

081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

DA/OS/PM/CR/06/5

Process Fat Based Milk 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			
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
TASK1: CLEAN AND SANITIZE PROCESSING TOOLS AND EQUIPMENT			
1. Wore appropriate protective PPEs such as; • Hair nets • Hand gloves • Lab coats • Closed shoes <i>(Award 1 mark or zero =4marks)</i>	4		
2. Pre-rinsed the tools and equipment with clean water; • Milk cans • Cream Separator • Pasteurizer • Thermometer • Agitator/Stirrer <i>(Award 1 mark for each item=5marks)</i>	5		
3. Cleaned and sterilized the tools and equipment with hot water. • Milk cans	5		

• Pasteurizer • Thermometer • Cream Separator • Stirrer/Agitator <i>(Award 1 marks for each item=5marks)</i>			
Sub –Total	14		
TASK 2: SEPARATE CREAM FROM WHOLE MILK			
4. Inspected the milk to confirm if it is good quality whole milk <i>(Award 2 mark or zero = 2marks)</i>	2		
5. Weighed the milk to determine quantity <i>(Award 2 mark or zero =2marks)</i>	2		
6. Pre heated the milk to separation temperature; • Pre heat • 45°C-50°C <i>(Award 1 mark for each item=2marks)</i>	2		
7. Test run the cream separator <i>(Award 2 marks or zero=2marks)</i>	2		
8. Circulated water at 45°C-50°C through the separating bowl before filling in the milk <i>(Award 2 marks or zero=2marks)</i>	2		
9. Drained the first portion of the product containing wash water from the outlet spouts <i>(Award 2 mark or zero =2marks)</i>	2		

10. Regulated the flow of milk during separation. (Award 2 mark or zero =2marks)	2		
11. Collected cream from cream spout/outlet using a can (Award 2 marks or zero=2marks)	2		
12. Collected skim milk from skim milk spout/outlet (Award 2 mark or zero item=2marks)	2		
13. Weighed the cream to determine the quantity of cream obtained • Weight of cream =0.5kg (Award 2 marks or zero for each item=2m	2		
14. Weighed the skim milk to determine quantity of skim milk obtained Weight of skim milk =2kg (Award 2 marks or zero each item=2marks	2		
Sub-total	22		
TASK 3:PASTEURIZE AND COOL CREAM			
15. Used batch pasteurizer/heating mechanism to heat treat cream (Award 2 marks or zero=2marks)	2		
16. Monitored temperature change using thermometer (Award 2 marks or zero =2marks)	2		
17. Heat the cream to pasteurization	4		

temperatures; • 85°C, held for 30Minutes • 90/95°C, held for 5 seconds <i>(Award 2 mark for each item =4marks)</i>			
18. Cooled the cream to below 10°C using chilled water; • Bellow • Chilled water <i>(Award 1 mark per item =2marks)</i>	2		
19. Placed cooled cream under cold storage <i>(Award 2 marks or zero =2marks)</i>	2		
20. Cleaned and cleared the working area; <i>(Award 2 marks or zero =2marks)</i>	2		
21. Assembled tools and equipment use sterilization. <i>(Award 2 marks or zero =2marks)</i>	2		
22. Separated and disposed wastes in the provided dust bins; • Separated wastes • Disposed • Separate bins <i>(Award 1 mark for each item =3marks)</i>	3		
Sub- Total	24		
GRAND TOTAL	55		
ASSESSMENT OUTCOME			

The candidate was found to be:	
Competent ☐	Not yet Competent ☐
<i>(Please tick as appropriate)</i> <i>(The candidate is competent if the candidate obtains at least 50%)</i>	
Feedback from the Candidate:	
Feedback to the Candidate:	
Candidate Signature	Date:
_____	_____
Assessor's Signature	Date
_____	_____