

081106T4DAF

DAIRY FARM MANAGEMENT LEVEL 6

DA/OS/FM/CR/07/6/B

Milk Dairy Animals

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: <i>Please award marks as appropriate. Give a brief comment on your observation.</i>	Marks Available	Marks Obtained	Comments
TASK 1: CONDUCTED AN ORGANOLEPTIC EVALUATION OF MILK SAMPLES			
1. Wore protective clothing as per workplace procedure <ul style="list-style-type: none"> • Gumboots • Apron • Gloves • Head net 	2		

<i>(Award ½ mark or zero for each PPE worn)</i>			
2. Assembled tools, materials and equipment as per workplace procedure <i>(Award 1 or zero mark for each category)</i>	3		
3. Conducted organoleptic evaluation on the milk samples as per the code of hygiene practice for milk and milk products <ul style="list-style-type: none"> Visibly checked for abnormal color(food colour) Visibly checked for impurities(pieces of leaves) <i>(Award 2 marks or zero for each)</i>	4		
Sub-Total 1	9		
TASK 2: PREPARED THE MILK FOR TRANSPORT			
4. Weighed the Milk as per Livestock Production Manual <ul style="list-style-type: none"> Weighed each Sample Recorded the weight <i>(Award 2 marks or zero for each)</i>	4		
5. Selected milk which meets quality standards to be prepared for transport as per the Livestock Production Manual <ul style="list-style-type: none"> Settled for Sample C Poured Sample A into the disposal bucket Poured Sample B into the disposal bucket <i>(Award 2 marks or zero for each)</i>	6		
6. Sieved Sample C into the churn as per Livestock Production Manual <i>(Award 2 marks or zero)</i>	2		

7. Prepared the milk for transport as per Livestock Production Manual <ul style="list-style-type: none"> Covered the milk churn Stored it at a cool place <i>(Award 1 mark or zero for each)</i>	2		
Sub-Total 2	14		
TASK 3: CLEANED MILKING UTENSILS			
8. Prepared to clean the Milk utensils as per the code of hygiene practice for milk and milk products <ul style="list-style-type: none"> Put water in a washing basin Poured washing detergent into the water Put disinfectant into the water <i>(Award 1 mark or zero for each)</i>	3		
9. Cleaned the milk utensils as per the code of hygiene practice for milk and milk products <ul style="list-style-type: none"> Cleaned the containers that had the samples with the scrubber Dry-cleaned the weighing scale Wiped the dust on the rack <i>(Award 2 marks or zero for each)</i>	6		
10. Dried the utensils <i>(Award 2 marks or zero for the activity)</i>	2		
11. Managed waste as per the code of hygiene practice for milk and milk products <ul style="list-style-type: none"> Poured the waste water away from the cleaning area in a place it cannot lead to contamination of milk. Poured the waste milk away from the cleaning area in a place it cannot lead to contamination of milk. <i>(Award 1 mark or zero for each)</i>	2		

Sub-Total 3	13		
GRAND TOTAL	36		
ASSESSMENT OUTCOME			
<p>The candidate was found to be:</p> <p style="text-align: center;">Competent <input type="checkbox"/> Not yet Competent <input type="checkbox"/></p> <p><i>(Please tick as appropriate)</i></p> <p><i>(The candidate is competent if the candidate obtains at least 50%)</i></p>			
Feedback from the Candidate:			
Feedback to the Candidate:			
Candidate Signature		Date:	
_____		_____	
Assessor's Signature		Date	
_____		_____	