

081106T4DAF

DAIRY FARM MANAGEMENT LEVEL 6

DA/OS/FM/CR/08/6/B

Manage Dairy Young Stock

Nov/Dec 2024



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

PRACTICAL ASSESSMENT

OBSERVATION CHECKLIST

Candidate's Name & Registration Code			
Assessors Name & Registration Code			
Venue of Assessment			
Date of Assessment			
Items to be evaluated: Items to be Evaluated: Please award marks as appropriate. Give a brief comment on your observation.	Marks Available	Marks Obtained	Comments
FORMULATED ARTIFICAL COLOSTRUM			
1. Wore the right PPEs <ul style="list-style-type: none"> • Gloves • Dust coat • Gumboots • Nose mask (Award ½ mark or zero per each PPE worn)	2		

2. Assembled the materials and equipment required for the practical. (Award 1 mark or zero for each category assembled)	2		
3. Observed the hygiene of the equipment to be used. <ul style="list-style-type: none"> Cleaned Sanitized (Award 1 mark or zero for each activity)	2		
4. Sanitized gloves before handling the ingredients (Award 2 mark or zero for the activity)	2		
5. Cracked an egg and carefully separated the egg yolk from the egg white. (Award 3 marks or zero for each activity)	3		
6. Poured 250ml of whole milk into a clean mixing bowl (Award 2 mark or zero for pouring milk in a clean bowl)	2		
7. Added the egg yolk to the milk and mixed thoroughly until well blended. <ul style="list-style-type: none"> Added egg yolk to milk Mixed thoroughly (Award 1 mark or zero for each activity done)	2		
8. Added 10mls of cod liver oil and mixed well <ul style="list-style-type: none"> Measured correct amount of cod liver oil Mixed thoroughly (Award 1 mark or zero for each activity)	2		
9. Added 10mls of castor oil and mixed well <ul style="list-style-type: none"> Measured correct amount of castor oil Mixed thoroughly (Award 1 mark or zero for each activity)	2		
10. Added 20gms of glucose and mixed well <ul style="list-style-type: none"> Measured correct amount of glucose Mixed thoroughly (Award 1 mark or zero for each activity)	2		

11. Added 250ml of warm water and mixed well <ul style="list-style-type: none"> Measured correct amount of warm water Mixed thoroughly <i>(Award 1 mark or zero for each activity)</i>	2		
12. Stirred the mixture thoroughly until it achieved a smooth, uniform consistency without any lumps <i>(Award 2 marks or zero for stirring the mixture)</i>	2		
13. Ensured that the temperature of the mixture was 39 ⁰ c <i>(Award 2 marks or zero for checking the temperature)</i>	3		
14. Weighed the mixture using a weighing scale <i>(Award 2 marks or zero for weighing the mixture)</i>	2		
15. Cleaned and sanitized equipment after use <i>(Award 1 mark or zero for each activity)</i>	2		
16. Ensured all waste was disposed according NEMA guidelines <i>(Award 2 marks or zero for disposal)</i>	2		
TOTAL	34		

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:
