

081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

DA/OS /PM/CR/02/5/B

Chill Raw Milk

Nov/Dec 2024



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

PRACTICAL 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
TASK 1: Determine quality of Raw Milk			
1. Wore the right PPEs <ul style="list-style-type: none"> • Gloves • Apron or dust coat • Gumboots • Hair net/cap <i>(Award 1 mark each)</i>	4		
2. Assembled the materials required for the practical <ul style="list-style-type: none"> • Raw Milk • Magnifying glass • Dipper • Sample bottle <i>(Award 1 mark per material collected)</i>	4		
3. Ensured adequate lighting and a clean working area <i>(Award 2 marks or zero)</i>	2		
4. Examined the Raw milk's <ul style="list-style-type: none"> • Appearance • Color • Consistency 	4		

<ul style="list-style-type: none"> • Texture <p><i>(Award 1 mark each)</i></p>			
<p>5. Checked deviations.</p> <ul style="list-style-type: none"> • Clumps. • Separation. <p><i>(Award 2 marks each)</i></p>	4		
<p>6. Smelt the milk product to assess its Oduor.</p> <p><i>(Award 4 marks or zero)</i></p>	4		
<p>7. Inspected the milk product for the presence of foreign particles by looking for any visible contaminants such as dirt, hair, insects, or other undesired materials using a magnifying glass to identify smaller.</p> <p><i>(Award 4 marks or zero)</i></p>	4		
<p>8. Assessed the overall cleanliness and hygiene of the Raw milk product, containers and surroundings.</p> <p><i>(Award 4 marks or zero)</i></p>	4		
<p>9. Documented corrective actions to be taken and made recommendations for improvement.</p> <p><i>(Award 2 marks or zero)</i></p>	2		
<p>10. Disposed wastes as per the work place procedures</p> <p><i>(Award 2 marks or zero)</i></p>	2		
Sub-Total 1	34		
TASK 2: Determine the weight and chill Raw Milk			

11. Adjust the scale reading to zero (Award 2 marks or zero)	2		
12. Take weight of empty can (Award 2 marks or zero)	2		
13. Read the weight directly (Award 2 marks or zero)	2		
14. Place the Milk churn or can with milk on the scale (Award 2 marks or zero)	2		
15. Deduct weight of can to get weight of milk. (Award 4 marks or zero)	4		
16. Filled the weighted milk in a container (Award 2 marks or zero)	2		
17. Set refrigerator temperature (3°C - 10°C) (Award 2 marks or zero)	2		
18. Cooled the milk. (Award 2 marks or zero)	2		
Sub- Total 2	19		
GRAND TOTAL	52		

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
_____	_____

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