• Seasoning.• Serving.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>b) Prepare Chimpapila or kachesha in groundnuts This should include:</p> <p>☐Equipment /Utensils</p> <ul style="list-style-type: none"> • Pot • Chef's knife • Chopping board • Bowl • colander <p>☐Ingredient</p> <ul style="list-style-type: none"> • Chimpapila or kachesha • Groundnuts • Tomato • Onion • Water • Salt <p>☐Follow Process</p> <ul style="list-style-type: none"> • Cutting. • Cooking. • Adding paste. • Simmering. • Serving 						
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>c) Prepare Chines style stir fry vegetables This should include:</p> <p>☐Equipment /Utensils</p> <ul style="list-style-type: none"> • Pot • Chef's knife • Chopping board • Bowl • colander <p>☐Ingredient</p> <ul style="list-style-type: none"> • cauliflower • broocoil • carrot • eggplant • baby marrow • mushroom • cooking oil • curry • stock • salt • pepper <p>☐Follow Process</p> <ul style="list-style-type: none"> • Washing vegetables. • Cuting vegetables. • Sautéing vegetables. • Seasoning • Serving 						
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>d) Prepare vegetable curry This should include:</p> <p>☐Equipment /Utensils</p> <ul style="list-style-type: none"> • Pot • Chef's knife • Chopping board • Bowl • colander <p>☐Ingredient</p> <ul style="list-style-type: none"> • beans • mushroom • carrots • celery • caulfolwer • broccoli • baby sweet corn • red and green pepper • cooking oil • Salt • Ginger • Soy sauce • White pepper <p>☐Follow Process</p> <ul style="list-style-type: none"> • Washing vegetables. • Cuting vegetables. • Sautéing vegetables. • Seasoning • Serving 						
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	e) Prepare Katapa This should include:						
	☐Equipment <ul style="list-style-type: none"> • Pot • Cooking stick • Knife • Ibende/motor ☐Ingredient <ul style="list-style-type: none"> • Katapa • Tomato • Onion • Cooking oil • Salt ☐Process <ul style="list-style-type: none"> • Pounding. • Cooking. • Seasoning • Serving 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Examiner's comments

Signed:

Examiner Name/Sign:

Learner`s Name/sign:

Date:

Date:

Task 10: PREPARE BASIC CAKES

No	Activity						
		Satisfactory			Not Satisfactory		
	During observation of work activities the candidate demonstrate that they can	1	2	3	1	2	3
	<p>a) Prepare Madeira cake This should include:</p> <p><input type="checkbox"/> Utensils/equipment</p> <ul style="list-style-type: none"> • Oven • Baking tin • Wooden spoon • Electric mixer • Teaspoon <p><input type="checkbox"/> Ingredients</p> <ul style="list-style-type: none"> • Flour • Eggs • Butter • Castor sugar • Baking powder • Vanilla essence • Milk • Lemon zest • Candied peel <p><input type="checkbox"/> Follow Process</p> <ul style="list-style-type: none"> • Preheat in oven • Creaming. • Adding egg. • Shifting. • Folding in. • Spooning. • Baking. • Serving. 						
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<p>b) Prepare Chocolate cake This should include:</p> <p>☐Equipment /utensils</p> <ul style="list-style-type: none"> • Baking tin • Cake rack • Oven • Mixing bowl • Electric mixer • Wooden spoon <p>☐Ingredient</p> <ul style="list-style-type: none"> • Eggs • Flour • Baking powder • Castor sugar • Cocoa powder • Boiling water • Icing sugar • Oil <p>☐Follow Proess</p> <ul style="list-style-type: none"> • Preheating oven. • Combining ingredients. • Mixing. • Baking. • Serving. 						
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	c) Prepare Vannila sponge cake This should include: ☐Equipment /untesiils <ul style="list-style-type: none"> • Baking tin • Mxing bowl • Wooden spoon • Stove • Cooling wire ☐Ingredient <ul style="list-style-type: none"> • Eggs • Flour • Baking powder • Castor sugar • Icing sugar • Margarine • Vanilla • Salt ☐Process <ul style="list-style-type: none"> • Preheating oven. • Mixing ingredients. • Baking. • Serving. 						

