

081205T4HPN

HORTICULTURE PRODUCTION LEVEL 5

HO/OS/HP/CR/05/5/B

Produce Mushrooms

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: PREPARE MUSHROOMS FOR PICKLING</b>			
1. Wore appropriate PPEs <ul style="list-style-type: none"> <li>• Gumboots</li> <li>• Gloves</li> <li>• Overall</li> <li>• Facemask</li> </ul> <i>(Award 1 mark each)</i>	<b>4</b>		

2. Identified and assembled the tools, equipment and materials. <ul style="list-style-type: none"> <li>• Identified tools, equipment and materials</li> <li>• Assembled tools, equipment and materials</li> </ul> <i>(Award 2 marks for each activity)</i>	<b>4</b>		
3. Prepared the pickling area. <ul style="list-style-type: none"> <li>• Identified the appropriate site</li> <li>• Cleaned the identified site</li> </ul> <i>(Award 2 marks for each activity)</i>	<b>4</b>		
4. Prepared the Mushrooms for pickling. <ul style="list-style-type: none"> <li>• Gently wiped the Mushrooms with a damp cloth.</li> <li>• Sliced Mushrooms into uniform pieces</li> <li>• Placed Mushroom in boiling water for about 3 minutes</li> <li>• Immediately placed Mushrooms in ice-cold water</li> <li>• Dried the Mushrooms with paper towel.</li> </ul> <i>(Award 2 marks for each activity)</i>	<b>10</b>		
<b>Sub-Total 1</b>	<b>22</b>		
<b>TASK 2: PREPARE PICKLING SOLUTION</b>			
5. Mixed the ingredients to make pickling solution. <ul style="list-style-type: none"> <li>• Combined white vinegar and water at 1:1 ratio, 2g of salt and 2g of sugar.</li> <li>• Stirred until the salt and sugar are fully dissolved.</li> </ul> <i>(Award 2 marks for each)</i>	<b>4</b>		
6. Heated and cooled the pickling mixture <ul style="list-style-type: none"> <li>• Heated mixture to boil</li> <li>• Allowed mixture to simmer at low heat for 5 minutes</li> <li>• Cooled the mixture slightly before use.</li> </ul> <i>(Award 2 marks for each activity)</i>	<b>6</b>		
<b>Sub-Total 2</b>	<b>10</b>		

<b>TASK 3: PICKLE THE MUSHROOMS</b>			
7. Cleaned and sterilized glass jar in boiling water. <ul style="list-style-type: none"> <li>• Cleaned the glass jar.</li> <li>• Sterilized the glass jar.</li> </ul> <i>(Award 2 marks for each activity)</i>	<b>4</b>		
8. Packed Mushrooms in glass jar. <ul style="list-style-type: none"> <li>• Packed the blanched Mushrooms into the sterilized jar.</li> <li>• Left a headspace at the top.</li> </ul> <i>(Award 2 marks for each activity)</i>	<b>4</b>		
9. Added the pickling solution to the Mushrooms. <ul style="list-style-type: none"> <li>• Poured the hot pickling solution over the Mushrooms in the jar.</li> <li>• Ensured Mushrooms are fully submerged.</li> <li>• Wiped the rims of the jar with a clean cloth to remove any residues.</li> </ul> <i>(Award 2 marks for each activity)</i>	<b>6</b>		
10. Sealed and processed the packed jar. <ul style="list-style-type: none"> <li>• Placed lid on the jar tightly seal.</li> <li>• Processed the jar in a boiling water bath for 10 minutes.</li> </ul> <i>(Award 2 marks for each activity)</i>	<b>4</b>		
11. Cooled and labelled the jar. <ul style="list-style-type: none"> <li>• Remove the jar from the water bath and let it cool on a clean towel or rack.</li> <li>• Checked the seals for tightness.</li> <li>• Labeled the jar with the date of preservation</li> <li>• Stored jar in a cool dark place.</li> </ul> <i>(Award 2 marks for each activity)</i>	<b>8</b>		

12. Adhered to good food safety practices during the entire process. (Award 2 marks or zero)	2		
13. Safely disposed the wastes as per workplace procedures. (Award 2 marks or zero)	2		
14. Cleaned the tools and equipment after use. (Award 2 marks or zero)	2		
15. Efficiently used resources and time. (Award 2 marks or zero)	1		
<b>Sub-Total 3</b>	<b>33</b>		
<b>GRAND TOTAL</b>	<b>65</b>		
<b>ASSESSMENT OUTCOME</b>			
<p>The candidate was found to be:</p> <p>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>			
<b>Feedback from the Candidate:</b>			
<b>Feedback to the Candidate:</b>			
<b>Candidate Signature</b>	<b>Date:</b>		
_____	_____		
<b>Assessor's Signature</b>	<b>Date</b>		
_____	_____		