

072105T4FTC

FOOD TECHNOLOGY LEVEL 6

FOP/OS/FT/CR/04/5

Process Food Products

July/August 2025



**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 or front
5. Award marks appropriately and give a brief comment on your observation.

OBSERVATION CHECKLIST

| | | | |
|---|-----------------------|----------------------|--|
| Candidate's name & Registration Code | | | |
| Assessor's name & Registration Code | | | |
| Unit of competency | Process Food Products | | |
| Venue of Assessment | | | |
| Date of assessment | | | |
| | | | |
| Task 1: Processing of Sausages | | | |
| Competencies to be evaluated | Maximum marks | Marks awarded | |
| <ul style="list-style-type: none"> • Assembled all the required materials and equipment | 2 | | |
| <ul style="list-style-type: none"> • Determined the correct amount of each ingredient used: <ul style="list-style-type: none"> ○ Minced chicken meat ○ Back fat ○ Water ○ Salt ○ Gelatin ○ Corn starch ○ Rusk ○ Nutmeg ○ Sugar ○ Food color ○ Phosphate ○ Monosodium glutamate ○ Mixed spices ○ Sodium metabisulphite | 13 | | |

| | | | |
|--|---|--|--|
| <i>(Award 1 Mark or 0 for the weight of each ingredient)</i> | | | |
| Mixed minced meat and gelatin <i>(Award 1 Mark or 0 for each ingredient added in the mix)</i> | 2 | | |
| Added salt, sugar, phosphate, sodium metabisulphite and monosodium glutamate while blending to form a uniform mixture <i>(Award 1 Mark or 0 for each ingredient added in the mix)</i> | 5 | | |
| Added starch, rusk, and half volume water <i>(Award 1 Mark or 0 for each ingredient added in the mix)</i> | 3 | | |
| Added fat and the remaining water <i>(Award 1 Mark or 0 for each ingredient added in the mix)</i> | 2 | | |
| Added spices and blended with the mix <i>(Award 1 Mark or 0 for the ingredient added in the mix and 1 mark for a homogenous mixture)</i> | 2 | | |
| Stuffed into sausage casings without overfilling, under filling or trapping air cells <i>(Award 4 marks, otherwise deduct 1 mark for each fault)</i> | 4 | | |

| | | | |
|---|----------------------|----------------------|--|
| Twisted the stuffed sausages into the required sizes (<i>Award 2 marks or zero</i>) | 2 | | |
| Wrapped the sausages | 1 | | |
| Weighed the sausages | 1 | | |
| Labelled the sausages | 1 | | |
| Sub total | 38 | | |
| Task 2: Product evaluation | | | |
| | Maximum marks | Marks awarded | |
| Texture | | | |
| Soft, slightly sticky, and pliable texture | 2 | | |
| Flavor/ aroma | | | |
| Mild, fresh poultry aroma combined with the scent of added spices | 2 | | |
| Consistency | | | |
| Evenly blended, with no large lumps or uneven distribution of fat and meat. | 2 | | |
| Appearance | | | |
| Pale pink, often with specks of white (fat) and visible herbs or spices throughout | 2 | | |
| <i>(Award the marks as guided or 0)</i> | | | |
| Calculated product yield | 4 | | |

| | | | |
|--|---------------------------------|----------------------|-----------------|
| $\frac{\text{weight of product}}{\text{weight of all ingredients}} \times 100$ <p>(Award 1 mark for the formula, 1 mark for weight of product, 1 mark for weight of all ingredients and 1 mark for correct answer)</p> | | | |
| Sub Total | 12 | | |
| OPERATIONAL STANDARDS – | | | |
| <ul style="list-style-type: none"> • Smooth work flow and time economy • Confidence and neatness <p>(Award the marks as guided or 0)</p> | 2 2 | | |
| Sub Total | 4 | | |
| Items to be evaluated: | Maximum Marks | Marks Awarded | Comments |
| Observed hygienic standards and procedures <p>a) Personal hygiene</p> <ul style="list-style-type: none"> • Clean uniforms and well covered hair • No make ups and jewelry • Short clean nails without vanish • Good hygiene habits • Closed shoes <p>b) Food hygiene</p> <ul style="list-style-type: none"> • Cleaned the equipment, tools and working surfaces as the process proceeded • Handled raw and finished products hygienically <p>c) Environmental hygiene</p> | 1 1 1 1 1 1 1 | | |

| | | | |
|--|-----------|---------------------------------|--|
| <ul style="list-style-type: none"> • Floor kept clean and dry • Proper disposal of waste | 1 | | |
| | 1 | | |
| d) Economic use of resources | | | |
| <ul style="list-style-type: none"> • Water • Ingredients • Detergents | 1 | | |
| | 1 | | |
| | 1 | | |
| Sub total | 12 | | |
| Grand Total | 66 | | |
| <p>The candidate was found to be:</p> <p style="text-align: center;">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 the candidate obtains at least 50%)</i></p> | | | |
| <p>Feedback from candidate:</p> | | | |
| <p>Feedback to candidate:</p> | | | |
| <p>Candidate's Signature</p> <p>_____</p> | | <p>Date</p> <p>_____</p> | |
| <p>Assessor's Signature</p> <p>_____</p> | | <p>Date</p> <p>_____</p> | |

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