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

Time: 3 HOURS

INSTRUCTIONS TO CANDIDATE:

- 1. You are required to perform the following tasks
 - i. TASK 1:

Sort and grade dry groundnuts based on defects and qualities such as size, shape, color, and any physical defects

ii. TASK 2:

Package the dry groundnuts in 500 grams bags to be sold in retail shops

iii. TASK 3:

Design a customer feedback form on a foolscap with 5 questions to gather feedback from the customers about the groundnuts.

- 2. You have been provided with the following resources for the practical tasks:
 - Unsorted Red groundnuts
 - Sorting table or work surface
 - White adhesive stickers
 - Latex gloves
 - Dust coat
 - Digital weighing scales
 - Groundnuts Nutritional facts sheet.
 - Sorting tray

- Workspace with proper lighting
- Transparent (PVC) packaging bags 250 grams
- Table spoon
- Water source
- Packaging Seal
- Latex gloves
- Ground nuts grading system

GROUNDNUTS NUTRITIONAL FACTS PER KG

Nutrients	Amount	Percentage % Value	
Calories	3470	-	
Total Fat	24g	10	
Cholesterol	0 mg	0	
Sodium	31.1 mg	10	
Potassium	2580 mg	98	
Total carbohydrate	550 g	65	
Dietary Fibre	145 g	100	
Protein	210 g	98	
Vitamin C	132 g	26	
Vitamin k	330 g	45	
Iron	9 g	6	
Magnesium	210 mg	8	
Calcium	2 mg	6	

GROUNDNUTS GRADING SYSTEM

Nut size	Colour	Shape	Grade Rating
10 mm>	Red	Big bean shape	1
5mm-10mm	Pale red	Medium bean shape	2
<5mm	Dark	Small bean shape	3

