

**081105T4DAP**

**DAIRY PLANT MANAGEMENT LEVEL 5**

**DA/OS /PM/CR/05/5/B**

**Process Concentrated Milk Products**

**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

<b>Candidate's Name &amp; Registration Code</b>			
<b>Assessors 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: Prepare Sweetened Condensed Milk</b>			
1. Wore the correct PPE <ul style="list-style-type: none"> <li>• Gloves</li> <li>• Apron or dust coat</li> <li>• Gumboots</li> <li>• Hair net/cap</li> </ul> <i>(Award 1 mark each)</i>	4		
2. Assembled the materials required for the practical <ul style="list-style-type: none"> <li>• Raw Milk (500ml)</li> <li>• Magnifying glass</li> <li>• Clean utensils</li> <li>• Hand towel</li> </ul> <i>(Award 1 mark per material collected)</i>	4		
3. Prepared Milk. <ul style="list-style-type: none"> <li>• Ensured the milk is fresh and has no signs of spoilage.</li> <li>• Poured the milk into the large pot.</li> </ul> <i>(Award 2 marks each)</i>	4		

<p>4. Added Sugar</p> <ul style="list-style-type: none"> <li>Added the granulated sugar to the pot containing the milk.</li> <li>Ensured the ratio of sugar to milk is approximately 1:1.</li> </ul> <p><i>(Award 3 marks each)</i></p>	<b>6</b>		
<p>5. Heated</p> <ul style="list-style-type: none"> <li>Placed the pot on a source of heat over medium heat.</li> <li>Stirred continuously to prevent the milk and sugar from sticking to the bottom of the pot.</li> <li>Used a thermometer to monitor the temperature</li> </ul> <p><i>(Award 3 marks each)</i></p>	<b>6</b>		
<p>6. Boiled and Simmered</p> <ul style="list-style-type: none"> <li>Brought the mixture to a boil.</li> <li>Once boiling, reduced the heat to a low simmer.</li> <li>Continued to stir occasionally.</li> </ul> <p><i>(Award 3 marks each)</i></p>	<b>6</b>		
<p>7. Evaporated</p> <ul style="list-style-type: none"> <li>Evaporated the water content of the milk and sugar mixture.</li> <li>The mixture thickened gradually.</li> </ul> <p><i>(Award 2 marks each)</i></p>	<b>4</b>		
<p>8. Tested for Consistency</p> <ul style="list-style-type: none"> <li>Checked if the mixture had reached the desired consistency</li> </ul>	<b>4</b>		

by putting a small amount on a plate. • If it holds its shape and doesn't spread immediately, it is ready. <i>(Award 2 marks each)</i>			
9. Stored • Sealed the jars or containers tightly to prevent contamination. • Stored the sweetened condensed milk in a cool, dark place. <i>(Award 2 marks each)</i>	<b>4</b>		
10. Documented the actions. <i>(Award 2 marks each)</i>	<b>2</b>		
11. Disposed wastes as per the work place procedures <i>(Award 2 marks each)</i>	<b>2</b>		
<b>TOTAL</b>	<b>46</b>		
<b>ASSESSMENT OUTCOME</b>			
The candidate was found to be: <div style="display: flex; justify-content: space-around; align-items: center;"> <span>Competent</span> <input style="width: 50px; height: 30px; border: 1px solid black;" type="checkbox"/> <span>Not yet Competent</span> <input style="width: 50px; height: 30px; border: 1px solid black;" type="checkbox"/> </div> <i>(Please tick as appropriate)</i> <i>(The candidate is competent if the candidate obtains at least 50%)</i>			
<b>Feedback from the Candidate:</b>  			

<b>Feedback to the Candidate:</b>	
<b>Candidate Signature</b>	<b>Date:</b>
_____	_____
<b>Assessor's Signature</b>	<b>Date</b>
_____	_____

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