

072105T4FTC

FOOD TECHNOLOGY LEVEL 5

FOP/OS/FT/CR/03/5

Maintain Food Plant Hygiene

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 and front*

This paper consists of SIX (6) printed pages

**Assessor should check the tool to ascertain that all the pages are printed as indicated and
that no question is missing.**

OBSERVATION CHECKLIST

Candidate's name & Registration No.			
Assessor's name & Reg. code			
Unit(s) of Competency			
Venue of Assessment			
Date of assessment			
Items to be evaluated: <i>(Award marks as appropriate for each item evaluated)</i>	Marks allocated	Marks obtained	Comments
TASK 1: PREPARE CLEANING REAGENTS			
1. Donned the appropriate PPEs • Laboratory coat/Overall • Safety shoes/Gumboots • Hairnet <i>(Award 1 mark for each PPE)</i>	03		
2. Calculated the amount of liquid detergent and water required for preparing 100ml of detergent solution <i>(Award each 2 marks for liquid detergent and water)</i>	04		
3. Documented the calculations for preparing 100ml of detergent solution <i>(Award 2 marks or zero)</i>	02		
4. Packed the detergent and labeled as per the detergent concentration	04		

<i>(Award each 2 marks for appropriate packaging and labelling)</i>			
SUB-TOTAL 1	13		
TASK 2: CLEAN THE ELECTRIC STAND MIXER PARTS USING CLEANING OUT OF PLACE METHOD			
5. Dismantled the electric stand mixer while unplugged from power <i>(Award each 2 marks for careful dismantling and observation of safety)</i>	04		
6. Removed any visible food soils from the contact surface of the individual parts • Stainless steel bowl • Whisk/ Agitator <i>(Award each 2 marks for each part)</i>	04		
7. Pre rinsed the parts <i>(Award 2 marks or zero)</i>	02		
8. Cleaned the parts of the electric stand mixer using the 10% detergent solution • Stainless steel bowl • Whisk/ Agitator <i>(Award each 2 marks for each part)</i>	04		

9. Rinsed the parts of the electric stand mixer using clean water • Stainless steel bowl • Whisk/ Agitator <i>(Award each 2 marks for each part)</i>	04		
SUB-TOTAL 2	18		
TASK 3: STERILIZE THE ELECTRIC STAND MIXER PARTS			
10. Measured 5 liters of portable water <i>(Award each 2 marks or zero)</i>	02		
11. Heated the measured water to boiling in the cooking pot <i>(Award each 2 marks or zero)</i>	02		
12. Sterilized the parts with the boiled water <i>(Award each 2 marks or zero)</i>	02		
13. Dried the components of the electric stand on a cooling rack. <i>(Award each 2 marks or zero)</i>	02		
SUB-TOTAL 3	08		
STANDARD OPERATING PROCEDURES			
14. Observed personal hygiene • Clean PPEs • Short clean nails without polish • Good hygiene habits by washing hands before handling food processing equipment	04		

• Clean work surfaces <i>(Award each 1 mark or zero)</i>			
15. Observed organization • Proper labelling of the cleaning solution • Smooth workflow and time economy • Neatness of work • Use of appropriate tools, materials and equipment • Confidence and sequence of work <i>(Award each 1 mark or zero)</i> • Disposal of waste water • Safety considerations while working <i>(Award each 2 marks or zero)</i>	09		
16. Used resources economically • Cleaning reagents • Water • Fuel <i>(Award each 1 mark or zero)</i>	03		
SUBTOTAL 4	16		
GRAND TOTAL	55		

The candidate was found to be:

(Please tick as appropriate) Competent ☐ Not yet competent ☐

(The candidate is competent if s/he gets 50% or higher correct.)

Feedback from candidate:

Feedback to candidate:		
Candidate's signature:	Date:	
Assessor's signature:	Date:	

THIS IS THE LAST PRINTED PAGE