

**081206T4HPN**

**Horticulture Producer Level 6**

**HO/OS/HP/CR/05/6/B**

**Produce Mushrooms**

**July/Aug. 2023**



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

**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.

**This observation checklist consists of Five (5) printed pages**

## OBSERVATION CHECKLIST

<b>Candidate's Name &amp; Registration Code</b>			
<b>Assessor's Name &amp; Registration Code</b>			
<b>Venue of Assessment</b>			
<b>Date of Assessment</b>			
<b>Items to be evaluated:</b> <i>Please award marks as appropriate. Give a brief comment on your observation.</i>	<b>Marks available</b>	<b>Marks obtained</b>	<b>Comments</b>
<b>TASK 1: PREPARE MUSHROOM SUBTRATE</b>			
1. Wore PPEs (facemasks, gum boots, dust coat /overall) <i>(Award one mark for each PPE donned as per workplace procedures)</i>	<b>3</b>		
2. Assembled the correct tools, equipment and materials for the task. <i>(Award marks for the tools , equipment's and materials – sufuria, water, heat source, sorghum grains, glass bottles )</i>	<b>5</b>		
3. Cooked the grain slowly until it absorbed enough water. (Moisture content 40-60%). <i>(Award one mark for; adding water in sufuria, adding sorghum grains in sufuria, lighting fire, cooking the grains ,observe safety)</i>	<b>5</b>		

4. Placed grains in glass bottles: <ul style="list-style-type: none"> <li>removed the grains from water,</li> <li>drained excess water,</li> <li>mixed with lime,</li> <li>kept in a clean bottle up to 2/3 full</li> <li>closed the bottle slightly.</li> </ul> <i>(Award one mark for each of the tasks)</i>	<b>5</b>		
5. Heated the bottles with grains; <ul style="list-style-type: none"> <li>Placing bottle in water,</li> <li>Setting bottle in sufuria with water.</li> <li>Boiling for 15 minutes</li> </ul> <i>(Award two marks for each activity)</i>	<b>6</b>		
<b>TASK 2: INOCULATE THE MUSHROOM SUBSTRATE</b>			
6. Cooled the grains prior to inoculation <ul style="list-style-type: none"> <li>Removing bottles from the hot water,</li> <li>Cooling the bottles</li> </ul> <i>(Award two marks for each activity)</i>	<b>4</b>		
7. Disinfected the hands and working area.  <i>(Award two marks each for disinfecting the hands and working area using 70% ethanol or methylated spirit )</i>	<b>4</b>		
8. Sterilized the knife with 70% ethanol or methylated spirit <i>(Award one mark for sterilizing the equipment and one mark for cutting culture pieces)</i>	<b>2</b>		

9. Cut culture from the plate (3- 5 depending on the size of the bottle). (Award two marks for cutting)	2		
10. Introduced cultures in grains; <ul style="list-style-type: none"> <li>Slowly removed cap from bottles,</li> <li>Placing pieces of culture in glass bottle with grains,</li> <li>Slowly shaking the bottles to mix the culture with the grain</li> <li>replaced the cap slowly.</li> </ul> (Award one mark each)	4		
11. Placed the prepared Spawn at an appropriate place. (Award one mark for proper placing)	1		
12. Assembled and cleaned all the tools after use (Award one mark for assembling and one marks for cleaning)	2		
13. Disposed waste at an appropriate place (Award one mark for gathering the waste and one marks safe disposal of waste)	2		
<b>Total</b>	<b>45</b>		

### 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%)**

<b>Feedback from candidate:</b>	
<b>Feedback to candidate:</b>	
<b>Candidate's Signature</b>	<b>Date</b>
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<b>Assessor's Signature</b>	<b>Date</b>
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