

MODULE II

BAKING

FOP/OS/BT/CR/05/4/MA

PREPARE PASTRIES

SEPTEMBER-NOVEMBER 2025



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

PRACTICAL ASSESSMENT

INSTRUCTIONS TO THE ASSESSOR:

1. This assessment is to take place in the prescribed order as arranged in the tool.
2. Capture clear **photographs** and/or **videos** of each candidate's work at critical points as they perform the tasks and label all media files with: Candidate Registration Number, Unit Code, Practical Session Number, and Date.
3. Record candidate scores and assessor remarks in the observation checklists for each session.
4. Store all completed checklists, media files, and candidate drawings in a secure digital/physical folder per candidate.

CANDIDATE & ASSESSOR DETAILS

Candidate Name:	CDACC Reg. No.:
Assessor Name:	Assessor ID Number:

PRACTICAL BRIEF

In this practical, the candidate will be required to demonstrate competence in prepare pastries. The assessment will involve hands-on sessions and an oral assessment.

SESSION 1 (2 HOURS): PREPARE FRUIT PIE

Assessment Date:	
Assessment Venue:	

PRACTICAL CHECKLIST

No.	Items of Evaluation	Max Marks	Awarded
1.	Observed hygiene standards and procedures		
	a) Personal hygiene		
	• Clean and pressed uniforms	1	
	• Flat, clean closed shoes	1	
	• Short clean nails and no vanish	1	
	• Hands kept clean throughout	1	
	b) Food hygiene		
	• Prepared pastries in clean equipment	1	
	• Covered pastries where necessary	1	
	• Use clean kitchen clothes	1	

	<p>c) Environmental hygiene</p> <ul style="list-style-type: none"> • Work surfaces kept clean and dry • Floor kept clean and dry • Proper disposal of waste <p><i>(Award 1 mark or zero)</i></p>	1 1 1	
2.	<p>Collected and assembled the required equipment as per the recipe.</p> <p><i>(Award 2 marks or zero)</i></p>	2	
3.	<p>Collected, weighed and assembled ingredients as per the recipe specifications.</p> <p><i>(Award 3 marks or zero)</i></p>	3	
4.	<p>Prepared Fruit pie</p> <ol style="list-style-type: none"> i. Sieved the flour and salt. ii. Rubbed in the fat to achieve a sandy texture. iii. Made a well in the center. iv. Added sufficient water to make a fairly firm paste. v. Handled as little and as lightly as possible. vi. Prepared the fruits, wash and place half in a ½-litre pie dish or individual dishes. vii. Added the sugar and water and the remainder of the fruit. viii. Rolled out ½ cm thick to the shape of the pie dish, allow to relax. Damped the rim of the pie dish and edged the rim with a strip of the pastry. ix. Damped the edge of the pastry. Carefully laid the pastry on the dish without stretching it and firmly sealed the rim of the pie. x. Cut off any surplus pastry. xi. Brushed with milk and sprinkle with caster sugar. xii. Placed the pie on a baking sheet and baked in a hot oven at 220°C for about 10 minutes. 	1 4 1 2 1 4 2 4 3 1 1 2	

	xiii. Reduced the heat or transfer to a cooler part of the oven and continue cooking for a further 30 minutes.	1	
	xiv. Presented <i>(Award marks for each observation as indicated or zero)</i>	2	
5.	<p>PRODUCT CHECKLIST</p> <p>Appearance</p> <ul style="list-style-type: none"> • Fruit sweetened filling • Golden brown color • Tender crust <p>Texture</p> <ul style="list-style-type: none"> • Flaky • Crispy <p>Flavour</p> <ul style="list-style-type: none"> • Buttery flavour <p>Quantity</p> <ul style="list-style-type: none"> • Enough for four portions <p><i>(Award 1 mark for each or zero)</i></p>	1 1 1 1 1 1 1	
6.	Cleared up after the activities <i>(Award 2 marks or zero)</i>	2	
	Total Session Marks	53	
REMARKS			

NB: Photos and videos should be taken as the candidate performs items 4 and 5

SESSION 2 (5 HOURS): PREPARE BANANA FLAN AND APPLE TURNOVER

Assessment Date:	
Assessment Venue:	

