

072106T4FTC

FOOD TECHNOLOGY LEVEL 6

FOP/OS/FT/CR/01/6

Manage Quality of Food Products

July/August 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			
Unit(s) of Competency	Manage Quality of Food Product		
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
SAFETY, HYGIENE AND ECONOMIC USE OF RESOURCES			
Personal hygiene			
<ul style="list-style-type: none"> Wore clean white dust coat 	1		
<ul style="list-style-type: none"> Covered/ harnessed hair / no cap or hats 	1		
<ul style="list-style-type: none"> Wore gloves 	1		
<ul style="list-style-type: none"> Wore closed shoes 	1		
Environmental hygiene			
<ul style="list-style-type: none"> Kept work surface clean 	1		
<ul style="list-style-type: none"> Kept floor clean and dry 	1		
<ul style="list-style-type: none"> Disposed of liquid and solid waste 	2		
Use of equipment and materials			
<ul style="list-style-type: none"> Tared/Reset the weighing balance before each weighment 	2		
<ul style="list-style-type: none"> Used aluminum foil/pan to hold ascorbic acid while weighing 	1		
<ul style="list-style-type: none"> Assembled titration equipment properly 	1		

<ul style="list-style-type: none"> Handled equipment as per specific requirements 	1		
Sub -Total	13		
TASK 1: PREPARING THE LEMON JUICE EXTRACT			
<ul style="list-style-type: none"> Washed the lemon fruits 	1		
<ul style="list-style-type: none"> Cut each lemon transversely into two halves 	1		
<ul style="list-style-type: none"> Squeezed the juice into a plastic beaker 	1		
<ul style="list-style-type: none"> Strained the juice 	1		
<ul style="list-style-type: none"> Measured 10mL of the juice extract 	2		
<ul style="list-style-type: none"> Put the 10 mL juice extract in the 100mL volumetric flask. 	1		
<ul style="list-style-type: none"> Added about 50mL of distilled water and swirled the mixture gently 	1		
<ul style="list-style-type: none"> Topped the mixture with distilled water to the mark 	2		
<ul style="list-style-type: none"> Inverted the contents 4-5times 	1		
<ul style="list-style-type: none"> Transferred the prepared lemon extract in a plastic beaker 	1		
<ul style="list-style-type: none"> Labelled the beaker as lemon juice extract 	1		
<ul style="list-style-type: none"> Sub total 	13		
TASK 2: PREPARING THE STANDARD ASCORBIC ACID			
<ul style="list-style-type: none"> Weighed exactly 2g of ascorbic acid 	2		
<ul style="list-style-type: none"> Put the weighed ascorbic acid into a 100mL volumetric flask 	1		
<ul style="list-style-type: none"> Dissolved the ascorbic acid using distilled water 	1		
<ul style="list-style-type: none"> Topped up to the mark with distilled water 	2		
<ul style="list-style-type: none"> Transferred the contents of the volumetric 	1		

flask into a 200 mL plastic beaker			
• Measured 100mL of water using the volumetric flask	2		
• Added the water to the 200mL flask containing the dissolved ascorbic acid	1		
• Stirred the ascorbic acid solution in the beaker	1		
• Labelled the beaker as standard ascorbic acid	1		
Sub total	12		
TASK 3: TITRATION			
• Put 10mL of 0.1% DCPIP into the conical flask	2		
• Filled the burette with standard ascorbic acid	1		
• Titrated against DCPIP solution (3 runs)	3		
• Filled the table correctly <i>(filled 3 columns @2mks)</i>	6		
• Obtained the average titre, T_s	2		
• Repeated titration with lemon extract (3 runs)	3		
• Filled the table	6		
• Obtained average value of titre, T_A	2		
• Calculated the concentration of ascorbic acid in the lemon extract	2		
Sub total	27		
GRAND TOTAL	65		

ASSESSMENT OUTCOME

The candidate was found to be:

Competent

Not yet Competent

(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

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