

081205T4HPN

HORTICULTURE PRODUCTION LEVEL 5

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

Produce Mushrooms

March/April 2025



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

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 MUSHROOM COMPOST			
1. Wore PPEs <ul style="list-style-type: none"> • Dust Coat • Face Mask • Gumboots • Gloves <i>(Award 1 mark each PPE or Zero)</i>	4		
2. Assembled all required tools and equipment. <i>(Award 2 Marks for the activity or Zero)</i>	2		
3. Calculated the quantities of materials using the formula $\frac{x}{100} \times 5 \text{ kg}$ showed the calculation as follows <ul style="list-style-type: none"> • Rice straws – 3.5kg • Air dried cattle dung – 750g • Cotton seed cake – 625 g • Gypsum - 50g • Calcium superphosphate – 50 g • Urea – 25 g <i>(Award 2 Marks for the activities or zero)</i>	14		
4. Weighed the materials using a weighing			

scale (Award 2 Marks for the activity or zero)	2		
5. Spread the materials in a thin layer on a clean area (Award 2 Marks for the activity or zero)	2		
6. Mixed the materials correctly one by one using a garden trowel. (Award 2 Marks for the activity or zero)	2		
7. Added water to the mixture as you mix (Award 2 Marks for the activity or zero)	2		
Sub-Total 1	28		
TASK 2: PASTEURIZE THE MUSHROOM COMPOST			
8. Boiled water in large sufuria achieve a temperature of 70°C (Award 2 Marks for the activity or zero)	2		
9. Placed the compost in perforated bags (Award 2 Marks for the activity or zero)	2		
10. Immersed the compost filled perforated bags in the hot water for 30 minutes. (Award 2 Marks for the activity or zero)	2		
11. Maintained the temperature of the water to 70°C throughout the process using a thermometer. (Award 3 Marks for maintaining the temperature at 70°C using a thermometer Award 2 marks for achieving boiling temperatures of 70°C Award zero marks for not achieving boiling temperatures of 70°C)	3		
12. Removed the compost from the sufuria	2		

and allowed to dry in clean area (Award 2 Marks for the activities or zero)			
13. Disposed waste according to waste management guidelines <ul style="list-style-type: none"> • Sorted • Cleared • Disposed (Award 1 Mark for each activity or zero)	3		
14. Assembled all tools and equipment used <ul style="list-style-type: none"> • Cleaned • Dried • Stored (Award 1 mark for each activity or Zero)	3		
Sub-Total 2	17		
GRAND TOTAL	45		
ASSESSMENT OUTCOME			
The candidate was found to be: Competent <input type="checkbox"/> Not yet Competent <input type="checkbox"/> (Please tick as appropriate) (The candidate is competent if the candidate obtains at least 50%)			
Feedback from the Candidate:			
Feedback to the Candidate:			

Candidate Signature _____	Date: _____
Assessor's Signature _____	Date _____

easytvvet.com

THIS IS THE LAST PRINTED PAGE