

081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

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

Process Fluid Milk Products

Nov/Dec 2024



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

**PRACTICAL ASSESSMENT**

**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 1: Perform pasteurization of Raw Milk</b>  |                        |                       |                 |
| 1. Wore the right PPEs <ul style="list-style-type: none"> <li>• Gloves</li> <li>• Apron or dust coat</li> <li>• White Gumboots</li> <li>• Hair net/ Head cap</li> </ul> <i>(Award 1 mark for each PPE)</i> | <b>4</b>               |                       |                 |

|   |          |  |  |
|---|----------|--|--|
| 2. Assembled the materials required for the practical <ul style="list-style-type: none"> <li>• Milk sample (5 liters)</li> <li>• Pasteurization equipment</li> <li>• Heat source</li> <li>• Thermometer</li> </ul> <i>(Award 1 mark per material collected)</i> | <b>4</b> |  |  |
| 3. Observed the hygiene of the equipment used<br><i>(Award 2 marks or zero)</i>   | <b>2</b> |  |  |
| 4. Measured the raw milk to be used in the practical and poured it into the pasteurization machine.<br><i>(Award 3 marks or zero)</i>   | <b>4</b> |  |  |
| 5. Heated the milk gradually while stirring gently to ensure uniform distribution of heat.<br><i>(Award 3 marks or zero)</i>  | <b>3</b> |  |  |
| 6. Monitored temperature of the milk while heating and stirring the milk.<br><i>(Award 2 Marks or zero)</i>   | <b>2</b> |  |  |
| 7. Heated the milk to the desired pasteurization temperature of 72°C.<br><i>(Award 3 Marks or zero)</i>   | <b>3</b> |  |  |
| 8. Held the milk for 15 seconds for pasteurization period and recorded the time.<br><i>(Award 3 Marks or zero)</i>  | <b>3</b> |  |  |
| 9. Cooled the milk to around 10°C and collected the pasteurized milk in a milking can.<br><i>(Award 3 Marks or zero)</i>  | <b>3</b> |  |  |

|   |           |  |  |
|---|-----------|--|--|
| 10. Documented corrective actions to be taken and recommendations for improvement.<br>(Award 2 marks or zero)   | 2         |  |  |
| 11. Disposed wastes as per the work place procedures<br>(Award 2 marks or zero)                                 | 2         |  |  |
| <b>Sub-Total 1</b>  | <b>32</b> |  |  |
| <b>TASK 2: Carry out Resazurin Test</b>   |           |  |  |
| 12. Placed the milk in the test tube (10mls of milk)<br>(Award 2 marks or zero)                                 | 2         |  |  |
| 13. Added 1ml of Resazurin solution<br>(Award 2 Marks or zero)  | 2         |  |  |
| 14. Placed test tube sample in the incubator<br>(Award 2 marks for the mixing)                                  | 2         |  |  |
| 15. Stirred milk gradually and gently to ensure uniform distribution of colour.<br>(Award 2 marks for stirring) | 2         |  |  |
| 16. Indicated the colour change<br>(Award 2 marks or zero)  | 2         |  |  |
| 17. Made conclusion on presence or absence of live micro-organisms<br>(Award 2 marks or zero)                   | 2         |  |  |
| 18. Cleaned well the equipment after use<br>(Award 2 marks or zero)   | 2         |  |  |
| 19. Disposed of waste materials<br>(Award 1 marks or zero)  | 2         |  |  |
| <b>Sub-Total 2</b>  | <b>16</b> |  |  |
| <b>GRAND TOTAL</b>  | <b>48</b> |  |  |
| <b>ASSESSMENT OUTCOME</b>   |           |  |  |

|   |  |
|---|--|
| The candidate was found to be:  |  |
| Competent <input type="checkbox"/>  | Not yet Competent <input type="checkbox"/> |
| <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>                                       |  |
| <br><br><br>  |  |
| <b>Feedback to the Candidate:</b>   |  |
| <br><br><br>  |  |
| <b>Candidate Signature</b>  | <b>Date:</b>                               |
| _____   | _____                                      |
| <b>Assessor's Signature</b>   | <b>Date</b>                                |
| _____   | _____                                      |