

**072106T4FTC**

**FOOD TECHNOLOGY LEVEL 6**

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

**Process Food Products**

**March/April 2025**



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

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**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

<b>Candidate's name &amp; Registration No.</b>			
<b>Assessor's name &amp; Reg. code</b>			
<b>Unit(s) of Competency</b>			
<b>Venue of Assessment</b>			
<b>Date of assessment</b>			
<b>Items to be evaluated:</b> <i>(Award marks as appropriate for each item evaluated)</i>	<b>Marks allocated</b>	<b>Marks obtained</b>	<b>Comments</b>
<b>OBSERVATION CHECKLIST</b>			
<b>TASK ONE: PREPARE SALAD DRESSING</b>			
1. Donned PPEs. i.) Closed flat shoes ii.) White lab coat iii.) Hair net  <i>(Award 1 mark for each PPE)</i>	<b>3</b>		
2. Assembled equipment, tools, and ingredients for the practical  <i>(Award 2marks each for assembling all, 1mark if at most any two item are not assembled, otherwise award zero)</i>	<b>4</b>		

<p>3. Calculated the required amounts of ingredients</p> <p>i.) Salad oil</p> <p>ii.) Egg yolk</p> <p>iii.) Starch</p> <p>iv.) Vinegar</p> <p>v.) White pepper powder</p> <p>vi.) Salt</p> <p>vii.) Sugar</p> <p>viii.) Mustard paste</p> <p><i>(Award 1 mark for calculation and 1 mark for correct amount recorded for each ingredient)</i></p>	<b>16</b>		
<p>4. Gently tapped the eggs to crack them to access the egg yolk.</p> <p><i>(Award 1 mark or zero)</i></p>	<b>1</b>		
<p>5. Separated the egg yolk from the egg white.</p> <p><i>(Award 1 mark or zero)</i></p>	<b>1</b>		
<p>6. Weighed all the 8 ingredients as calculated.</p> <p><i>(Award 1 mark for each ingredient)</i></p>	<b>8</b>		
<p>7. Mixed the mustard paste, starch, salt, white pepper powder.</p> <p><i>(Award 1 mark for each ingredient)</i></p>	<b>4</b>		
<p>8. Added the vinegar to the mixture</p> <p><i>(Award 1 mark or zero)</i></p>	<b>1</b>		
<p>9. Heated the mixture in medium fire until it formed a paste.</p> <p><i>(Award 1 mark or zero)</i></p>	<b>1</b>		
<p>10. Cooled the mixture under ambient conditions</p> <p><i>(Award 1 mark or zero)</i></p>	<b>1</b>		
<p>11. Added the egg yolk.</p> <p><i>(Award 1 mark or zero)</i></p>	<b>1</b>		

12. Added the salad oil in small quantities at a time until an emulsion is formed. (Award 1 mark for mixing and 1 mark for emulsion formation)	2		
13. Packaged the salad dressing in the plastic jars with lids (Award 1 mark or zero)	1		
14. Labelled the packaged salad dressing i.) Name of product ii.) Net weight iii.) Date of manufacture (Award 1 mark for each item)	3		
<b>Sub-Total</b>	<b>47</b>		
<b>OPERATIONAL STANDARDS</b>			
<b>Hygiene</b>			
Observed good personal hygiene habits. (Award 1 mark or zero)	1		
Cleaned the working surfaces throughout the process. (Award 1 mark or zero)	1		
Maintained clean and dry floor throughout the process. (Award 1 mark or zero)	1		
Proper handling of materials. (Award 1 mark or zero)	1		
Disposed solid waste into litter bins. (Award 1 mark or zero)	1		
Disposed liquid waste into sinks. (Award 1 mark or zero)	1		
<b>Sub-Total</b>	<b>6</b>		
<b>Organization</b>			

Maintained smooth workflow (Award 1 mark or zero)	1		
Observed time economy (Award 1 mark or zero)	1		
Demonstrated confidence (Award 1 mark or zero)	1		
Maintained neatness of the work area (Award 1 mark or zero)	1		
Cleaned apparatus and equipment after work (Award 1 mark or zero)	1		
Used cleaning water economically (Award 1 mark or zero)	1		
Used cleaning reagents economically (Award 1 mark or zero)	1		
<b>Sub-Total</b>	<b>7</b>		
<b>PRODUCT CHECKLIST</b>			
Colour: Pale yellow (Award 1 mark or zero)	1		
Flavour: Tangy, slightly acidic (Award 1 mark or zero)	1		
Mouth feel : Slightly oily, No residue (Award 1 mark for each)	2		
Consistency: Slightly thick (Award 1 mark or zero)	1		
<b>Sub-Total</b>	<b>05</b>		

<b>Total marks</b>		<b>65</b>		
<b>The candidate was found to be:</b> (Please tick (√) as appropriate)				
Competent <input type="checkbox"/>		Not yet competent <input type="checkbox"/>		
<i>(The candidate is competent if the candidate scores 50% and above)</i>				
<b>Feedback from candidate:</b>				
<b>Feedback to candidate:</b>				
<b>Candidate's signature:</b>		<b>Date:</b>		
<b>Assessor's signature:</b>		<b>Date:</b>		

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