PRACTICAL CHECKLIST

No.	Items of Evaluation	Max Marks	Awarded
1.	<p>Observed hygiene standards and procedures</p> <p>a) Personal hygiene</p> <ul style="list-style-type: none"> • Clean and pressed uniforms • Flat, clean closed shoes • Short clean nails and no vanish • Hands kept clean throughout <p>b) Food hygiene</p> <ul style="list-style-type: none"> • Prepared pastries in clean equipment • Covered pastries where necessary • Use clean kitchen clothes <p>c) Environmental hygiene</p> <ul style="list-style-type: none"> • Work surfaces kept clean and dry • Floor kept clean and dry • Proper disposal of waste <p><i>(Award 1 mark for each or zero)</i></p>	<p>1</p>	
2.	<p>Collected and assembled the required equipment as per the recipe.</p> <p><i>(Award 2 marks or zero)</i></p>	2	
3.	<p>Collected, weighed and assembled ingredients as per the recipe specifications.</p> <p><i>(Award 3 marks or zero)</i></p>	3	

4.	<p>Prepared Banana Flan</p> <ul style="list-style-type: none"> i. Creamed the egg and sugar. 3 ii. Added the margarine and mix for a few seconds. 2 iii. Incorporated the sieved flour and salt. Mixed lightly until smooth. 3 iv. Allowed to rest in a cool place. 1 v. Lined a flan ring with sugar paste. 2 vi. Cooked blind and allow to cool. 3 vii. Made pastry custard pour while hot into the flan case. 4 viii. Allowed to set, peeled and sliced the bananas neatly. 3 ix. Arranged overlapping layers on the custard and applied apricot glaze. 3 x. Presented 2 <p><i>(Award marks for each observation as indicated or zero)</i></p>		
5.	<p>PRODUCT CHECKLIST</p> <p>Appearance</p> <ul style="list-style-type: none"> • Caramel topping 1 • Golden brown color 1 <p>Texture</p> <ul style="list-style-type: none"> • Creamy 1 • Smooth 1 <p>Flavour and taste</p> <ul style="list-style-type: none"> • Sweet 1 • Natural banana flavour 1 <p>Quantity</p> <ul style="list-style-type: none"> • Enough for four portions 1 <p><i>(Award 1 mark for each or zero)</i></p>		
6.	<p>Cleared up after the activities</p> <p><i>(Award 2 marks for each or zero)</i></p>	2	

7.	<p>Prepared Apple Turnover</p> <ul style="list-style-type: none"> i. Sieved the flour and salt ii. Rubbed-in one-quarter of the butter and made a well in the center. iii. Added the water and lemon juice and kneaded well into a smooth dough in the shape of a ball. iv. Relaxed the dough in a cool place for 30 minutes. v. Cut a cross halfway through the dough and pulled out the corners to form a star shape. vi. Rolled out the points of the star square, leaving the center thick and kneaded the remaining butter to the same texture as the dough. vii. Placed the butter on the center square, which is four times thicker than the flaps. Folded over the flaps. viii. Rolled out to 15cm, covered with a cloth or plastic and allowed to rest for 5–10 minutes in a cool place. ix. Rolled out to 20cm, folded both the ends to the center, folded in half again to form a square and allowed to rest in a cool place for 20 minutes. x. Rolled one more double turn; allowed to rest for 20 minutes allowing to rest between each and allow to rest for 10 minutes xi. Rolled out the pastry 2mm thick and cut into 8cm diameter rounds. xii. Rolled out slightly to oval xiii. Moistened the edges, placed a little apple purée in center of each and fold over and seal firmly. 	<p>1</p> <p>3</p> <p>3</p> <p>1</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>2</p> <p>3</p>	
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	xiv. Brushed with egg white and dipped in caster sugar and placed sugar side up on a dampened baking sheet. xv. Baked in hot oven, 220°C for 15–20 minutes. xvi. Removed from the oven xvii. Presented. <i>(Award marks for each observation as indicated or zero)</i>	3 2 1 1	
8.	PRODUCT CHECKLIST Appearance <ul style="list-style-type: none"> • Golden brown Texture <ul style="list-style-type: none"> • Flaky Flavour and taste <ul style="list-style-type: none"> • Buttery flavour Quantity <ul style="list-style-type: none"> • Enough for four portions <i>(Award 1 mark for each or zero)</i>	1 1 1 1	
9.	Cleared up after the activities <i>(Award 2 marks for each or zero)</i>	2	
	TOTAL SESSION MARKS	97	
REMARKS			

NB: Photos and videos should be taken as the candidate performs items 4 ,5,7 and 8.