Examiner's comments

Signed:

Examiner Name/Sign:

Learner`s Name/sign:

Date:

Date:

Task 11: PREPARE BEEF DISHES

No	Activity						
		Satisfactory			Not Satisfactory		
	During observation of work activities the candidate demonstrate that they can	1	2	3	1	2	3
	a) Prepare Marinated T-bone This should include: ☐Equipment <ul style="list-style-type: none"> • Mixing bowl • Baking sheet • Brush • Stove • Serving spoon • Sauce pan • Aluminium foil • Knife ☐Ingredient <ul style="list-style-type: none"> • T-bone • Paprika • BBQ • Salt • Pepper • Garlic • Mustard • Worcestershire sauce ☐Follow Process <ul style="list-style-type: none"> • Marinading • Marinating. • Pre heating oven. • Baking. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	b) Prepare Beef stew This should include: ☐Equipment/utensils <ul style="list-style-type: none"> • Sauce pan • Cooking stick • Chefs knife • Chopping board ☐Ingredients <ul style="list-style-type: none"> • Beef steak • Onion 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	<ul style="list-style-type: none"> • Tomato/tomato puree • Salt and pepper • Carrots • Cooking oil • Flour • Brown stock • Bouquet garni • Garlic <p>□Follow Process</p> <ul style="list-style-type: none"> • Cutting. • Frying. • Adding vegetables. • Thickening. • Adding stock. • Adding bouquet garni • Seasoning • Simmering. • Serving 						
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	<p>c) Beef goulash This should include:</p> <p>☐Equipment/utensils</p> <ul style="list-style-type: none"> • Sauce pan • Cooking stick • Chefs knife • Chopping board <p>☐Ingredients</p> <ul style="list-style-type: none"> • Beef steak • Onion • Tomato/tomato puree • Salt and pepper • Carrots • Cooking oil • Flour • Brown stock • Bouquet garni • Garlic • Potatoes • Paprika <p>☐Follow Process</p> <ul style="list-style-type: none"> • Cuting. • Frying. • Adding vegetables. • Thickening. • Adding stock. • Adding bouquet garni • Seasoning • Simmering. • Serving 						
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Examiner's comments

Signed:

Examiner Name/Sign:

Learner's Name/sign:

Date:

Date:

FINAL PRACTICAL ASSESSMENT SUMMARY

Practical assessment summary		Satisfactory	Not Satisfactory
Practical assessment tasks	TASK 1: SAFETY	<input type="checkbox"/>	<input type="checkbox"/>
	TASK 2: HYGIENE	<input type="checkbox"/>	<input type="checkbox"/>
	TASK 3: PREPARE STARTERS	<input type="checkbox"/>	<input type="checkbox"/>
	TASK 4: PREPARE SNACKS	<input type="checkbox"/>	<input type="checkbox"/>
	TASK 5: PREPARE BEVERAGES	<input type="checkbox"/>	<input type="checkbox"/>
	TASK 6: PREPARE STARCH DISHES	<input type="checkbox"/>	<input type="checkbox"/>
	TASK 7: PREPARE POULTRY DISHES	<input type="checkbox"/>	<input type="checkbox"/>
	TASK 8: PREPARE FISH DISHES	<input type="checkbox"/>	<input type="checkbox"/>
	TASK 9: PREPARE VEGETABLES DISHES	<input type="checkbox"/>	<input type="checkbox"/>
	TASK 10: PREPARE BASIC CAKES	<input type="checkbox"/>	<input type="checkbox"/>
	TASK 11: PREPARE BEEF DISHES	<input type="checkbox"/>	<input type="checkbox"/>

Assessor/Examiners comments:

[illegible]

ASSESSMENT OUTCOME

Competent

Not Competent



Learner/Trainee	Assessor/Examiner
Learner/Trainee name: _____ (Print)	Assessor/Examiner name: _____ (Print)
Learner/Trainee comments:	Assessor/Examiner comments:
Signature: _____ Date: _____	Signature: _____ Date: _____

VALIDATION OF THE ASSESSMENT

NAME:.....

DATE:.....

POSITION: **PRINCIPAL/HEAD OF INSTITUTION**

SIGNATURE:.....

NAME INSTITUTION:.....

STAMP:

