

081105T4AGP

AGRIPRENEURSHIP LEVEL 6

AG/OS/AP/CR/03/6/A

Market Agricultural Products and Services

March/April 2025



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

PRACTICAL ASSESSMENT

INSTRUCTIONS TO THE ASSESSOR

1. You are required to mark the practical as the candidate performs the tasks.
2. You are required to take video clips at critical points.
3. Ensure the candidate has an identification tag pinned at the back and front near the shoulders showing Candidate's name and registration code.

OBSERVATION CHECKLIST

Candidate's name & Registration Code			
Assessor's name & Registration Code			
Venue of Assessment			
Date of assessment			
Items to be evaluated: Please award marks as appropriate. Give a brief comment on your observation.	Marks available	Marks obtained	Comments
TASK 1: Sort And Grade Dry Groundnuts			
1. Prepared for the for the session - Wore appropriate clothing e.g., closed shoes, gloves, dust coat <i>(Award 2 mark or 0)</i> - Timely for the practical <i>(Award 1 mark or 0)</i>	2 1		
2. Sorted the nuts based on: - Shape - Size - Colour - Physical defects - Foreign matter <i>(Award 1 marks for each = 5 marks or 0)</i>	5		
3. Graded the nuts according to a quality grading system: - Nut size, - moisture content, - aroma, - colour - Shape	5		

<i>(Award 1 marks for each quality = 5 marks or 0)</i>			
Sub Total 1	13		
TASK 2: Package The Dry Groundnuts In 500 Grams Bags			
4. Selected Suitable packaging materials: • Clear (PVC) bags • Checked to assess the cleanliness of the packaging bag. <i>(Award 1 marks for each)</i>	2		
5. Packed the nuts in appropriate bags <i>(Award 1 marks)</i>	1		
6. Weighed the packed nuts accurately <i>(Award 2 marks for or zero)</i>	2		
7. Labelled the packed nuts: • Product name • Brand name • Net weight • Grade • Certification • Date of packaging • Expiry date • Storage instruction • Nutritional facts • Contact information <i>(Award 1 for each item x 10)</i>	10		
8. Clean the working bench and appropriately disposed of the waste. <i>(Award two mark or zero)</i>	2		
Sub Total 2	17		

Task 3: Design A Customer Feedback Form

9. Designed a customer feedback form with the following components; a) Name of the enterprise b) Title of the document – (Customer feedback form in upper case) c) Opening statement requesting customer to respond d) Customer personal details such as gender, location and age. e) Date and location f) Feedback questions e.g. (possible customer feedback questions) i. Were you satisfied with the quality of the groundnuts? ii. Did you identify any defect, bad taste or smell in the groundnuts? iii. Did the nuts satisfy your tastes and preference? iv. According to you, was the price fair? v. What suggestions and other improvements would you advise? vi. Can you refer someone else to purchase our groundnuts? vii. Are our nuts accessible in your local market? <i>(Award 2 mark for every relevant question x 5 = 10)</i>	2 2 2 2 2 10		
---	--	--	--

Sub Total 3	20		
Total	50		
ASSESSMENT OUTCOME			
The candidate was found to be: Competent ☐ Not yet competent ☐ <i>(Please tick as appropriate)</i> <i>(The candidate is competent if the candidate obtains at least 50%)</i>			
Feedback from candidate:			
Feedback to candidate:			
Candidate's Signature		Date	
-----		-----	
Assessor's Signature		Date	
-----		-----	