SESSION 3 (2 HOURS): PREPARE CHOCOLATE ECLAIRS

Assessment Date:	
Assessment Venue:	

PRACTICAL CHECKLIST

No.	Items of Evaluation	Max Marks	Awarded
1.	<p>Observed hygiene standards and procedures</p> <p>a) Personal hygiene</p> <ul style="list-style-type: none"> • Clean and pressed uniforms • Flat, clean closed shoes • Short clean nails and no vanish • Hands kept clean throughout <p>b) Food hygiene</p> <ul style="list-style-type: none"> • Prepared pastries in clean equipment • Covered pastries where necessary • Use clean kitchen clothes <p>c) Environmental hygiene</p> <ul style="list-style-type: none"> • Work surfaces kept clean and dry • Floor kept clean and dry • Proper disposal of waste <p><i>(Award 1 mark each or zero)</i></p>	<p>1</p>	
2.	<p>Collected and assembled the required equipment as per the recipe.</p> <p><i>(Award 2 marks or zero)</i></p>	2	
3.	<p>Collected, weighed and assembled ingredients as per the recipe specifications.</p> <p><i>(Award 3 marks or zero)</i></p>	3	
4.	<p>Prepared chocolate eclairs</p> <p>i. Brought the water, sugar, salt and fat to the boil in a saucepan and removed from heat.</p> <p>ii. Added the sieved flour and mixed in with a wooden spoon</p>	<p>2</p> <p>3</p>	

	<p>iii. Returned to a moderate heat and stirred continuously until the mixture leaves the sides of the pan.</p> <p>iv. Removed from the heat and allow to cool.</p> <p>v. Added the beaten eggs, beating well and checked consistency as you go.</p> <p>vi. Placed the choux paste into a piping bag with a 1cm plain tube.</p> <p>vii. Piped into 8cm lengths onto a lightly greased, dampened baking sheet.</p> <p>viii. Baked at 200–220°C for about 30 minutes.</p> <p>ix. Allowed to cool and slotted down one side, with a sharp knife.</p> <p>x. Filled with sweetened, vanilla-flavoured whipped cream, using a piping bag and small tube.</p> <p>xi. Warmed the fondant, add the finely cut chocolate, allowed to melt slowly, adjusted the consistency with a little sugar and water syrup if necessary.</p> <p>xii. Glazed the éclairs by dipping them in the fondant and removed the surplus with the finger.</p> <p>xiii. Allowed to set.</p> <p>xiv. Presented.</p> <p><i>(Award marks for each observation as indicated or zero)</i></p>	<p>4</p> <p>1</p> <p>2</p> <p>2</p> <p>3</p> <p>2</p> <p>2</p> <p>2</p> <p>3</p> <p>3</p> <p>1</p> <p>2</p>	
5.	<p>PRODUCT CHECKLIST</p> <p>Appearance</p> <ul style="list-style-type: none"> • Golden brown color • Rich creamy filling <p>Texture and flavour</p> <ul style="list-style-type: none"> • Glossy chocolate glaze • Light and airy • Tender and crisp pastry shell 	<p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p>	

	Quantity <ul style="list-style-type: none"> Enough for four portions <i>(Award 1 mark for each or zero)</i>	1	
	Cleared up after the activities	2	
	Total Session Marks	55	
REMARKS			

NB: Photos and videos should be taken as the candidate performs items 4 and 5.

SECTION 3: ORAL ASSESSMENT (25 MARKS)

Assessor to award marks for each correct response by the candidate in the table below:

Q/N	Question	Expected Key Points	Max Marks	Awarded
1.	State three reasons for wearing PPES during pastry preparation	Ensures personal safety; prevents food contamination; maintains hygiene standards	3	
2.	Mention three PPEs items used in a pastry kitchen.	Chef's jacket, apron, chef's hat, kitchen boots, oven gloves, neck tie	3	
3.	Name three hygiene practices to observe when preparing pastries	Wash hands, sanitize surfaces, wear clean attire, keep nails short, tie back hair	3	
4.	Identify three ways to clean and sanitize work surfaces before use.	Use food-safe cleaning agents, wipe with sanitized cloths, rinse properly	3	
5.	State two reasons temperature control is	Prevents spoilage, ensures dough consistency, supports proper baking	2	

	necessary during pastry preparation.			
6.	Name two characteristics of a well-made short pastry.	Crumbly, tender, light, not tough	2	
7.	Mention three common finishing methods for sugar pastries.	Icing, glazing, dusting with sugar or cocoa, adding fruit	3	
8.	Give two reasons for chilling puff pastry during preparation.	Maintains layer integrity, prevents butter from melting	2	
9.	Identify one key difference between sugar pastry and short pastry.	Sugar pastry has higher sugar content and is sweeter	2	
10.	State two steps followed when packaging short pastry product	Cool product, use clean packaging, seal and label properly	2	

SUMMARY OF ASSESSMENT

SECTION	Total Marks	Marks Awarded
Assessment 1	53	
Assessment 2	97	
Assessment 2	55	
TOTAL	205	
Percentage %		
ORAL ASSESMENT		
Oral assessment	25	
Percentage %		

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%

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