

081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

DA/OS/PM/CR/07/5/B

Produce Cheese

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: <i>Please award marks as appropriate. Give a brief comment on your observation.</i>	Marks Available	Marks Obtained	Comments
TASK 1: Prepare to produce Cheese			
1. Wore PPEs <ul style="list-style-type: none"> • Apron, • Oven Gloves • Footwear • Disposable Vinyl Gloves <i>(Award 1 mark for each PPE donned as per workplace procedures)</i>	4		
2. Assembled the material required for practical <ul style="list-style-type: none"> • Raw Milk • Culture • Mold Powders • Rennet <i>(Award ½ mark each zero)</i>	2		
3. Pasteurized milk. <i>(Award 4 marks or zero)</i>	4		
4. Standardized milk. <i>(Award 4 marks or zero)</i>	4		
5. Cooled milk to 32°C.	3		

<i>(Award 3 marks or zero for cooling milk)</i>			
Sub-Total 1	17		
TASK 2: Produce Cheese			
6. Added the starter culture bacteria to the milk and held at 32°C for 30 minutes to ripen <i>(Award 3 marks for each of the two activities)</i>	6		
7. Added rennet to the curd and left it undisturbed for approximately 30 minutes so a firm coagulum form. <i>(Award 3 marks for each step)</i>	6		
8. Allowed the curd to ferment. <i>(Award 3 marks or zero)</i>	3		
9. Cut the curd with cheese knives into small pieces and heated to 38°C to separate the whey from the curd <i>(Award 3 marks for each activity)</i>	6		
10. Drained the whey from the vat and the curd forms a mat <i>(Award 3 marks or zero)</i>	3		
11. Cuts the curd mats into sections, piled on top of each other and flipped periodically (Cheddaring). <i>(Award 3 marks for each activity or zero)</i>	9		
12. Kept back milled curd pieces in the vat, salted by sprinkling dry salt on the curd and	6		

mixed in the salt. (Award 2 marks for each activity or zero)			
13. Placed the salted curd pieces in cheese hoops and pressed into blocks to form the cheese. (Award 3 marks or zero)	3		
14. Stored cheese in the refrigerator. (Award 3 marks or zero)	3		
15. Managed and disposed waste (Award 2 marks or zero)	3		
Sub-Total 2	48		
GRAND TOTAL	65		
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>(Please tick as appropriate)</p> <p>(The candidate is competent if the candidate obtains at least 50%)</p>			
Feedback from the Candidate:			
Feedback to the Candidate:			
Candidate Signature		Date:	
_____		_____	

Assessor's Signature _____	Date _____
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