081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

DA/OS/PM/CR/01/5/B

Procure Raw Milk

Nov/Dec 2024



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

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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: Please award marks as	Marks	Marks	Comments
appropriate. Give a brief comment on your observation.	Available	Obtained	
TASK 1: Prepare resazurin solution			
1. Wore the right PPEs			
 Apron or dust coat 	3		
• White gumboot			
• Hair net /cap	COM		
(Award 1 mark each)	16r.		
2. Assembled the materials required for the	2		
practical			
 Resazurin tablet 			
 Distilled water 			
 Measuring cylinder 100 ml 			
 Towel 			
(Award ½ mark each)			
3. Sterilized the container using hot water	2		
(Award 2 marks or zero)			
4. Dissolved one standard resazurin tablet in	3		
50mls of sterile distilled water.			
(Award 3 marks or zero)			
Sub-total 1	10		
TASK 1: Carry out Resazurin test		<u>I</u>	

5. Collected milk sample from milk churn	2	
(Award 2 marks or zero)		
6. Sterilized the test tube and pipette with hot	3	
water.		
(Award 3 marks or zero)		
7. Measure 10mls of milk sample into 2 sterile	4	
test tubes using a sterile pipette.		
(Award 4 marks or zero)		
8. Cork and place in a water bath (37°C) for 5	4	
minutes.		
(Award 4 marks or zero)		
9. Using a sterilized pipette add 1ml resazurin	4	
solution into one of the test tubes the other is	~	
left blank.	r'coll,	
(Award 4 marks or zero)	,	
10. Insert stopper and invert twice to mix.	3	
(Award 4 marks or zero)		
11. Return to water bath at 37°C for 10 minutes.	4	
(Award 4 marks or zero)		
12. Remove from water bath.	2	
(Award 2 marks or zero)		
13. Compared the color with the reference charts	2	
to determine the quality milk sample		
collected.		
(Award 2 marks or zero)		
14. Cleaned the equipment used in the practical	2	
and returned them into their appropriate		
storage facility		
(Award 2 marks or zero)		
Sub-Total 2	30	

GRAND TOTAL	40				
ASSESSMENT OUTCOME					
The candidate was found to be:					
(Please tick as appropriate)	Not y	et Competent			
(The candidate is competent if the candidate obtain	s at least 50	9%)			
Feedback from the Candidate: Feedback to the Candidate:					
Candidate Signature		ate:			
Assessor's Signature	I	Date			