

072104T4DPR
DAIRY PROCESSING LEVEL 4
DA/OS /PM/CR/01/4/A
PROCESS PASTEURIZED MILK
July/Aug 2023



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

PRACTICAL OBSERVATION CHECKLIST

INSTRUCTIONS TO THE ASSESSOR

1. You are required to mark the practical as the candidate performs the tasks.
2. You are required to take video clips at critical points.
3. Ensure the candidate has an identification tag pinned at the back and front near the shoulders showing Candidate's name and registration code.

OBSERVATION CHECKLIST

Candidate's name & Registration No.			
Assessor's name & Reg. code			
Unit(s) of Competency	Process Pasteurized Milk		
Venue of Assessment			
Date of assessment			
Items to be evaluated:	Marks allocated	Marks obtained	Comments
Homogenization process			
1. Wore the right PPEs <ul style="list-style-type: none"> • Head cap • Dust coat • Gumboots (Award 1 mark per PPE)	3		
2. Assembled the materials required for the practical. <ul style="list-style-type: none"> • Milk sample (1liter) • Pasteurization equipment • Heat source • Thermometer (Award 1/2 mark per material collected)	2		
3. Observed the hygiene of the equipment used. The equipment should be clean. (Award 3 Marks or zero)	3		
4. Measured the raw milk to be used in the practical and poured it into the pasteurization machine. (Award 3 Marks or zero)	3		
5. Heated the milk gradually while stirring gently to ensure uniform distribution of heat. (Award 3 marks or zero)	3		
6. Monitored temperature of the milk while	2		

heating and stirring the milk. (Award 2 Marks or zero)			
7. Heated the milk to the desired pasteurization temperature of 72°C. (Award 3 Marks or zero)	3		
8. Held the milk for 15 seconds for pasteurization period and recorded the time. (Award 3 Marks or zero)	3		
9. Cooled the milk to around 10°C and collected the pasteurized milk in a milking can. (Award 3 Marks or zero)	3		
Sub-total 1	25		
Homogenization process			
10. Assembled the required materials for the lactometer testing (Homogenizer, Homogenization pressure gauge, Homogenization pressure adjustment) (Award 1 marks for each material)	3		
11. Ensured the homogenization machine was in good condition. (Award 3Marks or zero)	3		
12. Adjusted pressure on the homogenization machine to desired outcome as per manufacturer's manual. (Award 3 marks for the mixing)	3		
13. Poured the milk into the homogenization machine and allowed it to pass through homogenization chamber to break fat globules into smaller particles. (Award 3 marks for the mixing)	3		
14. Adjusted and monitored the pressure gauge in the Homogenizer throughout the	2		

homogenization process. (Award 2 marks or zero)			
15. Collected the homogenized milk in a clean container. (Award 2 marks or zero)	2		
16. Labeled the container appropriately for identification and storage. (Award 3 marks or zero)	3		
17. Cleaned and sanitized the homogenizer machine and collection containers after use. (Award 3 marks or zero)	3		
18. Disposed off waste materials after the practical appropriately. (Award 3 marks or zero)	3		
Sub-total 2	25		
TOTAL	50		

ASSESSMENT OUTCOMES

The candidate was found to be:

Competent ☐ Not yet competent ☐

(Please tick as appropriate)

(The candidate is competent if she / he gets 50% or higher)

Feedback from candidate:

Feedback to candidate:

Candidate's signature:

Date:

Assessor's signature:

Date: