

072106T4FTC

FOOD TECHNOLOGY LEVEL 6

FOP/OS/FT/CR/02/6/A

Process Food Products

Nov/Dec 2024



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

OBSERVATION CHECKLIST

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 No.			
Assessor's name & Reg. code			
Venue of Assessment			
Date of assessment			
Items to be evaluated:	Marks available	Marks obtained	Comments
SAFETY AND HYGIENE			
a) Personal hygiene and safety			
• Wore clean, buttoned white Lab coat	1		
• Long hair to be harnessed/ no hat or cap	1		
• Closed shoes	1		
b) Food hygiene			
• Cleaned the equipment	1		
• Used appropriate tools, materials and equipment	1		
• Handled raw and finished products correctly	1		
c) Environmental hygiene			
• Kept work surface clean	1		
• Floor kept tidy and dry	1		
• Disposed liquid waste into the sink and waste water drainage system /solid waste into waste bins	1		
d) Economic use of resources			
• Ingredients	1		
• Cleaning reagents	1		
• Water	1		
Sub total	12		

TASK 1			
a) Sample preparation			
• Peeled the pineapple	1		
• Removed the core	1		
• Chopped the pineapple into small pieces	1		
• Blended the pineapple lightly	1		
• Cleaned the lemon fruits	1		
• Grated the rind to obtain zest	1		
• Extracted the lemon juice	1		
<i>(Award 1 Mark or 0 for each activity)</i>			
b) Mixing the ingredients			
• Weighed the pineapple pulp	1		
• Determined amount of water required (pulp: water =ratio 4:1)	1		
• Mixed the pineapple pulp, water and lemon zest.	3		
<i>(Award 1 Mark or 0 for each ingredient added in the mix)</i>			
c) Cooking the jam			
• Put the jam mixture in a water bath	1		
• Cooked the mixture to boil	1		
d) Addition of sugar and final cooking			
• Added the sugar to the boiling mixture gradually (pulp: sugar =2:1)	1		
• Stirred the mixture until all the sugar dissolved	1		
• Added the lemon juice and stirred	1		
• Continued boiling the mixture until thick	1		
e) Checked for doneness (sheeting method)	1		

f) Cooling and packaging			
<ul style="list-style-type: none"> Removed the cooked jam from the water bath 	1		
<ul style="list-style-type: none"> Allowed the jam to cool slightly 	1		
<ul style="list-style-type: none"> Packaged the slightly cooled jam into glass jars 	1		
Sub-total	22		
PRODUCT CHECKLIST			
a) Appearance	4		
<ul style="list-style-type: none"> Bright yellowish colour <i>(Award 2 Marks or 0)</i> 			
<ul style="list-style-type: none"> Uniform distribution of lemon zest <i>(Award 2 Marks or 0)</i> 			
b) Texture	4		
<ul style="list-style-type: none"> Smooth <i>(Award 2 Marks or 0)</i> 			
<ul style="list-style-type: none"> Spreadable (not runny nor stiff) <i>(Award 2 Marks or 0)</i> 			
c) Flavour	4		
<ul style="list-style-type: none"> Balanced sweetness and tartness <i>(Award 2 Marks or 0)</i> 			
<ul style="list-style-type: none"> Aroma due to pineapple and a tinge of citrus from lemon <i>(Award 2 Marks or 0)</i> 			
d) Packaging	4		
<ul style="list-style-type: none"> Packaged weight, net wt. 500g <i>(Award 1 mark)</i> 			
<ul style="list-style-type: none"> Head space in filled jars <i>(Award 1 mark)</i> 			
<ul style="list-style-type: none"> Labelling 			

<ul style="list-style-type: none"> - Date of manufacture - Expiry date (up to 6 months is acceptable) - Name - Ingredients <p><i>(Award 1Marks for each information; Max=2 Marks)</i></p>			
Sub-total	16		
Grand total	50		
<p>The candidate was found to be:</p> <p style="text-align: right;">Competent <input type="checkbox"/> Not yet competent <input type="checkbox"/></p> <p><i>(Please tick as appropriate)</i></p> <p><i>(The candidate is competent if s/he gets 50% of the items correct.)</i></p>			
Feedback from candidate:			
Feedback to candidate:			
Candidate's signature:	Date:		
Assessor's signature:	Date:		

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